



# blend



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

## Tasting Flight

\$20 / Two ounce pours  
of four select wines

## Red Wines

2017 MT Red

\$29 / bottle

2018 Pinot Noir

Willamette Valley, OR

*cherry, raspberry, smooth*

\$14 / glass \$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*

\$12 / glass \$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

2018 Reserve Syrah

Columbia Valley, WA

*dark cherry, vanilla, allspice*

\$59 / bottle

2016 Cabernet Sauvignon

Columbia Valley, WA

*black currant, forest floor, velvety*

\$12 / glass \$39 / bottle



VALO



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VALO

## *Small Plates*

### **Olives**

rosemary and 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**

Montana pulled pork infused with garlic  
shallot red wine reduction on toasted  
roll with cheese & 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