



SHAREABLES

Chateau Cheese Board V/GF Upon Request

Assorted Cheeses & Accoutrements **\$30.00**

Pairing: Limited Release Grenache Blanc, Columbia Valley

Fine-Cured Meat Board GF Upon Request

Assorted Charcuterie & Accoutrements **\$30.00**

Pairing: Limited Release Cold Creek Vineyard Red Blend, Columbia Valley

Demi Antipasto*

Mozzarella stuffed Sweet Peppers, Olives, Marcona Almonds and Boquerón's, Chorizo & Tomatoes **\$12.00**

Pairing: Ltd. Release Sauvignon Blanc-Semillon, Columbia Valley

Parmesan French Fries V

Parmesan, Chives & Charred Onion Aioli **\$12.00**

Pairing: Domaine Ste. Michelle Luxe, Columbia Valley

Kale, Artichoke & Sundried Tomato Dip V

Served with Roasted Garlic Bulb, French Bread & Rosemary Crackers **\$14.00**

Pairing: Limited Release Sémillon, Horse Heaven Hills

Smoked Salmon on Rye *

Caper Cream Cheese, Pickled Red Onion, Fresh Dill & Fried Capers **\$19.00**

Pairing: Ethos Reserve Chardonnay, Columbia Valley

SOUP, SANDWICH AND SALADS

Soup of the Day

Ask your server for today's Seasonal Soup **\$9.00**

"Grown Up" Grilled Cheese & Tomato Soup V

Melted Gruyere, Fontina & Beechers Cheddar on Brioche Served with Creamy Tomato Soup **\$17.00**

Pairing: Limited Release Sangiovese, Columbia Valley

Chateau Winter Salad V *

Winter Greens, WA. Apples, Dried Blueberries, Candied Nuts & Whatcom Blue with Cider Vinaigrette **\$14.00**

Pairing: Limited Release Grüner Veltliner, Columbia Valley

Classic Caesar V

Romaine Lettuce, Brioche Croutons, Lemon Wedge and Shaved Parmesan **\$14.00**

Pairing: Le Rosé, Columbia Valley

LARGE PLATES

Fresh Pasta & Mushrooms V

Roasted Garlic Cream, Pea Shoots, Herbed Panko & Shaved Parmesan **\$18.00**

Pairing: Limited Release Chenin Blanc, Horse Heaven Hills

Chateau Steamed Clams *

Manilla Clams Steamed in Horse Heaven Hills Sauvignon Blanc with Tomato, Artichoke, Pork Belly & Demi Bread **\$19.00**

Pairing: Horse Heaven Vnyd. Sauvignon Blanc, Horse Heaven Hills

Winemaker's Cheeseburger & Fries *

Wagyu Beef, Beechers Cheddar, Lettuce, Tomato, Red Onion Served on a Brioche Bun **\$20.00**

Pairing: Limited Release Grenache, Columbia Valley

Italian Flatbread

Coro, Prosciutto and Capicola with Mama Lill's Peppers, Arugula & Red Wine Syrup **\$20.00**

Pairing: Limited Release Sangiovese, Columbia Valley

Roasted Grape & Rosemary Flatbread V

Olive oil and Rosemary Sauce, Roasted Grapes, Arugula & Red Wine Syrup **\$17.00**

Pairing: Red Mountain Cabernet Sauvignon, Red Mountain

FLIGHT BITES

Specially curated bites to accompany our feature flight wines. Ask for this month's flight bite selection **\$18.00**

SIDES AND EXTRAS

Demi Baguette & Whipped Butter **\$8.00**

Add Whatcom Blue/ Feta/Goat Cheese **\$3.00**

Add Sautéed Shrimp **\$9.00**

Add Seared Chicken **\$8.00**

Add House Smoked Bacon **\$4.00**

Gluten Free Bun **\$3.00**

Add Truffle Oil **\$3.00**

V- Vegetarian GF- Gluten Free

**Please be advised that offerings may contain or have encountered food allergens. Alert tasting room staff to any allergen concerns.*