



VALO



A BOZEMAN WINERY



VALO

### Wines on Tap

2018 MT White

2021 MT Rose

2015 MT Red

\$9 / glass

\$45 / growler

\$16 / growler refills

### White Wines

2017 MT White

\$29 / bottle

2018 Chardonnay

Lawrence Vineyard

Columbia Valley, WA

stone fruit, spice, savory

\$12 / glass \$39 / bottle

2018 Winemaker Select Chardonnay

Lawrence Vineyard

Columbia Valley, WA

white tea, brulee, herbaceous

\$45 / bottle

2019 Luciole Rhone Blend

Blue Mountain Vineyard

Walla Walla, WA

citrus, almond, peppery

\$11 / glass \$29 / bottle

2019 Picpoul

Blue Mountain Vineyard

Walla Walla, WA

melon, fennel, tropical

\$29 / bottle

2018 Sauvalanche  
Sauvignon Blanc / Chenin Blanc

Columbia Valley, WA

citrus, floral, bright

\$11 / glass \$35 / bottle

### Red Wines

2017 MT Red

\$29 / bottle

2018 Pinot Noir

Willamette Valley, OR

cherry, reaspberry, smooth

\$49 / bottle

2018 Pinot Noir

Menefee Vineyard

Willamette Valley, OR

cherry, mushroom, zesty

\$59 / bottle

2017 Bozeman Symphony Pinot Noir

Dundee Hills

Willamette Valley, OR

cranberry, blood orange, allspice

\$55 / bottle

2016 Avenoir  
Grenache / Mourvedre

Columbia Valley, WA

berries, baking spices

\$39 / bottle

2015 Merlot

Columbia Valley, WA

blackberry, earthy, velvety

\$12 / glass \$39 / bottle

2015 Syrah

Columbia Valley, WA

chocolate, leather, earthy

\$12 / glass \$39 / bottle

2016 Reserve Syrah

Columbia Valley, WA

blackberry, bacon, smoke

\$59 / bottle

2016 Cabernet Sauvignon

Columbia Valley, WA

black currant, forest floor, velvety

\$12 / glass \$39 / bottle

### Tasting Flight

\$20 / Two ounce pours of four select wines



# blend

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## *Small Plates*

### **Olives**

rosemary & orange zest  
\$8

### **Herb Valencia Almonds**

\$8

### **Cashew Spread**

mint pesto  
\$12

### **Smoked Salmon Dip**

with lemon curd  
\$14

### **Caprese**

salami, mozzarella, sun-dried tomatoes,  
artichoke & balsamic  
\$14

### **Pulled Pork Slider**

slow cooked Montana pork infused  
with garlic shallot red wine reduction,  
with a hint of Memphis barbeque sauce,  
served on toasted potato roll with  
gruyere and a side of slaw  
\$12

## *Boards*

### **Cheese Board**

selection of three cheeses  
\$18

### **Charcuterie Board**

selection of three meats  
\$18

### **Cheese & Charcuterie Board**

selection of three meats & three cheeses  
\$23

## *Sweets*

### **Amaltheia Goat Cheese Panna Cotta**

with apricots, almonds & honey  
\$10

### **Spiced Chocolate Mousse**

with wine poached flathead cherries  
\$10