

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 pinot noir poached rhubarb, chives, dijon mustard + crostini \$15

FROMAGE Alp Blossom (cow, AT) blueberry + preserved meyer lemon compote + herbed sunflower seed brittle \$14

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

SMOKED PORK RILLETES buttermilk biscuits, strawberry-rhubarb jam, honey mustard + pickles \$15

ZUCCHINI sundried tomato pesto, capers, pickled raisins, basil, toasted walnuts + whipped ricotta \$14

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

SNAP PEAS pistachio dukkah, herbs, fresh sheep's cheese, pistachio butter + Oregon strawberries \$14

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

SUMMER SQUASH RISOTTO lovage + basil pesto, pinenuts, pecorino frico + cracked black pepper \$20

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

ROASTED HALF CHICKEN za'atar new potatoes, harissa labneh, black garlic vinaigrette + farm greens \$27

FRENCH GARLIC SAUSAGE bacon, green lentil + farro salad, fennel, tarragon + garlic scape aioli \$25

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

MALTED VANILLA MADELEINES Oregon strawberry preserves, vanilla malted crème fraiche + raspberry glitter \$9

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



OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

LOOP DE LOOP
- 2018 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.

OUR EVENTS + SUCH

WILLAMETTE WEEK'S BEST OF PORTLAND

POLLS ARE OPEN MAY 15TH-JUNE 15TH

Do you love us as much as Oui love you? The polls are open for Willamette Week's Best of Portland issue. Show us you voted for SEWC and Oui! Wine Bar in the Best Wine Bar and Best Winery categories and receive a \$5 glass of wine. Please see your server for more details.

GUEST DISTRIBUTOR TASTING: DELICIOUS WINES

SATURDAY, JUNE 8TH 4PM-6PM

New name - same delicious wines! Bow & Arrow has updated their distribution brand and we will be hosting them to share from their unique catalog of small, hand-crafted wines both old and new world. This catalog is truly a wine maker's selection!

#DRINK CHENIN

SATURDAY, JUNE 15TH

Join us for our 5th annual celebration of one of our favorite varietals, Chenin Blanc! This year we will be celebrating the resurgence of West Coast Chenin and have invited some pretty amazing friends to join us, including Matthew Rorick of Forlorn Hope! Please see your servers for more details.

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 2017 WILLAMETTE VALLEY

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.

DIVISION
-2018 ROSÉ OF PINOT NOIR

DOMAINE MANARINE
-2018 ROSÉ OF GRENACHE/MOURVEDRE

MAS JULLIEN
-2018 ROSÉ OF CINSAULT/CARIGNAN/MOURVEDRE

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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