

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 strawberry chutney, chives, dijon mustard + crostini \$15

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

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

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

ROASTED CHERRY TOMATOES fresh corn, almonds, smoked pickled onions, manchego + roasted pepper romesco \$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

HARICOTS red, white + green beans, fresh sheep's cheese, picholine olives, white bean puree + garlic granola \$14

SWEET CORN RISOTTO summer savory, pecorino, pistachios + black pepper frico \$20

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

LAMB KOFTA lemon labneh, red quinoa tabbouleh, sheep feta, stone fruit amba, smoked olive oil + mint \$24

ROASTED HALF CHICKEN heirloom tomato + peach panzanella, smoked pancetta + lovage aioli \$27

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

PLUM ZUCCHINI CAKE cardamom crème anglaise, graham streusel + fennel pollen candied hazelnuts \$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

THURSDAY, SEPTEMBER 12TH

DINE OUT! SUPPORT FOOD CHAIN WORKERS ALLIANCE

STAND UP for food workers in crisis by joining us on 9/12 for an all day Clinton/Division neighborhood fundraiser! Please spread the word and mark your calendar – reservations are now available! 10% of our sales will be donated to The Food Chain Food Workers Alliance which is raising money to support food workers impacted by the most recent ICE raids.

SUNDAY, SEPTEMBER 15TH, 5PM-7:30PM

FEAST PORTLAND: VAGUELY SPANISH

Our talented Chef Althea Grey Potter will be featured at the super fun event, Vaguely Spanish 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!

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

HOBO 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!

OUILIKEFOODANDWINE.COM INSTAGRAM [@SEWINECOLLECTIVE](https://www.instagram.com/sewinecollective) LIKE US [FACEBOOK.COM/SEWINECOLLECTIVE](https://www.facebook.com/sewinecollective)