



BOARDS

Served with fig apricot conserve, olives, house pickled onions, peppers, spicy house mustard, roasted garlic & crackers, NEW Gunkel Orchard pepper jam.

CHARCUTERIE (M)	26
Olympic Provisions cured meats & artisan cheeses	
CHEESE (M)	18
Artisan cheeses	

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SHAREABLE PLATES

ARTISAN BREAD (M)	12
served with spicy Bistro oil	
SAUTEED FOREST MUSHROOMS (M)	17
Shallots, garlic, fresh herbs, Winemakers Red	
SPINACH DIP	13
House-made, served with toasted baguette	
PASTA CARBONARA	19
White wine cream sauce, shallots, garlic, bacon, and peas	
SMOKED SALMON CAKES (2) (M)	20
Fresh greens, pickled onions and peppers, lemon parsley vinaigrette and capers	

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FLATBREAD

TUSCAN CHICKEN	24
Hand-tossed dough, Tuscan white sauce, roasted chicken breast, basil & mozzarella.	
FOREST MUSHROOM	24
Hand-tossed dough, Oyster mushrooms, roasted garlic, artichoke hearts, Greek olives, Fontina cheese, pesto, olive oil	

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KIDS

GRILLED CHEESE or PB&J	8
With choice of baby carrots, or Kettle chips.	
CHEESY FLATBREAD	19
Hand-tossed dough, mozzarella, and parmesan cheese	

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GRILLED CHEESE or PB&J	8
With choice of side; carrots, or Kettle chips.	
CHEESY FLATBREAD	19
Hand-tossed dough, mozzarella, and parmesan cheese	

(M) = Maryhill Winery Signature Item

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

TABS LEFT OPEN WILL HAVE A 22% GRATUITY ADDED TO SERVICED PRODUCTS

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SALADS

- CAESAR* (m) ADD chicken +7 salmon cakes +9 (each) 13
House Caesar dressing, Parmesan & Croutons
- GOLDEN ROASTED BEET SALAD ADD chicken +7 13
Mixed greens, feta cheese, grilled apples, candied walnuts, pickled onion, pancetta mustard vinaigrette

SANDWICHES & BURGERS

House made pickles & choice of Kettle Chips, apple slaw, or Spanish Potato Salad

- BISTRO BURGER 1/3 lb. 19.50
Pepper/parmesan bun with smoked cheddar, roasted garlic aioli. Lettuce and tomato on the side. Cooked to well.
- CUBAN PANINI 19
House-smoked pork, ham, Swiss cheese, house-made pickles, stoneground mustard, garlic aioli on grilled sourdough

DESSERT

- SNOQUALMIE VANILLA BEAN ICE CREAM (2 scoops) 7
Served with a Pistachio Biscotti
- WILD BERRY SORBET (2 scoops) 7
Served with a Pistachio Biscotti
- ROOT BEER FLOAT 9
Two scoops vanilla bean ice cream, mug of root beer
- FLOURLESS CHOCOLATE TORTE 10
Berry sauce and vanilla bean ice cream

BEVERAGES

- BEER (12oz)**
- PILSNER Bale Breaker Brewing Co. 4.8% ABV 6
- TOPCUTTER IPA Bale Breaker Brewing Co. 6.8% ABV 6
- AMBER ALE Ten Pin Brewing 6.1% ABV 6
- NON-ALCOHOLIC**
- BOTTLED WATER 1
- BOTTLED SODA Sprite, Coke 4
- CANNED SODA Diet Coke 3
- BOTTLED ICED TEA, Unsweetened 4
- SAN PELLEGRINO SPARKLING WATER 4
Limonate, Blood Orange
- SPARKLING MINERAL WATER Unflavored 4
- BETTY BUZZ SEMI-DRY SODA 4.50
Lemon/Lime, Grapefruit
- FRESH BREWED COFFEE 2.50



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SUGGESTED MENU PAIRINGS
GOLDENDALE APRIL FLIGHT

Pairing wine with food is an art that involves harmonizing the flavors, textures, and aromas of both the wine and the dish to enhance the overall combined experience. We offer the following pairing recommendations from the Bistro menu.

Rosé PROPRIETOR'S RESERVE

Seattle Wine Awards - Gold (91)

Pair with

Chicken Schnitzel Sandwich (Special)

Albarino PROPRIETOR'S RESERVE

Great Northwest Platinum Competition - Platinum (93)

Pair with

Pasta Carbonara

Malbec PROPRIETOR'S RESERVE

Seattle Wine Awards - Double Gold

Pair with

Sauteed Mushrooms or
 Forest Mushroom Flatbread

Cabernet Franc PROPRIETOR'S RESERVE

Pair with

Blue Cheese & Bacon Jam Burger

Merlot, Les Collines VINEYARD SERIES

Pair with

Cuban Panini

Cabernet Sauvignon, Les Collines VINEYARD SERIES

Pair with

Bistro Burger

Zinfandel PROPRIETOR'S RESERVE

Pair with

Charcuterie or Cheese Board

PREMIUM WINE CLUB EXCLUSIVES

Marvell (GSM), Elephant Mountain VINEYARD SERIES

Seattle Wine Awards - Double Gold

Pair with

Cheesy Flatbread

Syrah, Les Collines VINEYARD SERIES

Seattle Wine Awards - Gold

Pair with

Sautéed Mushrooms



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Pair with

Cuban Panini

Cabernet Sauvignon, Les Collines VINEYARD SERIES

Pair with

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