

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 + rosemary \$6

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

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

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE blueberry- shallot chutney, chives, dijon mustard + baguette \$15

WHIPPED RICOTTA heirloom tomatoes, basil, 30 year balsamic, arbequina olive oil + griddled garlic bread \$15

FROMAGE Dreamweaver (goat) CA, sunflower and sea salt shortbread + summer fruits \$14

CURRIED CARROT HUMMUS chickpeas, cilantro, mint, spicy pickled golden raisins, nuts + flatbread \$14

SAVOY CABBAGE WRAPS lemongrass pork & shrimp meatballs, coconut-peanut sauce, toasted coconut + herbs \$18

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

ROASTED SUMMER SQUASH puffed grain granola, miso-tahini ranch, dill, bread + butter onions \$14

HARICOTS VERTS fresh corn, nectarine, tarragon, herbed yogurt green goddess + fromage blanc \$14

DIVA CUCUMBERS freekeh, beluga lentils, oil cured olives, harissa + smoked walnut butter \$14

SWEET CORN RISOTTO tarragon, cracked black pepper, scallion + pistachio \$19

PASTA torchio, garlic scape + lovage pesto, fresh sheep's cheese, pinenuts + 30 year aged balsamic \$19

ROASTED HALF CHICKEN charred eggplant + black garlic puree, tomato + eggplant panzanella, olives + sheep's feta \$27

PORK LOIN crushed potatoes, smoked chile aioli, padron peppers, smoked onions + chickpea salsa verde \$26

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

ETON MESS blueberry compote, peaches, whipped cream, vanilla meringue + lemon streusel \$9

CHEF **ALTHEA GREY POTTER** SOUS CHEF **DAN VELISEK**



OUR EVENTS + SUCH

SATURDAY AUGUST 18, 4-6PM

GUEST WINEMAKER TASTING: KELLEY FOX

Find out why so many people are gaga for the wines of Kelley Fox at this complimentary Guest Winemaker tasting!

SATURDAY SEPTEMBER 15, 6-8:30PM

FEAST PORTLAND: NOUVEAU BISTRO

Our talented Chef Althea Grey Potter will be featured at the super fun event, Nouveau Bistro at this year's Feast Portland! Tickets are available online at feastportland.com

JOIN THE COLLECTIVE WINE CLUB!

EXPERIENCE WINE COUNTRY WITHOUT LEAVING THE CITY

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 and an explanation of benefits!

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

LAELAPS

- 2017 RIESLING, YAMHILL-CARLTON

STEDT

- 2016 "IMPULSE" GAMAY NOIR, EOLA-AMITY

GERSING CELLARS

- 2016 "BRIO" NEBBIOLO, RED MOUNTAIN

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

ESPER **2014 "JOHNSON VINEYARD"**

LAELAPS WINES **2016 "NEMARNIKI VINEYARD"**

WELSH FAMILY **2016 "CANCILLA VINEYARD"**

FOUNDERS' FLIGHT \$15

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

DIVISION-VILLAGES **2017 ROSÉ OF GAMAY**

DIVISION-VILLAGES **2017 "BÉTON" CAB FRANC BLEND**

DIVISION **2015 PINOT NOIR "TROIS"**

SUMMER OF RIESLING FLIGHT \$16

A flight celebrating one of the world's most unique and oft misunderstood varietals, Riesling!

PAETRA

-2016 DRY RIESLING (YAMHILL-CARLTON)

SCHLOSS GOBELSBURG

-2017 "RIED GAISBERG" (KAMPTAL)

SELBACH

-2016 "SAAR" KABINETT (MOSEL)

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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