



Exploration Flight

CHEHALEM

WILLAMETTE VALLEY

ROSÉ

2022

\$28 bottle

\$22.40 club

\$12 glass

STOLLER

SINGLE ACRE RIESLING

2020

\$30 bottle

\$24 club

\$14 glass

CHEHALEM

RESERVE CHARDONNAY

2018

\$45 bottle

\$36 club

\$14 glass

STOLLER

ESTATE PINOT NOIR

2020

\$40 bottle

\$32 club

\$14 glass

STOLLER

WINEMAKER'S SERIES

HERITAGE CLONES

PINOT NOIR

2020

\$50 bottle

\$40 club

\$16 glass



Winemaker's Flight

CHEHALEM

CORRAL CREEK
VINEYARD RIESLING
2021

\$35 bottle
\$28 club
\$14 glass

HISTORY

SMITH-CERNIE VINEYARD
SAUVIGNON BLANC
2022

\$40 bottle
\$32 club
\$14 glass

CHEHALEM

STOLLER VINEYARD
PINOT NOIR
2021

\$50 bottle
\$40 club
\$16 glass

CHEHALEM

STOLLER VINEYARD
PINOT NOIR
2015

\$75 bottle
\$60 club
\$22 glass

HISTORY

THE PINES ZINFANDEL
2018

\$70 bottle
\$56 club
\$22 glass



By the glass

CHEMISTRY PINK BUBBLES
non-vintage

\$25 bottle
\$20 club
\$10 glass

STOLLER PINOT NOIR ROSÉ
2022

\$28 bottle
\$22.40 club
\$12 glass

CHEHALEM PINOT BLANC
2021

\$35 bottle
\$28 club
\$12 glass

STOLLER ESTATE CHARDONNAY
2020

\$40 bottle
\$32 club
\$14 glass

CHEHALEM CHEHALEM
MOUNTAINS PINOT NOIR
2021

\$30 bottle
\$24 club
\$12 glass

HISTORY RED BLEND
2020

\$45 bottle
\$36 club
\$15 glass



Cocktails

LAVENDER SPRITZ | \$14

Oregon Distillery Gin, Lavender Limoncello, lemon juice, topped with Estate Brut

FROSÉ | \$12

Chehalem Pinot Noir Rosé and strawberry purée

NEW YORK SOUR | \$15

Broken Top Bourbon Whiskey, simple syrup, lemon and lime juice, Pinot Noir Float



Food Menu

BOARDS

CHEESE & CHARCUTERIE | \$20

Two salumi, three cheeses, croccantini

CHEESE | \$20

Four cheeses, seasonal fruit, jam

SAUSAGE & CHEDDAR | \$20

Warm Olympia Provisions sausage, Tillamook slices and face rock curds

CRUDITÉ | \$12

herb crema

SHARED PLATES

CRAB DIP | \$16

Dungeness crab, tarragon, leeks

PIMENTO CHEESE | \$15

Tillamook cheddar, house-made tortilla chips, roasted red bell pepper

TUNA TARTARE | \$20

Sashimi Grade Ahi, lemon zest, shallot, herbs, orange infused oil

CHARDONNAY SHRIMP | \$20

Chardonnay poached tiger prawns, house-made cocktail sauce

HUMMUS | \$15

Served with naan

OLIVES \$6 | ALMONDS \$6 | COOKIES \$4

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

FLATBREADS

BBQ CHIX | \$15

BBQ chicken, cheese

BRUSSELS & SAUSAGE | \$15

Fontina, smoked paprika

STRAWBERRY & FETA | \$15

Strawberries, feta, arugula, with a balsamic drizzle

HEIRLOOM & MOZZARELLA | \$15

Mozzarella, basil, and heirloom tomatoes

SALADS

BURRATA SALAD | \$20

Tomato and fruit medley on a bed of arugula, citrus dressing,
served with nann.

KALE & BRUSSELS SALAD | \$15

Served with pepitas, bacon and a lemon vinaigrette

POPCORN

TRUFFLE | \$8

White and black truffles, parsley, parmesan, truffle salt
add truffle honey | \$1

CHEESE | \$7

Cheddar, parmesan two-ways, blue cheese salt



Bottles for purchase

BUBBLES

RETAIL | CLUB

Stoller Swing Rosé Spritz	\$12 \$9.60	<input type="checkbox"/>
Chemistry Pinot Noir Rosé Bubbles	\$25 \$20	<input type="checkbox"/>
Stoller Estate Brut	\$40 \$32	<input type="checkbox"/>
2018 Stoller LaRue's Brut Rosé	\$65 \$52	<input type="checkbox"/>
2017 Stoller LaRue's Blanc De Blancs	\$90 \$72	<input type="checkbox"/>

ROSÉ

2022 Stoller Willamette Valley Rosé	\$28 \$22.40	<input type="checkbox"/>
2022 Chehalem Willamette Valley Rosé	\$28 \$22.40	<input type="checkbox"/>

WHITE WINES

2020 Stoller Single Acre Riesling	\$30 \$24	<input type="checkbox"/>
2019 Stoller Late Harvest Riesling	\$35 \$28	<input type="checkbox"/>
2018 Stoller Elsie's Chardonnay	\$65 \$52	<input type="checkbox"/>
2022 Chehalem INOX™ Unoaked Chardonnay	\$25 \$20	<input type="checkbox"/>
2017 Chehalem Corral Creek Riesling	\$25 \$20	<input type="checkbox"/>
2018 Chehalem Reserve Chardonnay	\$45 \$36	<input type="checkbox"/>

PINOT NOIR

2018 Stoller Dundee Hills Pinot Noir	\$35 \$28	<input type="checkbox"/>
2020 Stoller Whole Cluster Pinot Noir	\$50 \$40	<input type="checkbox"/>
2018 Stoller Club Exclusive Eileen Pinot Noir	\$75 \$60	<input type="checkbox"/>
2018 Stoller Helen's Pinot Noir	\$80 \$64	<input type="checkbox"/>
2019 Stoller Nancy's Pinot Noir	\$75 \$60	<input type="checkbox"/>
2018 Stoller Ruth's Pinot Noir	\$105 \$84	<input type="checkbox"/>
2017 Stoller William H. Stoller Pinot Noir	\$135 \$108	<input type="checkbox"/>
2019 Chehalem Reserve Pinot Noir	\$70 \$56	<input type="checkbox"/>
2018 History Risdall Ranch Pinot Noir	\$60 \$48	<input type="checkbox"/>
2020 Stoller Classic Clones Pinot Noir	\$50 \$40	<input type="checkbox"/>

RED WINES

2018 History The Pines Zinfandel	\$70 \$56	<input type="checkbox"/>
2016 History Canoe Ridge Merlot	\$65 \$52	<input type="checkbox"/>
2018 History Quil Run Vineyard Syrah	\$65 \$52	<input type="checkbox"/>

LIBRARY WINES

2015 Chehalem Wind Ridge Pinot Noir	\$70 \$56	<input type="checkbox"/>
2016 Chehalem Reserve Pinot Noir	\$85 \$68	<input type="checkbox"/>
2016 Chehalem Statement Pinot Noir	\$125 \$100	<input type="checkbox"/>



Food Menu

BOARDS

CHEESE & CHARCUTERIE | \$20

Two salumi, three cheeses, croccantini

CHEESE | \$20

Four cheeses, fresh fruit, jam

FLATBREADS

BBQ CHIX | \$15

BBQ chicken, cheese

FOUR CHEESE & GARLIC CONFIT | \$15

House-made garlic confit, Jacobsen sea salt,
mozzarella, parmesan, fontina, jack

BRUSSELS & SAUSAGE | \$15

Jack, fontina, smoked paprika

MAITAKE & MOZZARELLA | \$15

Pesto, roasted maitake, fresh ciliegine mozzarella

Add a side car of tomato soup with any flatbread | \$7