



A BOZEMAN WINERY

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

Red Wines

2017 MT Red
 \$29 / bottle

2018 Pinot Noir
 Willamette Valley, WA
cherry, reaspberry, smooth
 \$49 / bottle

2018 Pinot Noir
 Menefee Vineyard
 Willamette Valley, WA
cherry, mushroom, zesty
 \$59 / bottle

2017 Bozeman Symphony Pinot Noir
 Dundee Hills
 Willamette Valley, WA
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



VAL O



A BOZEMAN WINERY



VAL O

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 Sliders

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 apple 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