

## NIBBLES

<b>BREAD + OLIVE OIL</b> (v)	\$7
<b>MARCONA ALMONDS</b> (gf/v)	\$5
<b>CASTELVETRANO OLIVES</b> (gf/v)	\$5
<b>SWEETIE PEPS</b> (gf/veg)	\$9
ricotta stuffed pepadue peppers	

<b>SOUP DU JOUR</b>	\$7/\$12
seasonally inspired	

<b>BRUSCHETTA</b> (veg)	\$9
toasted ciabatta + grilled plums + calabro ricotta + saba + fresh herbs	

<b>ARANCINI</b> (veg)	\$9
cheesy risotto ball + Pomodoro tomato sauce	

## STARTS & SHAREABLES

<b>CHEESE BOARD*</b>	
local & imported cheeses + other nibbles	\$18
<i>add charcuterie for \$7</i>	
<i>Wine pairing: Cheese pairing flight</i>	

<b>FISH BOARD*</b>	\$20
sardines OR mackerel + smoked trout mousse + grilled bread + butter + pickles	
<i>Wine pairing: Orange</i>	

<b>MEZZE BOARD*</b> (veg)	\$18
house-made hummus + marinated goat cheese + eggplant tahini dip + roasted summer veg + bread + pickles	
<i>Wine pairing: Dundee Hills Pinot Noir</i>	

<b>POACHED PEAR SALAD*</b> (veg)	\$9/16
chardonnay poached pear + goat cheese + candied hazelnut + champagne vin + fresh herbs	
<i>Wine pairing: Jezebel Blanc</i>	

<b>CAESAR SALAD*</b>	\$14
romaine + radicchio + soppressata + house-made croutons	
<i>Wine pairing: Willamette Valley Pinot Noir</i>	



## MAINS

<b>HERB-ROASTED CHICKEN</b> (gf)	\$32
black truffle marsala + pan-fried risotto cakes + broccolini with grilled lime	
<i>Wine pairing: Winemaker's Cuvee</i>	

<b>STEELHEAD</b> (gf)	\$28
6oz oven-roasted trout + hazelnut picatta + cauliflower	
<i>Wine pairing: Chardonnay</i>	

<b>BRAISED SHORT RIB</b> (gf)	\$34
cabernet slow-braised beef short rib + potato puree + roasted heirloom carrots	
<i>Wine pairing: Seven Hills Cabernet Sauvignon</i>	

<b>TAGLIATELLE</b> (veg)	\$18
house-made pasta + grilled zucchini + cherry tomatoes + basil Alfredo sauce + fresh basil	
<i>Wine pairing: Chardonnay</i>	

<b>HAND MADE GNOCCHI</b>	\$24
pan seared potato dumplings with either	
• Pomodoro sauce + stracciatella + fresh basil + crispy garlic (veg)	
<i>Wine pairing: Ribbon Ridge Pinot Noir</i>	
or	
• Italian sausage Bolognese sauce + grilled broccolini + fried shallot	
<i>Wine pairing: Oregon blend</i>	

*add steelhead (\$12) or chicken (\$9) to any salad/pasta*  
*\*available as gf / veg (vegetarian) / v (vegan)*  
*\*\*a charge of \$4 incurred for split main dishes*

# WINE

**STAFF PICK**  
*of the week*

**'21 WINEMAKER CUVÉE**  
plush fruit + old vines + elegant

10 | 17 | 65

## WHITE + ROSE

3OZ | 5OZ | BTL

- '23 BUBBLES** 9 | 15 | 48  
dry + crisp + aromatic
- '23 PINOT BLANC** 9 | 13 | 44  
bright + textured + refreshing
- '21 CHARDONNAY** 9 | 15 | 48  
lively + mineral + unoaked
- '23 ROSE OF PINOT NOIR** 8 | 12 | 44  
fruitful + crisp + delightful
- '22 JEZEBEL BLANC** 9 | 13 | 44  
tropical + stone fruit + off-dry
- '21 ORANGE WINE** 9 | 14 | 44  
Pinot Blanc - flavorful + funky
- '23 MUSCAT** 9 | 13 | 44  
sweet + aromatic + fruity

## PINOT NOIR

3OZ | 5OZ | BTL

- '22 PINOT NOIR "LIGHT"** 9 | 13 | 44  
chilled + fruitful + bright
- '22 WILLAMETTE PINOT** 9 | 15 | 48  
fruit forward + balanced + spicy
- '21 DUNDEE HILLS PINOT** 10 | 16 | 60  
bright + lush + elegant
- '21 RIBBON RIDGE PINOT** 10 | 16 | 60  
bigger tannins + earthy + red fruit
- '21 NYSA PINOT NOIR** 95  
old vines + organic + exquisite terroir

## OTHER REDS

3OZ | 5OZ | BTL

- '20 OREGON BLEND** 8 | 13 | 42  
tempranillo + merlot
- '22 CABERNET FRANC** 9 | 15 | 58  
herbaceous + concentrated
- '21 WALLA WALLA BLEND** 10 | 16 | 60  
cabernet sauvignon + merlot + cabernet franc
- '21 CABERNET SAUVIGNON** 10 | 16 | 60  
seven hills vyd + Walla Walla + chewy

## FLIGHTS

- SAMPLER (3\* 2OZ)** \$18  
pinot blanc + willamette pinot  
noir + cabernet sauvignon
- WHITES & ROSE (3\* 2OZ)** \$16  
pinot blanc + chardonnay + rose
- PINOT NOIR (3\* 2OZ)** \$20  
willamette + dundee + ribbon ridge
- BIG REDS (3\* 2OZ)** \$20  
oregon + Walla Walla + cab
- CHEESE PAIRING (3\* 2OZ)** \$20  
rotating selection
- additional pour* \$7

## BEER + CIDER

- DOUBLE MOUNTAIN** \$9  
**VAPORIZIER PALE ALE**  
Hood River (6% ABV)
- 5450 KASKADIA KOLSCH** \$9  
Washougal (4.8% ABV)
- TRAP DOOR BREWING** \$9  
**LITE BEAM LAGER**  
Washougal (4% ABV)
- ALTER EGO CIDER** \$9
- ROTATING N/A BEER** \$9

## NON-ALCOHOLIC

- HOUSE MADE SODAS** \$7  
asian pear elixir | hibiscus raspberry  
cooler | mint ginger turmeric tonic
- EVERYTHING ELSE** \$4  
root beer | iced tea | lemonade |  
lemon-lime soda | ginger beer |  
sparkling water | sparkling lemonade
- POT OF TEA** \$5  
black, white, green, herbal
- COFFEE** \$5  
Relevant coffee - French press

*Established in 2000, Willful Wine is a woman-owned urban winery in NE Portland producing around 7500 cases a year.*

*You can find out more at [www.willfulwine.com](http://www.willfulwine.com)*