

Welcome Members and Guests,

Our wine bar menu is designed with personal sized options that compliment our award winning wine list. Choose 2 or 3 for an appetizer, or more for a full meal. Our sommelier team pairs each selection with wine that brings out the best in the food in an effort to provide for you a truly exquisite culinary experience. Each wine is served at its freshest from our Cruvinet system which features award winning wines from Washington and the old world. We welcome you to take a culinary journey with us.



Thank you,  
Douglas Zellers, Sommelier,  
Director of Food & Beverage Operations

## FEATURED WINE FLIGHTS

2.5 OUNCE POUR OF SELECT WINES

### BARNARD GRIFFIN 12

2008 Rosé of Sangiovese, Columbia Valley, WA  
2006 Merlot, Columbia Valley, WA  
2005 Reserve Syrah, Columbia Valley, WA

### ROSÉ AROUND THE WORLD 8

2008 Château Val Joanis, Luberon AOC, France  
2008 R Wines "Bon Bon" South Australia  
2008 Barnard Griffin, Columbia Valley WA

### WAC PRIVATE LABEL BY GORDEN BROTHERS 8

2006 Chardonnay, Columbia Valley, WA  
2006 Merlot, Columbia Valley, WA  
2005 Cabernet Sauvignon, Columbia Valley, WA

### CRISP AND REFRESHING 10

2008 Barnard Griffin, Rosé of Sangiovese, WA  
2007 Mönchhof Reisling, Mosel Germany  
2008 WAC Label by RiverAerie, Pinot Gris, WA

### LIGHT AND BRIGHT 10

2007 Shooting Star, Aligoté, WA  
2007 Alexandria Nicole "Crawford", Viognier, WA  
2007 Amavi Semillon, Columbia Valley, WA

### SPICE IS NICE 12

2006 Gordon Brothers Columbia Valley, Syrah, WA  
2002 Zefina, Zinfandel, WA  
2007 Grochau Pinot Noir, Willamette Valley, OR

### BIG RED 12

2003 Château Magneau Bordeaux, Graves France  
2007 Isenhower Cellars Cabernet Franc, WA  
2005 Gordon Brothers Cabernet Sauvignon, WA

## HAPPY HOUR

1/2 PRICED GLASS POURS: 3 — 6 PM DAILY

### RED WINES BY THE GLASS

3OZ/6OZ

### WHITE WINES BY THE GLASS

3OZ/6OZ

SOMMELIER'S CHOICE  
2007 JM Cellars "Bramble Bump" Red Blend, Columbia Valley, WA 7/14

EN JÉROBAUM –  
2002 Terra Blanca "Estate Vineyard" Cabernet Sauvignon, Red Mountain, WA 5/10

WASHINGTON STATE ZINFANDEL  
2002 Zefina, Columbia Valley, WA 5/10

WASHINGTON STATE CABERNET SAUVIGNON  
2005 WAC Label by Gordon Brothers, Columbia Valley, WA 3.50/7

WASHINGTON STATE SYRAH  
2006 WAC Label by Gordon Brothers, Columbia Valley, WA 3.50/7

WASHINGTON STATE CABERNET FRANC  
2007 Isenhower Cellars, Columbia Valley, WA 5/10

WASHINGTON STATE MERLOT  
2006 WAC Label by Gordon Brothers, Columbia Valley, WA 3.50/7

BORDEAUX  
2003 Château Magneau, Graves France 6/12

OREGON STATE PINOT NOIR  
2007 Grochau Cellars, Willamette Valley, OR 6/12

SOMMELIER'S CHOICE  
2007 Terra Blanca Sauvignon Blanc, Columbia Valley, WA 4/8

WASHINGTON STATE CHARDONNAY  
2006 WAC Label by Gordon Brothers, Columbia Valley, WA 3.50/7

WASHINGTON STATE PINOT GRIS  
2008 WAC Label by RiverAerie, Columbia Valley, WA 3.50/7

WASHINGTON STATE ALIGOTÉ  
2007 Shooting Star, WA 4/8

WASHINGTON STATE VIOGNIER  
2007 Alexandria Nicole Cellars Crawford, Columbia Valley, WA 7/14

WASHINGTON STATE ROSÉ  
2008 Barnard Griffin, Columbia Valley, WA 5/10

GERMAN RIESLING  
2007 Mönchhof, Mosel Germany 6/12

WASHINGTON STATE SEMILLON  
2007 Amavi, Columbia Valley, WA 6/12

## WINE BAR APPETIZERS



### LEMONGRASS BEEF SATAYS

green papaya slaw, jasmine rice,  
garlic chili vinaigrette 6

#### Wine suggestion:

2006 WAC label by Gordon Brothers,  
Syrah, WA 6.50/7

### ARTISANAL CHEESES

Mt. Townsend Creamery – Port Townsend, WA  
Trailhead, Cirrus, and Seastack 6

#### Wine suggestion:

2007 Alexandria Nicole Viognier,  
Columbia Valley, WA 7/14

### CHARCUTERIE

Salumi Artisan Cured Meats –  
Pioneer Square, Seattle, WA  
Argumi, Mole, and Hot Sopressata  
sausages and meats 6

#### Wine suggestion:

2002 Zefina Zinfandel, Columbia Valley, WA  
5/10

### PROSCIUTTO WRAPPED ASPARAGUS

Prosciutto di Parma, organic Washington  
asparagus, balsamic vinaigrette 6

#### Wine suggestion:

2007 Mönchhof Riesling, Mosel Germany 6/12

### \* TUNA TARTARE

fried green olives, herb salad, anchovy dressing,  
toasted baguette 6

#### Wine suggestion:

2007 Mönchhof Riesling, Mosel Germany  
6/12

### HUMMUS

warm naan bread, marinated olives,  
cucumber 6

#### Wine suggestion:

2007 Shooting Star, Aligoté, WA 4/8

### CORIANDER & CHILI PRAWN SKEWER

Asian style slaw, jasmine rice, garlic chili  
vinaigrette 8

#### Wine suggestion:

2007 Amavi Semillon, Columbia Valley, WA  
6/12

### GRILLED PORTOBELLO

stuffed with poblano, spinach,  
Mt. Townsend Trailhead cheese 6

#### Wine suggestion:

2002 Zefina Zinfandel, Columbia Valley, WA  
5/10

### PACIFIC OYSTER PO' BOY

breaded and fried oysters, Cajun aioli, lettuce,  
tomato, choice of side 8

#### Wine suggestion:

2007 Alexandria Nicole Viognier,  
Columbia Valley, WA 7/14

## PORT FLIGHTS

1.5 OUNCE POUR OF SELECT PORTS

### TAWNY FLIGHT 15

Fonseca 10 Year  
Taylor-Fladgate 20 Year  
Cockburns 10 Year

### LBV FLIGHT 15

Warres, 1999  
Fonseca, 2000  
Taylor Fladgate, 2000

## DESSERT

### CHOCOLATE FLOURLESS CAKE

chocolate sauce, whipped cream,  
raspberries 6

#### Wine suggestion:

Sandeman Founders Reserve  
5.50

## ESPRESSO, COFFEE & TEA



ESPRESSO  
3

DOPPIO  
3.75

CAPPUCCINO  
3.50

LATTE  
3.50

CAFÉ MOCHA  
3.50

COFFEE & DECAF  
3.25

STASH TEA 3.25

HERBAL  
Chamomile  
Lemon Ginger  
Ruby Mist

BLACK & GREEN  
Earl Grey  
English Breakfast  
Orange Spice  
Premium Green  
Jasmine Blossom

\*The WAC prepares some items that may not meet the recommended temperatures of the health department. These items could increase the likelihood of a food-borne illness.