



SHAREABLES

Chateau Cheese Board (V) | \$28

- GF Upon Request

Assorted Cheeses & Local Accoutrements

Pairing: Limited Release Grenache Blanc

Fine-Cured Meat Board | \$28

- GF Upon Request

Assorted Charcuterie & Local Accoutrements

Pairing: Limited Release Cold Creek Vineyard Red Blend

Grand Vin Charcuterie Platter | \$50

- GF Upon Request

Assorted Meats, Cheeses & Local Accoutrements

Pairing: Limited Release Walla Walla Red Blend

Elote Dip | \$14

Roasted Corn & Red Pepper Dip topped with Crispy Coro and Micro Cilantro, served with Fresh Tortilla Chips

Pairing: Midsummer's White Blend

Summer Burrata Board | \$19

Fresh Burrata with Pesto & Balsamic Glaze,
with Prosciutto, Roasted Tomatoes,
Peaches and Cherries

Served with Crackers & Crostini

Pairing: Le Rosé

Smoked Salmon Plate | \$19

Smoked Salmon Mousse, Lox, Rye, Crackers & Pickled
Accoutrements

Pairing: Ethos Reserve Chardonnay

Parmesan French Fries (V) | \$12

Parmesan, Chives & Charred Onion Aioli

Pairing: Domaine Ste. Michelle Luxe, Columbia Valley

SOUP OF THE DAY | \$12

Served with ½ Demi Baguette

SALADS

Estate Berry Salad (V) | \$16

Fresh Local Berries & Spring Mix with Blackberry-Serrano
Vinaigrette, topped with Goat Cheese & Candied Nuts

Pairing: Limited Release Jonté Sauvignon Blanc

Grand Vin Caesar (V) | \$14

Romaine Lettuce, Brioche Croutons,
Lemon Wedge and Shaved Parmesan

Pairing: Limited Release Chenin Blanc

LARGER PLATES

Heritage BLT & Fries | \$18

Smoked Bacon, Heirloom Tomatoes,
Local Romaine, Garlic Aioli on Toasted Brioche

Pairing: Limited Release Wahluke Slope Syrah

Winemaker's Cheeseburger & Fries* | \$20

Wagyu Beef, Beechers Cheddar, Lettuce, Tomato,
Red Onion Served on a Brioche Bun

Pairing: Limited Release Grenache

Italian Flatbread | \$18

Coro Salami, Prosciutto and Chorizo
with Roasted Tomato Sauce, Mozzarella,
Mama Lil's Peppers, Arugula & Red Wine Syrup

Pairing: Limited Release Sangiovese

SWEET TREATS

Strawberry Shortcake | \$10

Freshly Baked Shortcake, Macerated Strawberries,
Chantilly Cream & Red Wine Syrup

Pairing: Eroica Ice Wine

Chocolate Lava Cake | \$10

Served with Berry Coulis, Chantilly Cream & Red Wine Syrup

Pairing: Limited Release Zinfandel

SIDES AND EXTRAS

B&B Demi Baguette & Whipped Butter \$9

Add Sautéed Shrimp \$9

Add Seared Chicken \$8

Add Smoked Bacon \$4

Gluten-Free Bun \$3

Add Truffle Oil \$3

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

(V) Vegetarian (GF) Gluten Free