

# Bottles

JOIN US FOR WINE WEDNESDAY  
30% OFF BOTTLES

## REDS:

<b>Resplendent - Pinot Noir</b> Erath, Oregon	\$56	<b>Carmenere</b> Kinhaven, Walla Walla, WA	\$127
<b>Rosso di Cantrada</b> Marabino, Sicillia, Italy	\$69	<b>Merlot</b> Jett, Walla Walla, WA	\$150
<b>Graciano</b> Idilico, Yakima Valley, WA	\$67	<b>Borgata - a Classico</b> Michelle Castellani, Valpolicella, Italy	\$64
<b>Minuit</b> Malbec and Cabernet Sauvignon Blend DeLille Cellars, Yakima, WA	\$75	<b>Tempranillo</b> Portia, Ribera del Duero, Spain	\$64
<b>Red Blend</b> Columbia Crest, WA	\$55	<b>Tempranillo</b> Cepa, Valladolid, Spain	\$70
<b>Estate Zinfandel</b> Brown, Napa Valley, CA	\$80	<b>LTL - Cabernet Sauvignon</b> Upchurch, Red Mountain, WA	\$60

## WHITES

<b>Gruener</b> Prager, Wachau, Austria	\$75	<b>Swartland - Chenin Blanc</b> Upchurch, Red Mountain, WA	\$40
<b>Sauvignon Blanc</b> Dossier, Columbia Valley, WA	\$48	<b>Viognier</b> Lagana Cellars, Walla Walla, WA	\$52
<b>Semillon</b> Damsel, Yakima Valley, WA	\$54	<b>'23 Flagship Viognier</b> Dossier, Columbia Valley, WA	\$80
<b>Nellie Mae</b> Viognier and Roussanne Blend Cairdeas Winery, Royal Slope, WA	\$56	<b>Penelope - Roussanne</b> Efeste, White Bluffs, WA	\$60
<b>Vino Verde</b> Avalada, Portugal	\$42	<b>Pape Blanc</b> Tranche, Walla Walla Valley, WA	\$60
<b>White Pinot Noir</b> Amity Vineyards, Willamette Valley, OR	\$60		

## ROSÉS:

<b>Louis Jadot</b> Burgundy, France	\$52	<b>Amore</b> Barberani, Umbria, Italy	\$60
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## BUBBLES:

<b>Crémant D'Alsace - Brut</b> Chateau D'Orshwihr, France	\$48	<b>Champagne</b> Nomine Renard, Villevenard, France	\$90
<b>Brut de Blancs</b> Simonet, Tournan en Brie, France	\$40	<b>Big Eddy - Sparkling Rose</b> Pearl and Stone, Columbia Valley, WA	\$66
<b>Forbidden Bubbles</b> Patterson Cellars, Columbia Valley, WA	\$44		

# wine me up

## LUNCH

# Menu

11AM - 2PM - MONDAY TO FRIDAY

### SANDWICHES

Sandwiches come with a side of chips, substitute mixed greens salad, caesar salad, or a cup of soup +\$2

#### Italian Cold Cut \$14

Ham, coppa, havarti cheese, pickled jalapeños, lettuce, tomato, red wine vinegar, salt and pepper

#### French Dip \$16

Thinly sliced roast beef served on a french roll with a side of au jus. Get it loaded with havarti cheese, grilled onions, and mushrooms +\$2

#### Ham Sandwich \$12

#### Steak Sandwich \$18

#### Grilled Cheese \$10

w/ Tomato Soup

### SALADS

Add Chicken +\$3, Shrimp +\$4, or Steak +\$5

#### Caprese \$12

#### Mixed Greens \$12

#### Caesar \$12

#### Pick Two Combo \$14

Choose two of your favorites! Your choice of a half sandwich, salad, or soup.

#### Soup of the Day \$8

Ask your server for a cup of our homemade soup feature of the day!

### DRINKS

**Sodas**  
Coke, Diet Coke, Sprite,  
Ginger Ale

\$2.50

**Iced Tea**

**Lemonade**

**Cappuccino or Latte**  
Vanilla or Hazlenut  
\$5

**Black Coffee or Tea**  
\$3

## WEEKLY SPECIALS

**Taco Tuesdays**  
\$20 steak tacos and wine combo  
\$4 steak tacos  
\$2.95 chicken tacos

**Wine and Wing Wednesdays**  
30% off Wine Bottles,  
Wing and Wine Flights,  
and more!

**HAPPY HOUR:**  
EVERYDAY | 3 - 6 PM

## SUNDAY SPECIALS

**Loaded Bloody Mary** \$8

**Pour Decisions: Bubbles Edition** \$30

Bottle of Brut de Blancs and your choice of 3 juices!

**Pour Decisions: Luxe Edition** \$35

Bottle of Forbidden Bubbles and your choice of 3 juices!

# Menu

## FOOD

### BITES ON BITES

\*These items contain raw or uncooked food items  
We have gluten free options available!

<b>Bruschetta</b>   3 piece for french bread piled high with a mix of tomatoes, balsamic, and basil.	\$10
<b>Fries and Elote</b>   Grilled elote dip with the perfect match of fries for dipping!	\$14
<b>Korean Rib Bites</b>   5 baked rib tips, tossed in our housemade Korean sauce, topped with pickled surrano peppers.	\$18
<b>Peach Brie Dip</b>   Brie in the best way! Baked with peaches and served with crostinis, and topped with hot honey glaze.	\$15
<b>Cajun Fish and Chips</b>   3 pieces of Cajun fried cod, with fries, served with a homemade tartar sauce, and a side of cole slaw.	\$17
<b>Hot Honey Fried Shrimp</b>   Jumbo shrimp fried to perfection and tossed in our housemade hot honey sauce.	\$16
<b>*Steak Skewers</b>   Two skewers served with steak bites, onion, bacon, and bell pepper, on a bed of red wine vinegar tossed arugula, with a side of chimichurri sauce	\$19
<b>Catfish Bites</b>   5 pieces of catfish fried strips on a bed of spring mix, served with a housemade chipotle aioli.	\$14

### FLATBREADS

Sub cauliflower crust +\$5 | Add Chicken +\$3, Shrimp +\$4, or Steak +5

<b>Italian</b>   Mozzarella, Italian meats, red onion, bell peppers, topped with red wine tossed arugula	\$16
<b>Cajun Chicken</b>   Marinated cajun chicken, red onion, chipotle pesto, and mozzarella.	\$15
<b>Shrimp Scampi</b>   Garlic cream sauce, mozzarella, garlic butter marinated shrimp, tomatoes, & red onion.	\$15
<b>Caprese</b>   Mozzarella, tomatoes, topped with a balsamic glaze and basil.	\$14
<b>Cranberry and Brie</b>   Cream cheese base, brie, cranberry sauce, topped with a hot honey glaze.	\$14
<b>Prosciutto</b>   Marinara sauce, mozzarella, prosciutto, topped with arugala and a balsamic glaze drizzle.	\$16
<b>Roasted Veggie</b>   Roasted bell peppers, onions, mushrooms, broccolli, zucchini, w/ mozzarella, and feta	\$15
<b>Flatbread of the Week</b>   Ask your server for the feature of the week!	\$16

### SANDWICHES AND SALADS

Sandwiches come with a side of chips or fries, substitute mixed greens salad, caesar salad, or cup of soup +\$2  
Add Chicken +\$3, Shrimp +\$4, or Steak +\$5 with any salad.

<b>Ham Sandwich</b>	\$14	<b>Grilled Cheese</b>	\$12
Ham, habanero bacon jam, toasted on focaccia bread, with lettuce, and tomato.		Havarti cheese melted between two slices of Croissant bread, served with a side of bacon jam and a cup of Tomato Parmesan soup.	
<b>Steak Sandwich</b>	\$23	<b>Caprese Salad</b>	\$12
Steak, chimichurri sauce, horseradish havarti cheese, toasted on focaccia bread, with lettuce, and tomato.		Mozzarella, tomatoes, basil, salt, pepper, oregano, drizzled with balsamic glaze and oil	
<b>Italian Cold Cut</b>	\$16	<b>Mixed Greens Salad</b>	\$16
Ham, coppa, havarti cheese, pickled jalapeños, lettuce, tomato, red wine vinegar, salt and pepper		Spring Mix tossed with tomatoes, red onion, cucumber, balsamic vinaigrette and topped with blue cheese crumbles.	
<b>Hot Honey Fried Chicken Sandwich</b>	\$16	<b>Caesar Salad</b>	\$16
Crispy fried chicken dipped in our housemade hot honey sauce, on focaccia bread with lettuce and tomato.		Grilled and then chopped romaine, caesar dressing, parmesan cheese, served with a side of bread	

### BOARDS

<b>Charcuterie</b>	\$30
<b>Cheese and Cracker</b>	\$18
<b>Veggie, Hummus, and Tzatziki</b>	\$16

### DESSERTS

<b>Crème Brulée</b>	\$8
<b>Cheesecake Flight</b>	\$12
<b>Churro Fries</b>	\$12

# Drinks

### FLIGHTS

<b>Red</b>	\$22	<b>White</b>	\$20
Choose any 4 of our red wine glass pours!		Choose any 4 of our white, rosé, or bubbles glass pours!	
<b>Combo</b>	\$22	<b>Mimosa</b>	\$20
Mix and Match some of your favorite glass pours or try something new!		Your choice of Orange, POG, Lavender, Pineapple, Watermelon, or Grapefruit	
		<b>International</b>	\$24 ✈️
		Dealers choice but get your passport ready!	

### WINETAILS

*Wine-based Cocktails*

<b>Hugo Spritz</b>	\$15	<b>Strawberry Glow</b>	\$14
Dulce Vida Tequila, Grapefruit, Elderflower, Lime Juice, Agave, Mint, and Brut de Blanc		Brut de Blanc, Strawberry, Lime Juice, and Ginger Beer	
<b>Bloom &amp; Vine</b>	\$14	<b>Spring Fling</b>	\$14
Viognier, Hibiscus Tea, Honey, Lemon Juice, topped with Soda Water		Sauvignon Blanc, Pear, Lemon, Homemade Thyme Simple Syrup, topped with Soda Water	
<b>Lavender Royale</b>	\$15	<b>Empire State of Wine</b>	\$15
<i>Wine Me Up French 75</i> Brut de Blanc, Empress Gin, Elderflower Liqueur, Lemon, and Lavender Syrup		<i>Whiskey Sour but make it Wine</i> Four Roses Bourbon, Lemon Juice, and Agave, topped with a Cabernet float.	

### WINE ME NOT

(Zero Proof, Full Vibe)

<b>No-Mosa</b>	\$10
Dry Secco NA w/ Orange, POG, Lavender, Pineapple, Watermelon, or Grapefruit	
<b>Lychee Marga-Not-Rita</b>	\$10
Lychee, Lime Juice, topped w/ Soda Water	
<b>Wine Me Down</b>	\$12
<i>Wine Me Up French 75 (NA)</i> Dry Secco NA, Elderflower Liqueur NA, Lavender Syrup, and Lemon	

### COCKTAILS

<b>Espresso Martini</b>	\$14
Titos Vodka, Cold Brew, Irish Creme, and Coffee Liqueur	
<b>Lychee Martini</b>	\$14
Feather and Folly Gin, Lychee Liqueur, Lychee Syrup, and Lime Juice	
<b>Hibiscus Margarita</b>	\$13
Dulce Vida Tequila, Naranja Orange Liqueur, Lime Juice, Hibiscus, and Mint	
<b>Passion Sour</b>	\$13
Four Roses Bourbon, Lemon Juice, Passion Fruit, and Egg Whites	

### BEER AND SELTZERS

#### DRAFT

<b>Seasonal Cider</b>	\$7
<b>Stella</b>	\$8
<b>Bohdizafa</b>	\$8
<b>Seasonal Rotater</b>	\$8

#### BOTTLES

<b>Bud Light</b>	\$6	<b>Hefewizen</b>	\$7	<b>Heineken NA</b>	\$5
<b>Coors Light</b>	\$6	<b>Michelob Ultra</b>	\$6	<b>Athletic NA IPA</b>	\$5
<b>Spacedust</b>	\$7	<b>Corona</b>	\$6	<b>White Claw</b>	\$4
				Peach or Black Cherry	

# Pours

GLASS

## REDS:

<b>Grenache - Knox Pond</b> Madrona Bay, Yakima Valley, WA	\$12/48	<b>Tempranillo</b> Portia, Ribera del Duero, Spain	\$16/64
<b>Gemelli Super Tuscan</b> Sangiovese, Cabernet Sauvignon and Merlot Vibe Cellars, Yakima Valley, WA	\$15/65	<b>Syrah - Stanley Groovy</b> The Walls, Walla Walla, WA	\$15
<b>Minuit</b> Malbec and Cabernet Sauvignon DeLille Cellars, Yakima Valley, WA	\$17/70	<b>Cabernet Sauvignon</b> Darby Wines, Red Mountain, WA	\$15
<b>Wilderness</b> Syrah, Petit Sirah, Grenache, Mourvèdre Sparkman, Columbia Valley, WA	\$16	<b>Cabernet Franc</b> Patterson Cellars, Columbia Valley, WA	\$19/76

## WHITES

<b>Rift Valley Riesling</b> Mvinyo Winery, Rattlesnake Hills, WA	\$12/50	<b>White Blend</b> Patterson Cellars, Walla Walla, WA	\$13
<b>Alvarinho</b> Joao Portugal Ramos, Portugal, Spain	\$13/50	<b>Viognier</b> Lagana Cellars, Walla Walla, WA	\$13/52
<b>Sauvignon Blanc</b> 13 Celsius, Marlborough, New Zealand	\$11	<b>Nellie Mae</b> Viognier and Roussanne Blend Cairdeas Winery, Royal Slope, WA	\$14/56
<b>Kindred Chardonnay</b> Sparkman Cellars, Columbia Valley, WA	\$14		

## ROSÉS:

<b>Louis Jadot</b> Burgundy, France	\$13/ 52	<b>Domaine de Triennes</b> Provence, France	\$13
<b>Pink Pape</b> Tranche, Yakima Valley, WA	\$13/52		

## BUBBLES:

<b>Brut de Blancs</b> Simonet, Tournan en Brie, France	\$10/40	<b>Prosecco</b> Tiamo, Italy	\$11
<b>Sparkling Rosé - Winter</b> SMAK, Columbia Valley, WA	\$12/50		

## BAD AND BOUJEE POURS:

<b>'23 Carménère</b> Kinhaven, Walla Walla, WA	\$25	<b>'23 Flagship Viognier</b> Dossier, Columbia Valley, WA	\$20
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# THE HAPPIEST Hour

DAILY 3-6 PM

## HAPPY BITES:

<b>Potato Chips or Fries</b>	\$4	<b>Catfish Bites</b>	\$10
<b>Garlic Cheese Toast</b>	\$8	<b>Peach and Brie Dip</b>	\$11
<b>Bruschetta</b>	\$8	<b>Roasted Veggie Flatbread</b> Add Chicken +\$3, Shrimp +\$4, or Steak +5	\$11
<b>Fries and Elote</b>	\$10	<b>Cranberry Brie Flatbread</b>	\$12

## HAPPY PAIRS:

<b>Wine and Charcuterie Topper</b> Glass of Cabernet Sauvignon or White Blend. Topped with a personal mini charcuterie board	\$18	<b>Charcuterie Topper</b> Add our charcuterie topper to the glass of your choice	\$10
<b>Sips and Fries</b> Churro fries and a glass of Sauvignon Blanc	\$12		

## HAPPY SIPS:

### WineTails

You heard it! All of our signature WineTails are on HH!  
\$10

<b>Cabernet Sauvignon</b>	\$12	<b>Beer Bottles</b>	\$5
<b>White Blend</b>	\$11	<b>Stella</b>	\$6
<b>Prosecco</b>	\$8	<b>Seasonal Rotater</b>	\$6

**10% off ALL Bottles**  
because WHY NOT?