

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

ANTIPASTO BOARD* ~ | 24

Fromagerie Cheeses, Cured Meats, Fruits, Nuts, Chocolate

CREOLE-STYLE PACIFIC TAIL-ON SHRIMP | 19

Served With Grilled Crostini

DUNGENESS CRAB CAKES* | 22

Cilantro Lime Aioli, Fresh Cabbage Coleslaw

SPICED CHICKEN SPIEDINI | 18

House Mixed Greens, Red Onions, Tomatoes, Sherry Vinaigrette

FRESH-CUT SWEET ONION RINGS* | 12

Served with Garlic Aioli

TEMPURA FRIED CHEESE CURDS* | 14

Tillamook Squeaky Cheese, Stone-ground Mustard Aioli

SPANISH ALBONDIGAS | 17

Pork and Lamb Meatballs, Spicy Harissa, Grilled Israeli Naan

MIXED SEASONAL BERRY BAKED BRIE~ | 21

Local Honey, Candied Pecans, Fresh Local Basil, Grilled Crostini

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

EATS

SALAD & SOUP

SOUP DU JOUR | 9

Ask your server for details

SPINACH, BACON AND MIXED SEASONAL BERRIES | 16

ADD: Sautéed Shrimp | 22

TAGARIS GREEK | 16

ADD: Spanish Albondigas | 22

CLASSIC CAESAR* | 16

ADD: Pulled Roasted Chicken Breast | 22

FLATBREADS

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

CLASSIC PEPPERONI | 17

Fresh Mozzarella, Harissa, Parmesan

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

PICKLED LOCAL ASPARAGUS AND BACON | 17

Dailey's Bacon, Red Onion, Fresh Mozzarella

COCKTAILS

SEASONAL COCKTAILS

SANGRIA FLIGHT | 30

MANGO SANGRIA | 16

Crater Lake Vodka, White Wine, Orange & Pineapple Juice, Mango Puree

STRAWBERRY SANGRIA | 16

Crater Lake Vodka, White Wine, Orange & Pineapple Juice, Strawberry Puree

RED SANGRIA | 16

Crater Lake Vodka, Red Wine, Orange & Pineapple Juice, Peach Schnapps

PUT THE LIME IN THE COCONUT | 17

Don Q Coconut Rum, Coconut Puree, Lemonade

TITO'S BLUEBERRY LEMONADE | 17

Tito's Vodka, Blueberry Puree, Sweet & Sour, Simple Syrup

RUBY EMPRESS | 17

Empress Gin, Mango Puree, Grapefruit, Sweet & Sour

SPICY WATERMELON PALETA | 17

Watermelon Vodka, Triple Sec, Watermelon Puree, Tajin

STRAWBERRY WHISKEY BASIL SMASH | 17

Crater Lake Whiskey, Basil, Strawberry Puree, Simple Syrup

CUCUMBER MOJITO | 16

Cucumber, Mint, Don Q Rum, Triple Sec, Sierra Mist

COCKTAILS

SPIRITS

VODKA

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

TEQUILA

El Jimador* Butterfly
Cannery Blue
Herradura Ultra
Tres Agaves Blanco
Tres Agaves Reposado

BOURBON

Crater Lake*
Woodford Reserve
Gentleman Jack Noble
Oak
Four Roses

GIN

Crater Lake*
Empress 1908
Hendrick's
Brokers

WHISKEY

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

RUM

Don Q*
Sailor Jerry's

SCOTCH

Glenglassaugh Evolution
Glenglassaugh Revival
Glendronach (12 year)
Glenfiddich
Highland Park (12 year)
Macallan (12 year)

*Well spirits | \$9

BEER

ROTATING LOCAL CRAFT DRAFT BEER | 8

Ask your server for Today's Selection

CANNED BEER | 5

Coors Light, Rainier, Pabst Blue Ribbon

RAMBLING ROUTE CIDER | 6

From Yakima

EATS

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN FILET* | 55

Bravas-Style Yukon Gold Potatoes, Shaved Fresh Asparagus Salad | **PAIR WITH RESERVE DU CHEF**

GRILLED LAMB LOLLIES* | 54

Cannellini Bean Succotash, Villa Farms Asparagus, Roasted Peppers, Basil Pesto

PAIR WITH 21 MOURVEDRE

HALIBUT FLORENTINE* | 36

Wild-Caught Pacific Halibut, Red Peppers, Spinach, Capers | **PAIR WITH 23 MWO CHENIN BLANC**

DUNGENESS CRABPENNE | 34

House Made Harissa, Alfredo, Shaved Parmesan, Grilled Crostini | **PAIR WITH 23 PINOT GRIS**

SPRING BASIL PESTO PASTA | 28

Fresh Linguine, Villa Farms Asparagus, Daily's Bacon, Sun-dried Tomatoes, Goat Cheese, Crostini

PAIR WITH 22 ROSE

SHRIMP AND GRITS | 30

Creole-Style Pacific Tail-on Shrimp, Parmesan Grits, Grilled Crostini | **PAIR WITH 22 CARMENERE**

BALSAMIC TOMATO BURGER* | 21

House Made Chorizo Patty, Grape Tomatoes, Little Gem Lettuce, Fresh Mozzarella, Garlic Aioli
Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles

PAIR WITH 20 BOARDOE

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

PULLED PORK SANDWICH | 21

Braised Pork Butt, Blackberry Habanero BBQ Sauce, Red Onions, Fresh Cabbage Coleslaw

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

PAIR WITH 20 MWO SYRAH

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** Contains Nuts

WINES

WHITE VARIETALS

| | GLASS/BOTTLE | CLUB MEMBERS |
|---|--------------|--------------|
| 2022 ROSÉ OF SYRAH Wahluke Slope AVA Fresh Raspberries, Orange Zest, Pie Crust, Citrus, Cream | 14/44 | 8/22 |
| 2022 DRY RIESLING Columbia Valley AVA Granny Smith Apple, Pear, Dried Pineapple, Vanilla | 14/44 | 8/22 |
| 2022 WHITE RIESLING Columbia Valley AVA *NEW RELEASE Ripe Peach, Honeysuckle, Lemon & Lime, Elderflower, Apricot, Green Apple | 14/44 | 8/22 |
| 2023 SAUVIGNON BLANC Columbia Valley AVA *NEW RELEASE Grapefruit, Lime, Gooseberry, Lemongrass, Citrus, Pineapple, Mango | 14/44 | 8/22 |
| 2023 MUSCAT CANELLI Wahluke Slope AVA *NEW RELEASE Orange Blossom, Jasmine, Peach, Pear, Honey, Honeysuckle, White Flower, Vanilla | 14/44 | 8/22 |
| 2023 PINOT GRIS Wahluke Slope AVA *NEW RELEASE Peaches, Granny Smith Apples, Baked Apple, Caramel | 14/44 | 8/22 |
| 2023 PINOT BLANC Wahluke Slope AVA *FIRST VINTAGE Ripe Apples, White Flowers, Honeysuckle, Citrus | 16/52 | 11/29 |
| 2023 SEMILLON Wahluke Slope AVA *NEW RELEASE Grapefruit, Mango, Green Apple, Dried Apricot, Honey, Tropical Fruit | 16/52 | 11/29 |
| 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 SANGIOVESE Wahluke Slope AVA Cherry, Red Plum, Dried Rose, Red Clay, Tart Cherry, Red Plum, Fig, Thyme | 17/54 | 11/31 |
| 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 |

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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 CARMÈNÈRE *NEW RELEASE Wahluke Slope AVA Anise, Exotic Spices, Fresh Plum, Finishes of Forest | 17/54 | 11/31 |
| 2020 CABERNET SAUVIGNON Columbia Valley AVA Bordeaux Variety with Black Currant, Black Cherry, Cedar | 17/54 | 11/31 |

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WINES

ORGANICS

| | GLASS/BOTTLE | CLUB MEMBERS |
|---|--------------|--------------|
| 2020MWO*SYRAH Wahluke Slope AVA Jammy Black Fruits, Mexican Chocolate, Raspberry Seed, Buttered Caramel | 16/52 | 11/29 |
| 2020 MWO* CABERNET SAUVIGNON <i>Same vineyard site as Avaline Cabernet Sauvignon</i> Wahluke Slope AVA Bordeaux Variety, Black Currant, Black Cherry, Cedar | 17/54 | 11/31 |
| 2021MWO* GEWÜRZTRAMINER Columbia Valley AVA Melon, Bubble Gum, White Flowers | | |
| 2021 MWO* SAUVIGNON BLANC Columbia Valley AVA Ruby Red Grapefruit, Wild Gooseberry, Lemongrass | 17/54 | 11/31 |
| 2022 ORGANIC CABERNET SAUVIGNON Columbia Valley AVA Citrus Fruits, Black Currants, Nutmeg | 13/40 | 7/19 |
| 2022 ORGANIC CHARDONNAY <i>Same vineyard site as Avaline Chardonnay</i> Columbia Valley AVA Fresh Honeydew Melon, Fresh Pears, Sweet Floral Notes | 14/44 | 7/19 |
| 2022 ORGANIC MERLOT Wahluke Slope AVA Dried Cranberries, Figs, Dates, Amaretto, Licorice, Cherry Liquor, Vanilla, Fennel | 13/40 | 7/19 |
| 2022 ORGANIC SYRAH Wahluke Slope AVA Jammy Black Fruits, Mexican Chocolate, Raspberry Seed, Buttered Caramel | 17/54 | 11/31 |
| 2023 MWO * CHENIN BLANC *NEW RELEASE Columbia Valley AVA Pear, Lemon, Citrus Zest | | |
| 2023 MWO LATE HARVEST CHENIN BLANC *NEW RELEASE Pineapple, Jasmine, Dried Apricot, Hazelnuts, Peach, Baked Apple | 17/54 | 11/31 |

CERTIFIED ORGANIC & 100% ESTATE

*MWO: MADE WITH ORGANIC GRAPES

WINES

RESERVE

| | GLASS/BOTTLE | CLUB MEMBERS |
|--|--------------|--------------|
| 2019 RESERVE DU CHEF Wahluke Slope AVA Red and Black Fruit, Cassis, Vanilla, Blackberry, Cherry, Cocoa, and Toffee <i>Blend of Cabernet Sauvignon, Merlot, and Petit Verdot</i> | 24/76 | 18/49 |
| ITALIAN RESERVE Wahluke Slope AVA Italian Style Blend with Terra Cotta, Plum, Huckleberry, Smoked Caramel, Earth, Cedar <i>Blend of Barbera, Sangiovese, Reserve Merlot, and Reserve Cabernet Sauvignon</i> | 24/76 | 18/49 |
| NV ESTATE RESERVE Columbia Valley AVA Tagaris Style Blend with Red Cherry, Cognac, Cedar, Black Currant, Vanilla, Eucalyptus <i>Blend of Reserve Merlot, Reserve Cabernet Sauvignon, and Syrah</i> | 24/76 | 18/49 |
| ROSSO CLASSICO Wahluke Slope AVA Tuscan Style Blend with Toffee, Cocoa, Pomegranate, Plum <i>Blend of Sangiovese and Reserve Cabernet Sauvignon</i> | 24/76 | 18/49 |
| 2020 WALKER BARBARA PORT *NEW RELEASE 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 <i>40% Cabernet Sauvignon, 33% Malbec, 22% Merlot, 5% Petit Verdot</i> | 10/32 | 4/12 |
| SOARING ROOSTER BANTAM BOMBER Columbia Valley AVA Vanilla, Black Tea, Black Cherry, Fennel, Cocoa, Raspberry <i>74% Syrah, 26% Petit Sirah</i> | 11/34 | 5/14 |
| 2019 RED ROAN Columbia Valley AVA Rhone Style Blend with Bing Cherry, Black Currant, Smoky Oak, Anise, White Pepper, Cocoa <i>71% Syrah, 24% Petit Sirah, 5% Mourvèdre</i> | 17/54 | 11/31 |
| 2020 BOARDOE Wahluke Slope AVA Cedar, Cherry Tobacco, Bourbon Vanilla Bean, Anise, Blackberry, Apple, Black Tea <i>85% Cabernet Sauvignon, 7% Merlot, 5% Petit Verdot, 2% Malbec, 1% Carmenera</i> | 17/54 | 11/31 |
| 2022 COTE DE LA COLUMBIA Wahluke Slope AVA Ripe Cherry, Black Cherry, Huckleberry, Fig Jam, Dark Chocolate <i>Blend of Cabernet, Merlot & Syrah</i> | 17/54 | 11/31 |

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