

COCKTAILS

NON~ALCOHOLIC

FLAVORED LEMONADE | 6

Blackberry, Passion Fruit, Peach, Strawberry, or Coconut

CITRUS PUNCH | 7

Mix of juices, topped with Grenadine and Cherry

PEPSI PRODUCTS | 4

Pepsi, Diet Pepsi, Sierra Mist

TAGARITAS | 8

Non-alcoholic Margarita with Lime, Strawberry, Blackberry, Mango, or Passion Fruit

SAN PELLEGRINO | 5

Sparkling, Limonata, Aranciata, Aranciata Rossa, or Pompelmo

TWO LEAVES AND A BUD TEA | 4

WALLA WALLA ROASTERY COFFEE

CAPPUCCINO | 6

ESPRESSO | 5

CREEKTOWN DRIP | 4

EATS

TAPAS

CHARCUTERIE BOARD* ~ | 21

Fromagerie Cheeses, Cured Meats, Fruits, Nuts, Chocolate

STEAMED PENNCOVE MUSSELS IN WHITE WINE GARLIC BUTTER | 22

Pancetta, Eliseo Silva Chardonnay, Shallots, Garlic, Grilled Crostini

DUNGENESS CRAB CAKES* | 24

Cilantro Lime Aioli, Fresh Cabbage Slaw

WHIPPED FETA | 14

Kalamata Olives, Olive Oil, Local Honey, Grilled Crostini

FRESH-CUT SWEET ONION RINGS* | 12

Served with Garlic Aioli

D'ANJOU PEAR AND ROASTED MUSHROOM SPANIKOPITA | 17

Stuffed Filo Pastry, Smoked Paprika Oil, Honey, Mixed Green Salad

SPANISH ALBONDIGAS | 15

Pork and Lamb Meatballs, Spicy Harissa, Grilled Israeli Naan

CRISPY BRUSSEL SPROUTS | 14

Sherry Vinaigrette, Bacon, Shaved Parmesan, Balsamic Reduction

SPANISH PATATAS BRAVAS | 12

Spicy Yukon Potato Wedges served with Garlic Aioli

* May contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of foodborne illness, especially if you have medical conditions.

~ Contains Nuts, Sesame Seeds

EATS

SALAD & SOUP

SOUP DU JOUR | 9

Ask your server for details

ROASTED BUTTERNUT SQUASH AND KALE | 16

Warm Pancetta Dressing, Fresh Goat Cheese, Orange Segments, Toasted Pumpkin Seeds

TAGARIS GREEK | 16

Whipped Feta, Cucumbers, Grape Tomatoes, Fennel, Kalamata Olives, Sherry Vinaigrette

CLASSIC CAESAR* | 16

ADD: Pulled Roasted Chicken Breast | 7, Sautéed Shrimp | 8, Albondigas | 7, Seasonal Fish | Market \$, Anchovies | 4

FLATBREADS

All Crusts Made Fresh Daily | Substitute Gluten-Free French Meadow Bakery Crust

ROASTED BUTTERNUT SQUASH AND PANCETTA | 17

Red Onion, Fresh Goat Cheese, Fried Kale, Balsamic Reduction

WHITE GARLIC CHICKEN | 17

Alfredo, Artichokes, Red Onion, Tomatoes, Mozzarella

BLACK MISSION FIG AND BACON | 19

Feta, Red Onion, Honey Drizzle

TENDERLOIN STEAK AND BLEU CHEESE | 19

Caramelized Onion, Roasted Garlic, Hansen Farms Tomatoes, Horseradish Cream

BLACKBERRY HABAÑERO BBQ CHICKEN | 17

Pancetta, Red Onion, Aged White Cheddar, Fresh Mozzarella

D'ANJOU PEAR AND CHORIZO | 17

Caramelized Onion, Aged Feta, Parsley, Hot Honey

COCKTAILS

SEASONAL COCKTAILS

FALL SANGRIA FLIGHT | 30

APPLE CIDER SANGRIA | 16

Crater Lake Vodka, Sauvignon Blanc, Butter Shots, Apple Cider, Apple Juice

AUTUMN ROSE SANGRIA | 16

Tito's Vodka, Rose, Cranberry Juice, Peach Schnapps, Black Raspberry Liqueur, Peach Puree

RED HARVEST SANGRIA | 16

Tito's Vodka, Malbec, Orange & Pineapple Juice, Peach Schnapps

TITO'S APPLE PIE MULE | 17

Tito's Vodka, Apple Juice, Ginger Beer, Apple Puree, Lime, Cinnamon

PUMPKIN SPICE WHITE RUSSIAN | 17

Tito's Vodka, Whipped Vodka, Coffee Liqueur, Pumpkin Spice Puree, Half & Half

HARVEST SUNSET | 17

Empress Gin, Peach Puree, Club Soda, Peach Schnapps, Pineapple Juice

JALAPENO PINEAPPLE MARGARITA | 17

El Jimador Tequila, Triple Sec, Pineapple Puree, Sweet & Sour, Jalapeno, Tajin, Lime

HOT BUTTER VANILLA | 16

Whipped Vanilla Vodka, White Chocolate Liqueur, Crater Lake Vodka, Hot Butter Rum

BOURBON SUNSET | 16

Crater Lake Bourbon, Grapefruit Juice, Peach Schnapps, Ginger Beer, Grenadine, Soda Water

TOASTY HOT CHOCOLATE | 15

Five Farm's Liqueur, Godiva Chocolate Liqueur, Hot Chocolate

COCKTAILS

SPIRITS

VODKA

Crater Lake*
Finlandia
Stoli
Stoli Blueberi
Tito's
Watermelon 360

TEQUILA

El Jimador*
Butterfly Cannery
Blue Herradura Ultra
Corralejo

BOURBON

Crater Lake*
Woodford Reserve
Gentleman Jack
Noble Oak
Four Roses

GIN

Crater Lake*
Empress 1908
Hendrick's
Ford's Gin

WHISKEY

Tullamore D.E.W.
Pendleton
Jack Daniels Single Barrel

RUM

Don Q*
Sailor Jerry's
Mahina

SCOTCH

Balvenie (14 year)
Famous Grouse
Glendronach (12 year)
Glenfiddich
Highland Park (12 year)
Macallan (12 year)

*Well spirits | \$10

BEER

ROTATING LOCAL CRAFT DRAFT BEER | 8

Ask your server for Today's Selection

CANNED BEER | 7

Coors Light, Rainier, Pabst Blue Ribbon

RAMBLING ROUTE CIDER | 6

From Yakima

EATS

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN* | 55

Coffee Rubbed Blue Mesa Prime Beef Filet, Buerre Blanc Potatoes, Red Wine Demi

PAIR WITH RESERVE DU CHEF RED BLEND

MONTANA BISON CHILI POT PIE WITH POLENTA FRIES | 28

Mixed Green Salad | **PAIR WITH CARMENERE**

FRESH CAUGHT BLACKENED PACIFIC SALMON* | 36

Parmesan Risotto, Fried Kale | **PAIR WITH PINOT NOIR**

DUNGENESS CRAB PENNE | 34

House Made Harissa, Alfredo, Grilled Crostini | **PAIR WITH DRY RIESLING**

SPANISH PASTA | 27

Linguini, Chorizo, Sweet Tomatoes, Roasted Peppers, Tail On Pacific Shrimp, Penn Cove Mussels

PAIR WITH GRENACHE

PAELLA VALENCIA | 32

Tail-on Pacific Shrimp, Penn Cove Mussels, Chicken, Chorizo, Saffron Risotto, Salsa Verde

PAIR WITH RIBERA DEL COLUMBIA TEMPRANILLO

CUBAN BURGER* | 21

House Made Chorizo Patty, Tillamook Swiss Cheese, Carver Ham, Pickles

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH BOARDOE RED BLEND

TAGARIS GYRO | 19

Cucumber, Grape Tomatoes, Red Onion, Barrel-Aged Feta, Tzatziki

Meat Choice: Lamb & Pork Sausage or Roasted Chicken

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH CLONK DE PLONK RED BLEND

BLACKBERRY HABAÑERO BBQ PULLED PORK SANDWICH* | 21

Braised Pork Butt, Fresh Cabbage Coleslaw

Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH MWO COTE DE LA COLUMBIA TEMPRANILLO

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** Contains Nuts, Sesame Seeds

WINES

WHITE VARIETALS

	GLASS/BOTTLE	CLUB MEMBERS
2023 ROSÉ OF GRENACHE Wahluke Slope AVA *ON TAP Fresh Raspberries, Orange Zest, Pie Crust, Citrus, Cream	10	4
2023 DRY RIESLING Columbia Valley AVA Granny Smith Apple, Pear, Dried Pineapple, Vanilla	14/44	8/22
SWEET TPIA Columbia Valley AVA Strawberry, Passionfruit, Vanilla, Caramel, Banana, Bright Acid	10/32	4/12
2022 WHITE RIESLING Columbia Valley AVA Ripe Peach, Honeysuckle, Lemon & Lime, Elderflower, Apricot, Green Apple	14/44	8/22
2023 SAUVIGNON BLANC Columbia Valley AVA Grapefruit, Lime, Gooseberry, Lemongrass, Citrus, Pineapple, Mango	14/44	8/22
2023 MUSCAT CANELLI Wahluke Slope AVA Orange Blossom, Jasmine, Peach, Pear, Honey, Honeysuckle, White Flower, Vanilla	14/44	8/22
SPARKLING		
TAGARIS BLANC DE BLANCS Columbia Valley AVA Pie Crust and Fresh Pears, Green Apple, Subtle Minerality	13/50	10/26
TAGARIS BLANC DE NOIRS Columbia Valley AVA Citrus and Floral Notes, Bright Acidity, Nectarines and Hint of Citrus	15/54	13/30

ALL WINES ARE MADE FROM TAGARIS ESTATE VINEYARDS

WINES

RED VARIETALS

	GLASS/BOTTLE	CLUB MEMBERS
2020 PETIT SIRAH Wahluke Slope AVA Vanilla, Bing Cherry, Cedar	17/54	11/31
2021 PINOT NOIR Columbia Valley AVA Ripe Cherry, Vanilla, Rosebuds, Clove, Fennel, Cocoa, Cherry, Raspberry, Toasted Oak	17/54	11/31
2021 BARBERA D'WAHLUKE Wahluke Slope AVA Tart Pie Cherry, Fennel, Raspberry, Pomegranate	17/54	11/31
2021 MOURVÈDRE Wahluke Slope AVA Lilac, Black Pepper, Cherry, Huckleberry, Clove, Pluot	17/54	11/31
2021 RIBERA DEL COLUMBIA TEMPRANILLO Wahluke Slope AVA Black Cherry, White Pepper, Blueberries, Smoky Oak	17/54	11/31
2022 BARBERA D'WAHLUKE Wahluke Slope AVA Tart Pie Cherry, Fennel, Raspberry, Pomegranate	17/54	11/31
NV NEBBIOLO Wahluke Slope AVA Raspberry, Lavender, Eucalyptus, Cranberry, Anise, Rosemary	17/54	11/31

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WINES

RED VARIETALS

	GLASS/BOTTLE	CLUB MEMBERS
2019 MERLOT Columbia Valley AVA Cherry, Pomegranate, Mocha, Firm Tannin, Blackberry	17/54	11/31
2020 PETIT VERDOT Wahluke Slope AVA Rich Blackberry Jam, Smoky Black Fruit Juice	17/54	11/31
2020 SYRAH Wahluke Slope AVA Raspberry Jam, Old Fashioned Bubble Gum, Vanilla Cola	17/54	11/31
2020 CABERNET FRANC Wahluke Slope AVA Ripe Blackberry, Cherry Licorice, Bourbon, Vanilla, Cedar	17/54	11/31
2020 CABERNET SAUVIGNON Columbia Valley AVA Bordeaux Variety with Black Currant, Black Cherry, Cedar	17/54	11/31
2022 CARMÈNÈRE Wahluke Slope AVA Anise, Exotic Spices, Fresh Plum, Finishes of Forest	17/54	11/31
2022 MALBEC Wahluke Slope AVA Bordeaux Variety with Vanilla, Clove, Blueberry, Raspberry, Baker's Chocolate	17/54	11/31
2022 GRENACHE Wahluke Slope AVA Soft & Beautiful Bouquets of Ripe Cherry and Baked Spices	17/54	11/31

WINES

ORGANICS

	GLASS/BOTTLE	CLUB MEMBERS
2020 MWO* SYRAH Wahluke Slope AVA Jammy Black Fruits, Mexican Chocolate, Raspberry Seed, Buttered Caramel	17/54	11/31
2020 MWO* CABERNET SAUVIGNON Wahluke Slope AVA <i>Same vineyard site as Avaline Cabernet Sauvignon</i> Bordeaux Variety, Black Currant, Black Cherry, Cedar	17/54	11/31
2021 MWO* GEWÜRZTRAMINER Columbia Valley AVA *HOUSE WHITE Melon, Bubble Gum, White Flowers	10/32	4/12
2022 ORGANIC CABERNET SAUVIGNON Columbia Valley AVA Citrus Fruits, Black Currants, Nutmeg	17/54	11/31
2022 ORGANIC CHARDONNAY Columbia Valley AVA <i>Same vineyard site as Avaline Chardonnay</i> Fresh Honeydew Melon, Fresh Pears, Sweet Floral Notes	16/52	11/29
2022 MWO* CABERNET SAUVIGNON Columbia Valley AVA Citrus Fruits, Black Currants, Nutmeg	17/54	11/31
2022 ORGANIC MERLOT Wahluke Slope AVA Dried Cranberries, Figs, Dates, Amaretto, Licorice, Cherry Liquor, Vanilla, Fennel	17/54	11/31
2022 MWO* SYRAH Wahluke Slope AVA Jammy Black Fruits, Mexican Chocolate, Raspberry Seed, Buttered Caramel	17/54	11/31
2022 ORGANIC SYRAH Wahluke Slope AVA Jammy Black Fruits, Mexican Chocolate, Raspberry Seed, Buttered Caramel	17/54	11/31
2023 MWO* CHENIN BLANC Columbia Valley AVA Pear, Lemon, Citrus Zest	14/44	8/22
2023 MWO* LATE HARVEST CHENIN BLANC Columbia Valley AVA Pineapple, Jasmine, Dried Apricot, Hazelnuts, Peach, Baked Apple	14/44	8/22

WINES

ORGANICS

2022 MWO COTE DE LA COLUMBIA Wahluke Slope AVA
Ripe Cherry, Black Cherry, Huckleberry, Fig Jam, Dark Chocolate
Blend of Cabernet, Merlot & Syrah

GLASS/BOTTLE CLUB MEMBERS

17/54 11/31

2022 ORGANIC COTE DE LA COLUMBIA Wahluke Slope AVA
Ripe Cherry, Black Cherry, Huckleberry, Fig Jam, Dark Chocolate
Blend of Cabernet, Merlot & Syrah

17/54 11/31

RESERVE

2019 RESERVE DU CHEF
Wahluke Slope AVA | Red and Black Fruit, Cassis, Vanilla,
Blackberry, Cherry, Cocoa, and Toffee
Blend of Cabernet Sauvignon, Merlot, and Petit Verdot

24/76 18/49

ITALIAN RESERVE
Wahluke Slope AVA | Italian Style Blend with Terra Cotta, Plum,
Huckleberry, Smoked Caramel, Earth, Cedar
Blend of Barbera, Sangiovese, Reserve Merlot, and Reserve Cabernet Sauvignon

24/76 18/49

NV ESTATE RESERVE
Columbia Valley AVA | Tagaris Style Blend with Red Cherry, Cognac,
Cedar, Black Currant, Vanilla, Eucalyptus
Blend of Reserve Merlot, Reserve Cabernet Sauvignon, and Syrah

24/76 18/49

ROSSO CLASSICO
Wahluke Slope AVA | Tuscan Style Blend with Toffee, Cocoa,
Pomegranate, Plum
Blend of Sangiovese and Reserve Cabernet Sauvignon

24/76 18/49

2020 WALKER BARBARA PORT
Wahluke Slope AVA | Rich Dark Chocolate, Dark Cherry, Prune

21/66 15/41

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WINES

RED BLENDS

GLASS/BOTTLE CLUB MEMBERS

CLONK DE PLONK *FLAGSHIP HOUSE RED
Columbia Valley AVA | Tagaris Style Blend with Vanilla, Black
Tea, Black Cherry, Fennel, Cocoa, Raspberry
40% Cabernet Sauvignon, 33% Malbec, 22% Merlot, 5% Petit Verdot

10/32 4/12

SOARING ROOSTER BANTAM BOMBER
Columbia Valley AVA | Vanilla, Black Tea, Black Cherry, Fennel,
Cocoa, Raspberry
74% Syrah, 26% Petit Sirah

11/34 5/14

2019 RED ROAN
Columbia Valley AVA | Rhone Style Blend with Bing Cherry,
Black Currant, Smoky Oak, Anise, White Pepper, Cocoa
71% Syrah, 24% Petit Sirah, 5% Mourvèdre

17/54 11/31

2020 BOARDOE
Wahluke Slope AVA | Cedar, Cherry Tobacco, Bourbon Vanilla Bean,
Anise, Blackberry, Apple, Black Tea
85% Cabernet Sauvignon, 7% Merlot, 5% Petit Verdot, 2% Malbec, 1% Carmenere

17/54 11/31

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