

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 extra virgin olive oil, pecorino romano + chives \$8

CHICKEN LIVER MOUSSE compressed green rhubarb, chives, dijon mustard + crostini \$15

FROMAGE La Tur (cow/sheep/goat, IT) Oregon strawberry + verjus jam + pinenut brittle \$14

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

SMOKED PORK RILLETTES marionberry jam, buttermilk biscuits, honey mustard + pickles \$15

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

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

LETTUCES ginger-miso ranch, furikake crunch, soft boiled egg, harukei turnips + ponzu pickled onions \$13

LIL' CARROTS kalamata- sesame crumble, greek yogurt + sheep feta tzatziki, mint + dill \$14

SPRING PEA RISOTTO ramps, lovage, pecorino frico + cracked black pepper \$20

CLAMS tomato chile broth, chorizo, charred spring onion, green olive + almond picada + garlic toast \$21

SHRIMP + GRITS crispy cheddar grits, garlic butter shrimp, espelette old bay + smoked pickled onions \$24

ROASTED HALF CHICKEN fingerling potatoes, black garlic vinaigrette, goat cheese + farm greens \$27

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

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

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



OUR EVENTS + SUCH

OREGON WINE MONTH

THE MONTH OF MAY

Join us in May in celebrating Oregon's official state-wide month of wine tasting, wine learning and wine loving. Oregon Wine Month is an opportunity to experience the quality and diversity of Oregon wine!

GUEST DISTRIBUTOR TASTING

SATURDAY, MAY 18TH, 4PM-6PM

Please join us for a complimentary tasting in our cellar featuring wines from our friends at Zancanella Imports.

#VINLANDIA 2019

SUNDAY, MAY 25TH 3PM-6PM

Join us for the Collective's exclusive wine tasting event of the Spring! #Vinlandia will feature a tasting extravaganza of newly released wine from each of our urban winemakers who share our urban wine space to produce their wines! Tickets are available for purchase online through our website. Please see your server for more details.

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

LOOP DE LOOP

- 2017 DRY RIESLING

LAELAPS

- 2016 NEMARNIKI VINEYARD PINOT NOIR

GERSING

- 2016 "SESQUIALTERA" 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.

PINOT PINOT PINOT FLIGHT \$18

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

GERSING 2016 "SEXTET" MADRONA HILL, CHEHALEM

LOOP DE LOOP 2015 FOUR WINDS, YAMHILL-CARLTON

WELSH 2016 EOLA SPRINGS, EOLA-AMITY HILLS

FOUNDERS' FLIGHT \$15

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

DIVISION 2017 "TROIS" CHARDONNAY

DIVISION-VILLAGES 2018 "BETON" CAB FRANC BLEND

DIVISION 2016 PINOT NOIR "CINQ"

ROSÉ FLIGHT \$14

A selection of three beautifully produced Rosé wines from local and international producers.

COMMANDERIE PEYRASSOL

-2018 ROSÉ OF MOURVEDRE/CINSAULT/GRENACHE

DOMAINE MANARINE

-2018 ROSÉ OF GRENACHE/MOURVEDRE

DIVISION

-2018 ROSÉ OF PINOT NOIR

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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