

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

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## FEATURED WINE FLIGHTS

2.5 OUNCE POUR OF SELECT WINES

### WAC PRIVATE LABEL BY GORDEN BROTHERS 8

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

#### CRISP AND REFRESHING

10

2006 Poets Leap Riesling, Columbia Valley, WA  
2006 Lodmell Cellars Sauvignon Blanc, WA  
2008 WAC Label by RiverAerie, Pinot Gris, WA

#### LIGHT AND BRIGHT

10

2008 Cedergreen Chenin Blanc, Columbia Valley, WA  
2007 Bunnell Family Cellars Viognier, WA  
2006 Amavi Semillon, Columbia Valley, WA

#### SPICE IS NICE

12

2006 Gordon Brothers Columbia Valley Syrah, WA  
2005 Zefina Zinfandel, WA  
2007 Grochau Pinot Noir, Willamette Valley, OR

#### BIG RED

12

2007 Château Saint-André Corbin, Bordeaux, France  
2003 Tommaso Bussola "TB", Valpolicella, Italy  
2006 Gordon Brothers Cabernet Sauvignon, WA

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## 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  
2005 Sandhill "Cinnamon Teal", Bordeaux Style Blend  
Red Mountain, WA 4/8

EN MAGNUM  
2007 Amavi Cabernet Sauvignon, Walla Walla, WA 7.50/15

WASHINGTON STATE ZINFANDEL  
2005 Zefina, Columbia Valley, WA 5/10

WASHINGTON STATE CABERNET SAUVIGNON  
2006 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

VALPOLICELLA CLASSICO SUPERIORE  
2003 Tommaso Bussola "TB", Italy 7/14

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

BORDEAUX  
2007 Château Saint-André Corbin,  
St. Georges-St. Émilion France 6/12

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

SOMMELIER'S CHOICE  
2008 Andrew Will "Cuvee Lucia", 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 SAUVIGNON BLANC  
2006 Lodmell Cellars, Columbia Valley, WA 6/12

WASHINGTON STATE VIOGNIER  
2007 Bunnell Family Cellars "Talcott Vineyard",  
Wahluke Slope, WA 7/14

WASHINGTON STATE SEMILLON  
2006 Amavi, Columbia Valley, WA 6/12

WASHINGTON STATE RIESLING  
2006 Longshadows "Poet's Leap",  
Columbia Valley, WA 7/14

WASHINGTON STATE CHENIN BLANC  
2008 Cedergreen Cellars "Old Vine",  
Columbia Valley, WA 6/12

## WINE BAR APPETIZERS

### SCALLOP & MANGO BRUSCHETTA

pan seared sea scallops, melted brie,  
fresh mango salsa, toasted baguette 11

**Wine suggestion:**

2006 Amavi Semillon, Columbia Valley, WA 4/8

### ARTISANAL CHEESES

Willapa Hills Farmstead – Doty, WA  
Little Boy Blue, Ewe Moon, Two-Faced Blue 6

**Wine suggestion:**

2007 Bunnell Family Cellars Viognier,  
Wahluke Slope, WA 7/14

### CHARCUTERIE

Salumi Artisan Cured Meats –  
Pioneer Square, Seattle, WA  
oregano, mole, and smoked paprika  
sausages and meats 6

**Wine suggestion:**

2005 Zefina Zinfandel,  
Columbia Valley, WA 5/10

### \* TUNA TARTARE

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

**Wine suggestion:**

2006 Long Shadows “Poet’s Leap” Riesling,  
Columbia Valley, WA 7/14

### HUMMUS PLATE

warm naan bread, marinated olives 2.5/5

**Wine suggestion:**

2008 WAC Label by RiverAerie,  
Pinot Gris WA 3.5/7

### DUCK CONFIT

dried cherry gastrique,  
roasted Yukon potatoes 8

**Wine suggestion:**

2007 Château Saint-André Corbin Bordeaux,  
St. Georges-St. Émilion France 6/12

### CALAMARI SALAD

crispy calamari, avocado, mango, mixed greens,  
roasted chile vinaigrette 8

**Wine suggestion:**

2008 Andrew Will “Cuvee Lucia”, White Wine  
Columbia Valley, WA 6/12



## 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

### PUMPKIN BROWNIE CHEESECAKE

Light pumpkin cheesecake, moist brownie,  
frangelico sauce 6

**Wine suggestion:**

Sandeman Founders Reserve 5.5

## ESPRESSO, COFFEE & TEA

ESPRESSO 3	LATTE 3.50	STASH TEA 3.25
DOPPIO 3.75	CAFÉ MOCHA 3.50	HERBAL Chamomile Lemon Ginger Ruby Mist
CAPPUCCINO 3.50	COFFEE & DECAF 3.25	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.