

the
tasting Room

LUNCH FLIGHTS

Mac & Cheese Flight 16

Select 3: hot honey | white truffle | fried | burnt ends

Bistro Flight 19

garden salad | watermelon gazpacho | kettle chips

Select 1:

grilled chicken sandwich | open faced steak
cod taco | gnocchi

Blue Water Flight 21

Select 3:

scallop ceviche | poached shrimp salad | tuna poke
tinned fish (trout, salmon, mackerel, mussels)

Smoked Flight 16

black garlic parmesan wings | burnt ends
smoked gouda mac & cheese

Dietary accommodations available, ask your server

lunch served Tuesday-Saturday 11:30a-2:30p

3% credit card fee | 20% gratuity for tables of 6+

SUMMER MENU

Watermelon Gazpacho 12

cherry tomato, blackberry, pickled jalapeno

Summer Kale Salad 14

red cabbage, shaved carrots, toasted pecans, raisins, honey-lime vinaigrette

Heirloom Tomato Salad 16

red watercress, garlic crostini, goat cheese, oregano vinaigrette

Grilled Peach & Arugula Salad 14

grilled peach, arugula, shaved red onion, white balsamic reduction

Little Gem Chicken Caesar 18

chicken sous vide, shaved red onion, parmesan reggiano

add protein to any salad: chicken +7 | shrimp +9 | salmon +10

Cacio e Pepe Flatbread 14

pecorino romano, pancetta

Grilled Chicken Sandwich 16

overnight tomatoes, fresh mozzarella, pesto aioli
Moonlight Chardonnay, CA +8

Open Faced Steak Sandwich 18

garlic & herb jack, horseradish aioli, arugula, crispy shallots
Educated Guess Cabernet Sauvignon, CA + 10

Wild Mushroom & Gruyere Wrap 14

caramelized onions, arugula, roasted garlic aioli
Maz Caz Rose, France +8

Crispy Cod Tacos 16

chipotle aioli, kale & red cabbage slaw, salsa macha
Yealand's Sauvignon Blanc, New Zealand + 8

Ricotta Gnocchi 18

white truffle cream, parmesan
Terre di Chieti Pecorino, Italy +8

Mediterranean Roasted Lamb 19

hummus, olive tapenade, feta, garlic tzatziki, grilled pita
Portlandia Pinot Noir, Oregon +10