

EXPLORATION FLIGHT | \$25

2023 STOLLER
DUNDEE HILLS ESTATE WHITE PINOT NOIR
\$40 retail | \$32 club | \$14 glass

2015 CHEHALEM
THREE VINEYARD RIESLING
\$25 retail | \$20 club | \$10 glass

2022 CHEHALEM
CORRAL CREEK VINEYARD PINOT NOIR
\$50 retail | \$40 club | \$17 glass

2021 STOLLER
HERITAGE CLONES PINOT NOIR
\$50 retail | \$40 club | \$17 glass

2023 STOLLER
SINGLE ACRE SYRAH
\$55 retail | \$44 club | \$19 glass

Join the Wine Club, and your flights are on us.



WINEMAKER'S FLIGHT | \$40

2021 CHEHALEM SPARKLING BRUT

\$65 retail | \$52 club | \$22 glass

2016 CHEHALEM IAN'S RESERVE CHARDONNAY

\$60 retail | \$48 club | \$20 glass

2021 STOLLER NANCY'S PINOT NOIR

\$75 retail | \$60 club | \$25 glass

2018 STOLLER RESERVE PINOT NOIR

\$65 retail | \$52 club | \$22 glass

2022 HISTORY COLD CREEK VINEYARD CABERNET SAUVIGNON

\$75 retail | \$60 club | \$24 glass

Join the Wine Club, and your flights are on us.



WHITE WINE FLIGHT | \$30

2015 CHEHALEM THREE VINEYARDS RIESLING

\$25 retail | \$20 club | \$10 glass

2023 STOLLER DUNDEE HILLS ESTATE WHITE PINOT NOIR

\$40 retail | \$32 club | \$14 glass

2024 HISTORY SMITH-CERNIE VINEYARD SAUVIGNON BLANC

\$40 retail | \$32 club | \$14 glass

2016 CHEHALEM IAN'S RESERVE CHARDONNAY

\$60 retail | \$48 club | \$20 glass

2021 CHEHALEM SPARKLING BRUT

\$65 retail | \$52 club | \$22 glass

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FOOD

BITES & SHARED PLATES

Cheese and Charcuterie | \$20

rotating artisan cheeses and charcuterie meats

Poutine | \$14 | gf

white cheddar and tangy beef gravy over fries

Hummus | \$12 | v

house-made classic chickpea hummus, toasted naan, crudités

Spring Artichoke | \$15 | gf, df, v

whole steamed artichoke served with garlic citrus aioli

Spinach Parmesan Dip | \$15 | gf, v

served with tortilla chips

Sweet Potato Frites | \$10 | gf, df, v

served with a house-made red pepper aioli

DESSERT

Cowboy Cookie | \$5 | v

toffee and pretzel pieces, chocolate chunks, roasted hazelnuts, topped with flaky sea salt

Dessert Board | \$16 | v

house-made pinot ganache, pretzels, shortbread cookies, strawberries, and marshmallows

gf - gluten free | df - dairy free | v - vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



FOOD

BURGERS & SANDWICHES

Model T Club Sandwich | \$20

toasted focaccia, roasted turkey, crispy bacon, cheddar, swiss, lettuce, tomato, red onion, and house-made avocado aioli, served with fries

Kaiser Burger | \$20

*8oz patty, Tillamook sharp cheddar, tomatoes, red onion, arugula and black garlic aioli, served with fries add bacon +\$4
substitute cup of tomato bisque or side salad +\$5*

Buttermilk Fried Chicken Sliders (3) | \$20

toasted brioche with cabbage-carrot slaw, pickles, and honey mustard aioli served with fries

Grilled Cheese | \$12 | v

*sharp cheddar, gruyere, and brie melted together on crisp buttery sourdough bread.
add fig jam and bacon +\$4 add cup of tomato bisque +\$5*

ENTRÉES

House Salad | \$10 | gf, v

*mixed greens tossed in our house-made champagne vinaigrette, topped with rosé pickled onions, carrots, tomatoes, and cucumbers
add bacon or chicken +\$4*

Caesar Salad with Parmesan Crisps | \$15 | gf

*hearts of romaine tossed in Caesar dressing with tomatoes, preserved lemon, olives, and parmesan cheese
add bacon or chicken +\$4*

Quinoa Bowl | \$16 | gf, v

*quinoa, garbanzo beans, arugula, pickled red onions, cucumbers, tomato, feta and oregano tahini dressing (served cold)
add chicken + \$4*

Pork Belly Taco (3) | \$20

locally made tortillas, cabbage slaw, roasted pork belly, house-made crema and salsa verde

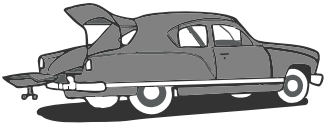
Tomato Bisque | \$5 cup | \$9 bowl | gf, v

creamy tomato bisque finished with house-made basil oil and parmesan crisp



COCKTAILS

Our cocktails are named in honor of Kaiser car models.



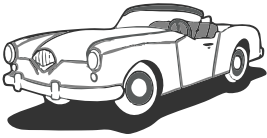
DRAGON | \$15

vodka, ginger beer, lime juice, white pinot noir, hellfire bitters, lime wheel



TRAVELER | \$15

bourbon, lemon juice, simple syrup, red blend float, bourbon cherry



DARRIN | \$15

tequila, triple sec, lime juice, agave, sparkling brut, dried orange



CORSAIR | \$17

gin, lemon juice, simple syrup, sparkling brut rosé, rose water bitters, lemon peel

GOLD VAGABOND | \$14

rum, passionfruit puree, lime juice, simple syrup, sauvignon blanc

BASIC COCKTAIL | \$10 CUSTOM COCKTAIL | \$15 TOP SHELF | \$20+

MOCKTAILS

THE JOSH | \$6

homemade lemonade, vanilla simple syrup

STRAWBERRY-PASSIONFRUIT NOJITO | \$11

strawberry & passionfruit puree, lime, simple syrup, sparkling water, mint

GINGER TRIPLET | \$7

ginger beer, honey, lemon

CHERRY LIMEADE | \$9

cherry juice, lime, fresh cherries, simple syrup, sparkling water, mint



WINES BY THE GLASS

	RETAIL	CLUB	GLASS
2025 CHEHALEM PINOT NOIR ROSÉ	\$28	\$23	\$12
2025 STOLLER PINOT NOIR ROSÉ	\$28	\$23	\$12
2024 HISTORY SMITH-CERNIE VINEYARD SAUVIGNON BLANC	\$40	\$32	\$14
2022 CHEHALEM RESERVE CHARDONNAY	\$45	\$36	\$15
2020 STOLLER LARUE'S BRUT ROSÉ	\$65	\$52	\$22
2021 HISTORY RED BLEND	\$45	\$36	\$15

DRAFT

PLEASE REFER TO THE CHALKBOARD ABOVE THE
BAR FOR THE CURRENT DRAFT LIST

NON-ALCOHOLIC

NON-ALCOHOLIC BEER | \$7

ICED TEA | sweet or unsweetened | \$5

HOT COFFEE OR TEA | \$5

GINGER BEER | \$5

SODA & LA CROIX | \$4

SHIRLEY TEMPLE | \$6

