

# Wine

## *Valo Cellars*

<b>Chardonnay</b> Lawerence Vineyard, Columbia Valley, WA 2016 Old and New World sensibilities blend to create this crisp yet subtly toasty Chardonnay	<b>Bottle \$33</b>	<b>Glass \$10</b>
<b>Chardonnay</b> Lawerence Vineyard, Columbia Valley, WA 2018 This Chardonnay is savory and very dry with stone fruit, apple and nutmeg flavors	<b>Bottle \$39</b>	<b>Glass \$12</b>
<b>Winemakers Select Chardonnay</b> Lawerence Vineyard, WA 2018 An herbacious Chardonnay with a palate of stonefruits, tea, and brulee, and is complimented with a nose of caramel and melon	<b>Bottle \$45</b>	
<b>Reserve Chardonnay</b> Columbia Valley, WA 2016 Palate rich and fruit driven Chardonnay, with balance, great texture and elegant acid	<b>Bottle \$39</b>	
<b>Riesling</b> Columbia Valley, WA 2017 Dry style with minerality, crips green apple and edges of green tea and white flower	<b>Bottle \$29</b>	
<b>Sauvalanche</b> Columbia Valley, WA 2018 Sauvignon Blanc/Chenin Blanc blend is dense and bright with flavors of citrus, flowers and herbs	<b>Bottle \$35</b>	<b>Glass \$11</b>
<b>MT Bottle White</b> American 2017 This predominantly Chardonnay blend is bight and creamy with aromatic stone fruits and melons	<b>Bottle \$29</b>	
<b>MT Bottle Red</b> American 2015 Blend of 2/3 Sangiovese and 1/3 Merlot this red starts with cedar, dark cherry and peppermint	<b>Bottle \$29</b>	
<b>Pinot Noir</b> Willamette Valley, OR 2015 A rounded Pinot with balanced acidity and classic cherry and cranberry note	<b>Bottle \$49</b>	
<b>Pinot Noir Willamette Valley, OR</b> 2018 A palate of tart cherry and raspberry, this Pinot is light tannin in structure	<b>Bottle \$49</b>	<b>Glass \$14</b>
<b>Grenache</b> Columbia Valley, WA 2016 This palate echos with raspberry and cocoa, bright acidity and a long finish	<b>Bottle \$49</b>	
<b>Avenoir</b> Columbia Valley, WA 2016 Notice the berries and baking spices in this blend of Grenache and Mourvedre	<b>Bottle \$39</b>	<b>Glass \$12</b>
<b>Merlot</b> Columbia Valley, WA 2015 Caramel plays against deep fruit flavors in this lush, velvety earthy Merlot	<b>Bottle \$39</b>	<b>Glass \$12</b>
<b>Syrah</b> Columbia Valley, WA 2015 A lovely, complex blend that showcases the minerality of a Washington Syrah	<b>Bottle \$39</b>	<b>Glass \$12</b>
<b>Reserve Syrah</b> Columbia Valley, WA 2016 Deep and rich this Syrah delivers dark and blue berries with bacon fat, smoke, and cherry confiture.	<b>Bottle \$59</b>	
<b>Cabernet Sauvignon</b> Columbia Valley, WA 2016 A well-balanced polished display of this popular variety, it is fruit forward with a light tannic finish	<b>Bottle \$39</b>	<b>Glass \$12</b>
<b>Wine Tastings</b> 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		<b>Flight \$20</b>

## *Tap Wines*

<b>MT Bottle White</b> American 2016 Southern Rhone blend with edges of lemon curd, stone fruit and floral tones		<b>Glass \$9</b>
<b>MT Rose</b> Columbia Valley, WA 2019 A summery Sangiovese with light notes of minerality and strawberries		<b>Glass \$9</b>
<b>MT Bottle Red</b> American 2015 Blend of 2/3 Sangiovese and 1/3 Merlot this red starts with cedar, dark cherry and peppermint		<b>Glass \$9</b>

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 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
Chicken	braised in herbs & red wine; with mushrooms, olives, pearl onions & baby potatoes	\$19
Montana Wagyu Short Ribs	served on a bed of celery root puree & truffle oil	\$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