

## 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** cacio e pepe / pickled pepper + olive/ smoked onion + potato crisp / smoked trout + dill \$8

**POPCORN** arbequina olive oil, pecorino romano + chives \$8

**CHICKEN LIVER MOUSSE** spiced blueberry chutney, chives, dijon mustard + crostini \$15

**FROMAGE** Terschelling gouda (organic sheep, Holland) walnut caramel corn, huckleberry-peach jam + summer fruit \$14

**BABA GANOUIJ** tomatoes, chickpeas, herbs, smoked onions + za'atar lavash crackers \$15

**OREGON ALBACORE CRUDO** tamari pickled onions, furikake peanut crunch, scallions + yuzu kosho mayo \$16

**CHERRY TOMATOES** fresh sheep's cheese, picholine olives, basil, garlic granola + charred scallion vinaigrette \$14

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

**SHISHITOS + STONE FRUIT** red curry pickled onions, ginger ranch, fried shallot + cashew crunchies \$13

**ROASTED CAULIFLOWER** saffron-manchego pimento cheese, chickpeas, almonds + parsley \$14

**SWEET CORN RISOTTO** lovage, pecorino, pistachios + black pepper frico \$20

**SOPPRESSATA BRAISED PORK** crispy white grits, whipped goat cheese + roasted jimmy nardello peppers \$25

**LAMB POT PIE** harissa + stone fruit braised lamb, labneh, sheep feta, olives + spiced pastry \$23

**ROASTED HALF CHICKEN** kale + delicata squash panzanella, grapes, smoked pancetta + chanterelle aioli \$27

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

**CRÈME FRAICHE CAKE** earl grey crème anglaise, salted almond streusel + peach compote \$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 WHITE FIELD BLEND

LAELAPS

- 2017 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

**2019 HARVEST CHECK-IN**

**SATURDAYS THROUGH OCTOBER 4PM-6PM**

Throughout harvest, on Saturdays at 4pm, join us for the return of our Harvest Check-In. A winemaker will be on-hand to share their knowledge and process with you while you wine and dine at Oui! Come get a front-row seat to all the action of Harvest 2019!

**CLASSIC WINES AUCTION WINEMAKER DINNER**

**TUESDAY, NOVEMBER 12TH, 6:30-10PM**

The SE Wine Collective has been a long-time partner of Classic Wines Auction and always puts on a warm and welcoming Winemaker dinner in their barrel-lined dining room and tasting room space. The team from Hiyu Wine Farm and Smockshop Band Wines will share stories of their naturally farmed fruit and unique wines. Tickets are \$150/person and are available online at [winemakerdinnersexpdx.com/fall19oui](http://winemakerdinnersexpdx.com/fall19oui)

**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!

**PINOT PINOT PINOT FLIGHT** \$18

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

GERSING 2017 "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 2018 ROSÉ OF PINOT NOIR

DIVISION 2016 "TROIS" PINOT NOIR

**NEW CALIFORNIA FLIGHT** \$18

A selection of three wines from boutique wineries of California's "New School" terroir-focused wine scene.

FORLORN HOPE

-2016 "QUEEN OF THE SIERRAS" WHITE BLEND

VINCA MINOR

-2018 ROSE OF CARIGNAN

HOBQ WINES

-2017 "FOLK MACHINE" VALDIGUÉ

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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