



VALO



A BOZEMAN WINERY



VALO

## Wines on Tap

2018 MT White

2021 MT Rose

2020 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

2018 Sauvalanche

Sauvignon Blanc / Chenin Blanc

Columbia Valley, WA

*citrus, floral, bright*

\$11 / glass \$35 / 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



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# blend

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## Small Plates

### Olives

with rosemary & orange zest  
\$8

**Herb Valencia Almonds**  
\$8

**Cashew Spread**  
with mint pesto  
\$12

**Smoked Salmon Dip**  
with lemon curd  
\$14

## Boards

**Cheese Board**  
three cheeses  
\$18

**Charcuterie Board**  
three meats  
\$18

**Cheese & Charcuterie Board**  
combination of three meats & three cheeses  
\$23

## Entrees

**Pulled Pork Sliders**  
served on toasted rolls with kettle chips  
\$16

**Red Wine Tikka Masala Chicken**  
with green lentils  
\$23

**Mushroom Paprikas**  
with potato gnocci & side of sour cream  
\$21

## Sweets

**Dessert Special**  
monthly rotating dessert  
\$10

**Chocolate Mousse**  
with spiced wine poached cherries  
\$10

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**Ask about our rotating soup and other specials!**

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