

OUR FOOD

designed to share; plates will be served as they are prepared.
Oui! Wine Bar + Restaurant

FAMILY STYLE TASTING MENU Chef's Choice for the table: FIVE COURSES \$39/person

CASTELVETRANO OLIVES applewood smoked olive oil \$6

VALENCIA ALMONDS sea salt + herbes de provence \$6

LITTLE T BAGUETTE whipped butter, smoked maple syrup, espelette + Jacobsen sea salt \$6

DEVILED EGG FLIGHT smoked trout, beets, pickled chile + crispy soppressata \$8

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE poached rhubarb, pea shoots, chives, dijon mustard + crostini \$15

FROMAGE Mekkerstee, NI (goat gouda) pinot noir candied cherries, spiced hazelnuts + pear \$14

CURRIED CASHEW HUMMUS pickled golden raisins, chickpeas, scallion, mint, vadouvan onions + lentil crackers \$14

TROUT RILLETTES dill, capers, pickled winter vegetables + lovage Old Bay potato chips \$15

KALE shaved beets, wine poached currants, pepitas, pickled red onion + sheep feta \$13

ASPARAGUS toasted walnuts, scallions, fresh sheep's cheese, pea shoots + carrot-ginger harissa \$14

ROASTED RAPINI caesar aioli, farro, pinenuts, capers, pickled raisins + calabrian chile \$14

RED CABBAGE smoked blue cheese, hazelnuts, Willamette Valley honey-Dijon vinaigrette, rye breadcrumbs + dill \$12

BROCCOLI RAAB RISOTTO aged sharp cheddar, sourdough garlic breadcrumbs + scallions \$20

CLAMS fregola pasta, tomato chile broth, green olives, smoked pickled onions + toast \$21

FRENCH GARLIC SAUSAGE white beans, asparagus, carrots, fennel, green garlic + tarragon \$25

ROASTED HALF CHICKEN za'atar fingerling potatoes, english pea tzatziki + spring greens \$27

HALF-BAKED CHOCOLATE CHIP COOKIE brown sugar ice cream, caramel, cocoa nib honeycomb + Jacobsen sea salt \$12

CHAMOMILE PANNA COTTA rhubarb, pistachio, orange blossom meringue, streusel + bee pollen \$9

CHEF **ALTHEA GREY POTTER** SOUS CHEF **BEN GUERRA**



OUR EVENTS + SUCH

2019 WILLAMETTE WEEK BEST OF PORTLAND NOMINATIONS

MARCH 20TH-APRIL 20TH

Show us some love by nominating us for Best Wine Bar and Best Winery for the Willamette Week's annual Best of Portland issue. To make a nomination visit www.wweek.com

GUEST DISTRIBUTOR TASTING: PDX WINES

SATURDAY, APRIL 20TH, 4-6PM

Elliot Karpman of PDX Wines will be hosting a special edition of our complimentary monthly distributor tasting in honor of 4.20 - wines that pair with THC!

JOIN THE SEWC WINE CLUB

SUNDAY, APRIL 21ST

Wine club curious? Our Spring release is just around the corner! Become a member to receive two shipments a year with exclusive benefits and discounts on our entire wine list. Please see your server for more details.

PINOT PINOT PINOT FLIGHT \$18

This line-up of delicious small production pinot Noirs made right here at the collective

LOOP DE LOOP **2016 YAMHILL-CARLTON**

ORE WINERY **2016 "DUNDEE HILLS"**

GERHING **2016 "TACET" EOLA-AMITY HILLS**

FOUNDERS' FLIGHT \$15

Wines by Collective founders and Division Winemaking Company winemakers Kate Norris & Tom Monroe.

DIVISION **2017 "UN" CHARDONNAY**

DIVISION-VILLAGES **2017 ROSÉ OF GAMAY**

DIVISION **2016 PINOT NOIR "CINQ"**

WINES OF FELSINA FLIGHT \$22

A flight showcasing the exceptional wines of famed Chianti Classico producer, Felsina.

FELSINA
-2016 CHIANTI CLASSICO (SANGIOVESE)

FELSINA
-2012 "FONTALLORO" (SANGIOVESE)

FELSINA
-2006 VIN SANTO (TREBBIANO/MALVASIA/SANGIOVESE)

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

A sampling of our current collective wine club releases – Ask your server about club perks.

STEDT

- 2017 "EMBODY" PINOT GRIS

ORE

- 2017 GRIFFIN CREEK VINEYARD, SANGIOVESE

LAELAPS

- 2015 SEVEN HILLS VINEYARD, CABERNET SAUVIGNON

TAP FLIGHT \$12

Our wines on tap system allows us to bring you artisan wines from great producers at a wonderfully reduced cost.

Enjoy 3 tastes of wine from collective members and some of our favorite winemakers.

SURPRISE FLIGHT \$14

An ever-changing flight of 3 wines selected by our fabulous bar staff!

Don't like surprises?!? Take control of the style of this flight for + \$5 extra.

A GRATUITY OF 18% WILL BE GRACIOUSLY ADDED TO PARTIES OF 8 OR MORE. WE ACCEPT 4 CARDS MAXIMUM PER CHECK. MERCI!

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