

Wine

Valo Cellars

Chardonnay Columbia Valley, WA Bottle \$33 Glass \$10
2016 Old and New World sensibilities blend to create this crisp yet subtly toasty Chardonnay

Reserve Chardonnay Columbia Valley, WA Bottle \$39 Glass \$12
2016 Palate rich and fruit driven Chardonnay, with balance, great texture and elegant acid

Riesling Columbia Valley, WA Bottle \$29
2017 Dry style with minerality, crips green apple and edges of green tea and white flower

Sauvalanche Columbia Valley, WA Bottle \$35 Glass \$10
2018 Sauvignon Blanc/Chenin Blanc

Pinot Noir Willamette Valley, OR Bottle \$49
2015 A rounded Pinot with balanced acidity and classic cherry and cranberry notes

Grenache Columbia Valley, WA Bottle \$49
2016 This palate echos with raspberry and cocoa, bright acidity and a long finish

Avenoir Columbia Valley, WA Bottle \$39 Glass \$12
2015 Notice the berries and baking spices in this blend of Grenache and Mourvedre

Merlot Columbia Valley, WA Bottle \$39 Glass \$12
2015 Caramel plays against deep fruit flavors in this lush, velvety earthy Merlot

Syrah Columbia Valley, WA Bottle \$39 Glass \$12
2015 A lovely, complex blend that showcases the minerality of a Washington Syrah

Reserve Syrah Columbia Valley, WA Bottle \$59
2016

Cabernet Sauvignon Columbia Valley, WA Bottle \$39 Glass \$12
2015 A well-balanced polished display of this popular variety, it is fruit forward with a light tannic finish

Wine Tastings Flight \$20
6 glasses of a one ounce pour of any of our wines by the glass. We recommend you let us choose 2 whites, a rose, and 3 reds.

Tap Wines

MT Bottle White American Bottle \$29 Glass \$9
2016 Southern Rhone blend with edges of lemon curd, stone fruit and floral tones

Rose Columbia Valley, WA Bottle \$29 Glass \$9
2018

MT Bottle Red American Bottle \$29 Glass \$9
2015 Blend of 2/3 Sangiovese and 1/3 Merlot this red starts with cedar, dark cherry and peppermint

Growlers of Tap Wine First Fill \$35 Refills \$16

Food

small plates

Olives	warmed with rosemary, orange zest	\$7
Almonds	coated in a cocoa, red wine & maple syrup	\$8
Cashew Spread	topped with a mint, basil pesto; & served with crostinis	\$9
Smoked Trout Dip	paired with lemon curd & served with crackers	\$12
Hummus	fresh lemon and roasted garlic served with pita chips	\$12

boards

Cheese	3 types of a rotating variety	\$16
Charcuterie	3 meats of a rotating variety	\$16
Both	cheese and charcuterie	\$20

soups

Ancho & Squash		\$9
Carrot & Coconut		\$9

entrees

Cassoulet	white bean stew with pork confit, chicken, fresh herbs & sherry vinegar	\$21
Pork Osso Bucco	purple barley, local carrots & braising jus	\$23
Chicken	braised in herbs & lemon juice; with oyster mushrooms, olives, & baby potatoes	\$19
Montana Wagyu Short Ribs	served on a bed of celery root puree & topped with truffle salt	\$27
Lentil	roasted golden beets, local carrots, almonds, & topped with manchego	\$17

*all entrees served with naan bread

sweets

Amaltheia Goat Cheese Terrine	topped with honey comb, apricots, and almonds	\$9
Spiced Chocolate Mousse	topped with flathead cherries poached in syrah	\$9