

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 Quadrello di bufala (water buffalo) IT, rosemary hazelnut caramel corn, crostini + late summer fruits \$14

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

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

TOMATOES + CUCUMBER za'atar granola, whipped tahini, pickled chiles, oil cured olives + mint \$14

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

CELERY pickled black pearl cherries, dill, basil, almonds, blue cheese + buttermilk vinaigrette \$13

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

BLT PASTA brown sugar bacon, heirloom tomatoes, sourdough breadcrumbs + little gem lettuce cream sauce \$22

ROASTED HALF CHICKEN charred eggplant + black garlic puree, tomato + basil panzanella, olives + sheep 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

ALMOND MADELEINES blueberry compote, darjeeling tea crème anglaise, Willamette Valley honey \$9

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

OUR EVENTS + SUCH

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

SEPTEMBER-NOVEMBER 2018

2018 HARVEST CHECK-IN

Throughout harvest, on Saturdays at 3pm, join us at Oui! Wine Bar + Restaurant 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 2018!

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"**

OLD WORLD FLIGHT \$16

A flight of red and white wine meant to highlight some of our favorite regions of the world.

CAMILLE + LAURENT SCHALLER
-2016 CHABLIS (CHARDONNAY)

SANTAMARIA
-2013 CORSICA (GRENACHE/NIELLUCCI)

DOMAINE LAFAGE
-2015 "TRADITION" QUERCY (RED BLEND)

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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