

Bottles

JOIN US FOR WINE WEDNESDAY
30% OFF BOTTLES

REDS:

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

WHITES

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

ROSÉS:

Louis Jadot Burgundy, France	\$52	Amore Barberani, Umbria, Italy	\$60
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BUBBLES:

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

LUNCH

Menu

11 AM - 2 PM

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

\$2.50

Iced Tea

Lemonade

Cappuccino or Latte

Vanilla or Hazlenut
\$5

Black Coffee or Tea

\$3

WEEKLY SPECIALS

Meatball Mondays

A rotating meatball feature—new flavor every week

Uncorked Tuesdays

New winery features and tastings each week!

Wine Wednesdays

30% off Wine
Bottles

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!

Bruschetta \$10 3 pieces of toasted french bread topped with tomatoes, basil, and balsamic glaze	Shepards Pie \$14 Ground beef, carrots, celery, onions, and mushrooms, topped with mashed potatoes, and baked to perfection!
Garlic Cheese Toast \$10 Focaccia bread topped with homemade garlic butter, a three cheese blend, and Italian seasoning. Served extra HOT HOT!	Baked Garlic Shrimp \$16 Jumbo shrimp smothered in homemade garlic butter, bread crumbs, covered w/ a three cheese blend, and baked to perfection, served with bread.
Cranberry Brie Dip \$15 Brie in the best way! Baked with cranberries and served with crostinis.	*Steak Skewers \$19 Two skewers served with steak bites, onion, and bell pepper, on a bed of red wine vinegar tossed arugula, with a side of chimichurri sauce
Fried Burrata Ball \$17 Ball of deep fried burrata, served on a bed of marinara sauce and arugula, served with crostinis.	Cod Bites \$12 6 pieces of cajun fried cod bites on a bed of tartar sauce.

FLATBREADS

Sub cauliflower crust +\$5

\$16 Italian Mozzarella, Italian meats, red onion, bell peppers, topped with red wine tossed arugula	\$15 Cajun Chicken Marinated cajun chicken, red onion, tomato sauce, and mozzarella.	\$15 Prosciutto Tomato sauce, prosciutto, mozzarella, and arugula.
\$14 Caprese Mozzarella, tomatoes, topped with a balsamic glaze.	\$14 Cranberry and Brie Cream cheese base, brie, cranberry sauce, topped with a hot honey glaze.	\$16 Flatbread of the Week Ask your server for the feature of the week!

SANDWICHES AND SALADS

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

Ham Sandwich \$14 Ham, habanero bacon jam, toasted on focaccia bread, with lettuce, and tomato.	Grilled Cheese \$12 Havarti cheese melted between two slices of Croissant bread, served with a side of bacon jam and a cup of Tomato Parmesan soup.
Steak Sandwich \$23 Steak, chimichurri sauce, horseradish havarti cheese, toasted on focaccia bread, with lettuce, and tomato.	Caprese Salad \$12 Mozzarella, tomatoes, basil, salt, pepper, oregano, drizzled with balsamic glaze and oil
Italian Cold Cut \$16 Ham, coppa, havarti cheese, pickled jalapeños, lettuce, tomato, red wine vinegar, salt and pepper	Mixed Greens Salad \$16 Mixed greens, red onion, tomatoes, cucumber, and blue cheese, tossed in a house made balsamic vinaigrette
Caesar Salad \$16 Grilled romaine, caesar dressing, parmesan cheese, served with a side of bread	

BOARDS

Charcuterie \$30
Cheese and Cracker \$18
Veggie, Hummus, and Tzatziki \$16

DESSERTS

Crème Brûlée \$8
Cheesecake Flight \$12
Churro Fries \$12

Drinks

FLIGHTS

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

WINE TAILS

Wine-based Cocktails

Hugo Spritz \$15 Dulce Vida Tequila, Grapefruit, Elderflower, Lime Juice, Agave, Mint, and Brut de Blanc	Strawberry Glow \$14 Brut de Blanc, Strawberry, Lime Juice, and Ginger Beer
Bloom & Vine \$14 Viognier, Hibiscus Tea, Honey, Lemon Juice, topped with Soda Water	Spring Fling \$14 Sauvignon Blanc, Pear, Lemon, Homemade Thyme Simple Syrup, topped with Soda Water
Lavender Royale \$15 <i>Wine Me Up French 75</i> Brut de Blanc, Empress Gin, Elderflower Liqueur, Lemon, and Lavender Syrup	Empire State of Wine \$15 <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)

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

COCKTAILS

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

BEER AND SELTZERS

DRAFT

Seasonal Cider \$7
Stella \$8
Bohdizafa \$8
Seasonal Rotater \$8

BOTTLES

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

THE HAPPIEST Hour

HAPPY BITES:

Cod Bites	\$9	Potato Chips	\$4
Bruschetta	\$10	Steak Skewers	\$14
Cranberry Brie Flatbread	\$11	Italian Flatbread	\$14
Caprese Salad	\$8		

HAPPY PAIRS:

Wine and Charcuterie Topper \$18 Glass of Gamay Noir or White Blend. Topped with a personal mini charcuterie board	Charcuterie Topper \$10 Add our charcuterie topper to the glass of your choice
Sips and Fries \$12 Churro fries and a glass of Chenin Blanc	

HAPPY SIPS:

WineTails \$10 You heard it! All of our signature WineTails are on HH!	
Cabernet Sauvignon \$12	Beer Bottles \$5
White Blend \$11	Stella \$6
Prosecco \$8	Seasonal Rotater \$6

10% off ALL Bottles
because WHY NOT?

GLASS Pouring

REDS:

Resplendent -Pinot Noir \$14/56 Erath, Oregon	Tempranillo \$16/64 Portia, Ribera del Duero, Spain
Repartee - Gamay Noir \$15 TruthTeller, Walla Walla, WA	Wilderness \$16 Syrah, Petit Sirah, Grenache, Mourvèdre Sparkman, Columbia Valley, WA
Minuit \$17/70 DeLille Cellars, Yakima Valley, WA	Cabernet Sauvignon \$15 Darby Wines, Red Mountain, WA
Borgata \$16/64 Michelle Castellani, Valpolicella, Italy	Cabernet Franc \$19/76 Patterson Cellars, Columbia Valley, WA

WHITES

Gruner Veltliner \$10 Pratsch, Austria	Viognier \$13/52 Lagana Cellars, Walla Walla, WA
White Blend \$13 Patterson Cellars, Walla Walla, WA	Nellie Mae \$14/56 Viognier and Roussanne Blend Cairdeas Winery, Royal Slope, WA
Swartland - Chenin Blanc \$11 Lubanzi, South Africa	Kindred Chardonnay \$14 Sparkman Cellars, Columbia Valley, WA

ROSÉS:

Louis Jadot \$13/ 52 Burgundy, France	Amore \$15/60 Barberani, Umbria, Italy
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BUBBLES:

Crémant D'Alsace - Brut \$12/48 Chateau D'Orshwihr, France	Prosecco \$11 Tiamo, Italy
Brut de Blancs \$10/40 Simonet, Tournan en Brie, France	

BAD AND BOUJEE POURS:

'21 Merlot \$25 Jett Wines, Walla Walla, WA	'23 Flagship Viognier \$20 Dossier, Columbia Valley, WA
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