PLATES

Cellar & Scholar

SNACKS

TRUFFLE POPCORN - $5
truffle oil, sea salt

OLIVE TRIO - $8
Castelvetrano, Manzanilla, Etna

PICKLE MEDLEY - $8
green beans, carrots, cornichons

FOCCACIA - $8
olive oil, balsamic vinegar, butter

PATATAS BRAVAS - $10
crispy potatoes, manchego, romesco aioli

STUFFED DATES - $12
gorgonzola, speck, olive oil, salt

GLUTEN-FREE CRACKERS ARE AVAILABLE AS SUBSTITUTION ON MANY ITEMS

CAVIAR SERVICE

1oz jar Osetra Caviar, potato chips, crème fraiche, chives*
- $125 -

DANISH TROUT SALAD - $18
greens, smoked trout, potatoes, egg, cucumber, radish, chives, pickled onion, house viniagrette

CLASSES & EVENTS

SHAREABLE

MARINATED FETA - $14
beet hummus, cucumber, pita, beets

CHEESE BOARD - $16
three cheeses, apple & pear, focaccia, accouterments
* with charcuterie + $8

FISH BOARD - $16
Choice of smoked salmon, sardines, or mussels with accoutrements

SANDWICHES

served on house made focaccia with a side of house pickles
add a side of crispy potatoes $5

The Wilson
prosciutto, brie, arugula, butter, cherry jam
-$19-

Ham & Apple
sweetheart ham, herb aioli, blue cheese, toasted hazelnuts, greens
-$18-

Grilled Cheese & Bisque
gruyere, mozzarella, pesto focaccia, tomato bisque
-$18-

Spicy Tuna
spicy tuna salad, avocado, marinated cucumber
-$16-

Weekly Sandwich Special

DESSERT

CHOCOLATE CHIP COOKIE $5
HERB RICE CRISPY TREAT $5
BASQUE CHEESECAKE $10
BLUE CHEESE & CHOCOLATE $8

JOIN THE CLUB

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

OUR STORE OFFERS PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT ALLERGIES.

DRINKS

WINE FLIGHTS

WINES ARE LISTED BY THE FLIGHT (THREE, 3OZ POURS) AND ARE AVAILABLE BY THE GLASS (6OZ)

ALL THAT GLITTERS - $24
TRADITIONAL METHOD SPARKLING

Antech Crémant de *Limoux, France* NV - $11
Taittinger Brut *Champagne, France* NV - $23
Allimant Laugner Rosé *Alsace, France* NV - $13

SNAP, CRACKLE, POP - $17
CRISP WHITES

Casa Santos Alvarinho, *Portugal* '24 - $11
Vinga del Lauro Sauvignon Blanc, *Italy* '24 - $12
Peyrassol La Croix Rosé, *France* '24 - $10

OH YOU FANCY, HUH? - $21
FULL BODIED WHITES

Solena Chardonnay, *Willamette, Oregon* '22 - $13
Yves Cuilleron Viognier, *France* '23 - $15
Weathereye Hillfighter Estate White, *WA* '21 -$14

THE FUNKY BUNCH - $17
MIXED FLIGHT

Movia Pet Nat *Primorska, Slovenia* '22 - $13
Selbach-Oster OMG Trocken, *Germany* '18 - $9
Pedro Parra Pais, *Itata, Chile* '21 - $10

TAKE A CHILL PILL - $20
CHILLED REDS

Watermelon Cat Nebbiolo,, *WA* '24 - $12
Planeta Frapatto, *Sicily, Italy* '25 - $13
Upsidedown ClusterF@*#!!, *WA* '23 - $14

THE HEARTBREAK GRAPE - $31
OREGON PINOT NOIR

Lingua Franca Avni, *Willamette* '23 - $15
Cristom Mt Jefferson, *Willamette* '22 - $18
Broadley Fin du Fin, *Willamette* '23 - $29

IN VINO VERITAS - $20
ITALIAN REDS

Ruggeri Corsini Nebbiolo, *Langhe* '23 - $12
San Gregorio Aglianico, *Campania* '22 - $10
Dievole Chianti Classico, *Tuscany* '21 - $12

LIFE IS A CABERNET - $22
CABERNETS

Charles Joguet Terroir, *Chinon, France* '21- $14
Chevalier de Lascombes, *Margaux, Fr* '22 - $18
Dossier Cabernet Sauvignon, *WA* '23 - $18

PREMIUM OPTIONS AVAILABLE ON OUR CORAVIN LIST, PLEASE ASK FOR TODAYS SELECTIONS

BEER

BARDIC BREWERY
our amazing neighbors!

ROTATING YAYA CAN SELECTION - $7

NO & LOW ABV

REVIVAL TEA SERVICE - $8

DOMA FRENCH PRESS - $8

PELEGRINO - $5

AMALFI SPRITZ - $10
Lyre's N/A Italian spirit, citrus, sparkling water

LETS HAVE A KIKI - $12
Lyre's N/A sugar cane spirit, lime, orgeat, pineapple, cinnamon

AMA BREWERY PET-NAT TEA (2.5% ABV) - $12

ROTATING NON- ALCOHOLIC WINE - $12

WINE BASED COCKTAILS

ESPRESSO SHERRYTINI - $14
coffee concentrate, PX Sherry, Amontillado Sherry, cocoa bitters

SUMMER SANGRIA - $10
red wine syrup, vermouth, pomegranate, blood orange soda

MISS AMERICANA - $12
Lyre's Italian spirit, Argentinian Vermouth, lemon

SPICY SAUVY-RITA - $12
jalapeño, sauvignon blanc, passionfruit, lime, Lyre's orange sec

MIMOSA - $10
orange
pineapple
pomegranate
cucumber basil

$7 All Day Sunday

WE OPERATE AS A RETAIL SHOP IN ORDER TO KEEP OUR PRICES LOWER THAN STANDARD RESTAURANT PRICING. WE CHARGE A $20 CORKAGE FEE ON BOTTLES PURCHASED IN THE WINE SHOP FOR DINE IN CONSUMPTION
WE BUY SMALL QUANITITIES OF HAND-CRAFTED, BOUTIQUE WINE, AS A RESULT OUR LIST IS ALWAYS CHANGING. IF A SUBSTITUTION IS MADE, WE WILL LET YOU KNOW. IF YOU LOVE SOMETHING AND WANT TO TAKE IT HOME WITH YOU, PLEASE INQUIRE ABOUT AVAILABILTY OR SPECIAL ORDERING. THANK YOU.