



# White Wine

**Chardonnay** 12 | 39  
 2018 Lawrence Vineyard, Columbia Valley, WA  
 Savory & very dry with stone fruit, apple & nutmeg flavors

**Winemakers Select Chardonnay** 13 | 45  
 2018 Lawrence Vineyard, WA  
 Herbacious with stonefruits, tea, & brulee, & complimented with a nose of caramel & melon

**Luciole** 11 | 29  
 2019 Blue Mountain Vineyard, Walla Walla Valley, WA  
 A Rhone blend with a nose of clove & vanilla & a palate of grapefruit pith, toasted almond & red pepper corn

**Picpoul** 11 | 29  
 2019 Blue Mountain Vineyard, Walla Walla Valley, WA  
 This Rhone Valley Varietal has a ripe melon & fennel nose & tropical kiwi, melon & lime zest on the palate

**Sauvalanche** 11 | 35  
 2018 Columbia Valley, WA  
 Sauvignon Blanc/Chenin Blanc blend, dense & bright with flavors of citrus, flowers & herbs

**MT Bottle White** 29  
 2017 American  
 This Chardonnay blend is bight yet creamy with aromatic stone fruits & melons

## Wines on Tap

*Growlers of Tap Wine* First Fill \$45 Refills \$16

**MT White** 9 glass  
 2018 Chardonnay  
 Medium-bodied drinkable Chardonnay that is light & crisp with notes of vanilla

**MT Rose** 9 glass  
 2021 WA  
 A summery wine with light notes of minerality & strawberries

**MT Red** 9 glass  
 2015 American  
 Blend of 2/3 Sangiovese & 1/3 Merlot this red starts with cedar, dark cherry & peppermint



# Red Wine

**Pinot Noir** 14 | 49  
 2018 Willamette Valley, OR  
 A palate of tart cherry & raspberry, this Pinot is light tannin in structure

**Pinot Noir** 17 | 59  
 2018 Menefee Valley Vineyard, Willamette Valley, OR  
 This deep garnet Pinot has a tart cherry & mushroom nose balanced by a baked cherry & orange zest palate

**Pinot Noir Bozeman Symphony** 15 | 55  
 2017 Dundee Hills AVA, Willamette Valley, OR  
 Citrus & cranberry nose, the palate has bright acidity, blood orange, cranberry & allspice  
 \*25% of proceeds go to the Bozeman Symphony

**Grenache** 14 | 49  
 2016 Columbia Valley, WA  
 This palate echos with raspberry & cocoa, bright acidity & a long finish

**Avenoir** 12 | 39  
 2016 Columbia Valley, WA  
 Notice the berries and baking spices in this blend of Grenache & Mourvedre

**Merlot** 12 | 39  
 2015 Columbia Valley, WA  
 Caramel plays against deep fruit flavors in this lush, velvety earthy Merlot

**MT Bottle Red** 29  
 2015 American  
 Blend of Syrah & Grenache this red has a strawberry-balsamic palate with a black tea undertone

**Syrah** 12 | 39  
 2015 Columbia Valley, WA  
 A lovely, complex blend that showcases the minerality of a Washington Syrah

**Reserve Syrah** 17 | 59  
 2016 Columbia Valley, WA  
 Deep and rich this Syrah delivers dark and blue berries with bacon fat, smoke, and cherry confiture

**Cabernet Sauvignon** 12 | 39  
 2016 Columbia Valley, WA  
 A well-balanced polished display, it is fruit forward with a light tannic finish

## Wine Tastings 20

*4 glasses of a two ounce pour of any of our wines by the glass. We recommend you let us choose for you*



## *Small Plates*

**Olives** 8

blended with rosemary & orange zest

**Herb Valencia Almonds** 8

**Truffle Popcorn** 8

freshly popped with truffle oil, parmesan, & parsley

**Cashew Spread** 12

topped with a mint pesto & served with crostinis

**Black Bean & Corn Dip** 12

served chilled with tortilla chips & cilantro

**Hummus** 12

fresh lemon and roasted garlic served with crostinis

**Spinach & Artichoke Dip** 12

served warmed & with crostinis

**Smoked Trout Dip** 14

paired with lemon curd & served with crostinis

**Cheese & Prosciutto Flatbread** 14

topped with arugula & a balsamic reduction

**Caprese Skewers** 14

4 skewers of salami, mozzarella, sun-dried tomatoes, & artichoke served with a balsamic reduction

## *Boards*

**Cheese** 18

a rotating selection of 3 types of cheese

**Meat** 18

a rotating selection of 3 types of meat

**Both** 23

3 cheese types & meat types

## *Soups*

**Ancho & Squash** 10

**Carrot & Coconut** 10

## *Sweets*

**Amaltheia Goat Cheese Terrine** 10

topped with honey, apricots, and almonds

**Spiced Chocolate Mousse** 10

topped with flathead cherries poached in syrah