

FOOD MENU

Craig and Vicki wanted to create a family style menu that matches the energy of their family-owned Winery. It is created to let you explore the relationships between wine and food. Please ask your ambassador what plates and wines will create a unique flavor profile allowing you to experience the definitive Columbia Valley food and wine scene.

BOARDS

All meat and cheese boards are served with house made spicy honey, roasted garlic, olives, grapes and black pepper crackers

CHARCUTERIE	\$25
cured meats and artisan cheese	
CHEESE	\$20
artisan cheese	

SALAD AND SOUP

add chicken +\$6 / add shrimp +\$10

MIXED GREEN SALAD	\$13
candied walnuts, dried cherries, goat cheese, shallots, rosemary honey dijon vinaigrette	
CEASAR SALAD	\$13
romaine lettuce, parmesan cheese, smoked croutons, house made caesar dressing	
TOMATO CAPRESE	\$14
mozzarella, fresh basil, balsamic reduction	
FRENCH ONION	\$6
Maryhill white wine, beef stock, onions, baguette, swiss	
CLAM CHOWDER	cup \$7 bowl \$14
bacon, clams, potato, cream, fresh herbs	

SMALL PLATES

GRAND CENTRAL BREAD	half \$8 full \$13
bistro oil or butter	
SWEET BAKED BRIE	\$16
Sithean Acres blackberry honey, rustic baguette	
SAVORY BAKED BRIE	\$16
roasted garlic, rustic baguette	
WHITE BEAN PUREE	\$16
carrots, cucumbers, pita bread	
SALMON CAKES	\$19
lemon aioli, parsley	
MEDITERRANEAN SIZZLE PRAWNS*	\$18
Maryhill white wine, prawns, shallots, lemons	
SIZZLING MUSHROOMS	\$15
cremini and shitake mushrooms ,garlic, shallot, Maryhill White wine and butter	
TRUFFLE CHIPS	\$5
kettle chips, truffle	
MIXED OLIVES	\$8
greek olive mix	

*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness

** gluten free crackers available for +\$2

Any tabs left open will have a 22% gratuity added to serviced products

FOOD MENU

Craig and Vicki wanted to create a family style menu that matches the energy of their family-owned Winery. It is created to let you explore the relationships between wine and food. Please ask your ambassador what plates and wines will create a unique flavor profile allowing you to experience the definitive Columbia Valley food and wine scene.

BOARDS

All meat and cheese boards are served with house made spicy honey, roasted garlic, olives, grapes and black pepper crackers

CHARCUTERIE	\$25
cured meats and artisan cheese	
CHEESE	\$20
artisan cheese	

SALAD AND SOUP

add chicken +\$6 / add shrimp +\$10

MIXED GREEN SALAD	\$13
candied walnuts, dried cherries, goat cheese, shallots, rosemary honey dijon vinaigrette	
CEASAR SALAD	\$13
romaine lettuce, parmesan cheese, smoked croutons, house made caesar dressing	
TOMATO CAPRESE	\$14
mozzarella, fresh basil, balsamic reduction	
FRENCH ONION	\$6
Maryhill white wine, beef stock, onions, baguette, swiss	
CLAM CHOWDER	cup \$7 bowl \$14
bacon, clams, potato, cream, fresh herbs	

SMALL PLATES

GRAND CENTRAL BREAD	half \$8 full \$13
bistro oil or butter	
SWEET BAKED BRIE	\$16
Sithean Acres blackberry honey, rustic baguette	
SAVORY BAKED BRIE	\$16
roasted garlic, rustic baguette	
WHITE BEAN PUREE	\$16
carrots, cucumbers, pita bread	
SALMON CAKES	\$19
lemon aioli, parsley	
MEDITERRANEAN SIZZLE PRAWNS*	\$18
Maryhill white wine, prawns, shallots, lemons	
SIZZLING MUSHROOMS	\$15
cremini and shitake mushrooms, garlic, shallot, Maryhill White wine and butter	
TRUFFLE CHIPS	\$5
kettle chips, truffle	
MIXED OLIVES	\$8
greek olive mix	

*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness

** gluten free crackers available for +\$2

Any tabs left open will have a 22% gratuity added to serviced products

LARGE PLATES

SHRIMP LINGUINI	\$19
parmesan cream sauce, sundried tomatoes, basil, prosciutto, green onion, shallots, garlic	
CHIMICHURRI	\$19
tenderloin steak bites, chimichurri, goat cheese, microgreens, served over toasted pita	
MARYHILL BURGER	\$19
swiss, mixed greens, tomato, onion, aioli made with our Maryhill Winemaker's Red blend, kettle chips substitute truffle chips +\$2	
STEAK BITES	\$21
tenderloin steak, served medium, crimini and shitake mushroom, garlic, shallot, rosemary, winemaker's red, and butter	
LEMON CAPER PASTA	\$17
chicken breast, linguini, parmesan, lemon, capers, tomatoes, basil, olive oil	

DESSERTS

Featuring desserts made by La Provence, a local French bistro and bakery

VERSAILLES	\$11
vanilla coffee and dark chocolate mousse, covered with a milk chocolate glaze	
TIRAMISU	\$11
mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache	
PAVLOVA	\$11
crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream	

BEER & NON-ALCOHOLIC**BEER**

ROTATING LOCAL BEER SELECTION	\$7.50
-------------------------------	--------

NON-ALCOHOLIC

BOTTLED COKE IN GLASS, CANE SUGAR	\$4
BOTTLED SPRITE IN GLASS, CANE SUGAR	\$4
FLAT MINERAL WATER	\$4
SAN PELLEGRINO SPARKLING WATER	
PLAIN	\$3
BLOOD ORANGE	\$4
LIMONATA	\$4

*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness
 -Parties of 8 or more will have an automatic gratuity of 22% added and no more than 2 tabs or cards per group
 -Any tabs left open will have a 22% gratuity added to serviced products

LARGE PLATES

SHRIMP LINGUINI	\$19
parmesan cream sauce, sundried tomatoes, basil, prosciutto, green onion, shallots, garlic	
CHIMICHURRI	\$19
tenderloin steak bites, chimichurri, goat cheese, microgreens, served over toasted pita	
MARYHILL BURGER	\$19
swiss, mixed greens, tomato, onion, aioli made with our Maryhill Winemaker's Red blend, kettle chips substitute truffle chips +\$2	
STEAK BITES	\$21
tenderloin steak, served medium, crimini and shitake mushroom, garlic, shallot, rosemary, winemaker's red, and butter	
LEMON CAPER PASTA	\$17
chicken breast, linguini, parmesan, lemon, capers, tomatoes, basil, olive oil	

DESSERTS

Featuring desserts made by La Provence, a local French bistro and bakery

VERSAILLES	\$11
vanilla coffee and dark chocolate mousse, covered with a milk chocolate glaze	
TIRAMISU	\$11
mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache	
PAVLOVA	\$11
crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream	

BEER & NON-ALCOHOLIC**BEER**

ROTATING LOCAL BEER SELECTION	\$7.50
-------------------------------	--------

NON-ALCOHOLIC

BOTTLED COKE IN GLASS, CANE SUGAR	\$4
BOTTLED SPRITE IN GLASS, CANE SUGAR	\$4
FLAT MINERAL WATER	\$4
SAN PELLEGRINO SPARKLING WATER	
PLAIN	\$3
BLOOD ORANGE	\$4
LIMONATA	\$4

*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness
 -Parties of 8 or more will have an automatic gratuity of 22% added and no more than 2 tabs or cards per group
 -Any tabs left open will have a 22% gratuity added to serviced products



MARYHILL WINERY

FEATURED BISTRO SPECIALS

MARCONA ALMONDS \$10

tossed with smokey herb de provence

PEEL AND EAT SHRIMP \$14

½ pound poached and chilled shrimp, fresh
cilantro and lime vinaigrette



MARYHILL WINERY

FEATURED BISTRO SPECIALS

MARCONA ALMONDS \$10

tossed with smokey herb de provence

PEEL AND EAT SHRIMP \$14

½ pound poached and chilled shrimp, fresh
cilantro and lime vinaigrette



MARYHILL WINERY

FEATURED BISTRO SPECIALS

MARCONA ALMONDS \$10

tossed with smokey herb de provence

PEEL AND EAT SHRIMP \$14

½ pound poached and chilled shrimp, fresh
cilantro and lime vinaigrette



MARYHILL WINERY

FEATURED BISTRO SPECIALS

MARCONA ALMONDS \$10

tossed with smokey herb de provence

PEEL AND EAT SHRIMP \$14

½ pound poached and chilled shrimp, fresh
cilantro and lime vinaigrette

Welcome to Maryhill Winery

VANCOUVER

\$20 CHOCOLATE PAIRING

Carefully curated monthly to elevate different notes and characteristics found in the wine we are featuring

MAY'S FLIGHT

Pinot Gris CLASSIC

Apricot and white peach, crisp, clean finish

Suggested Whimsy Pairing- Milk Chocolate Lavendar Shortbread
Brought out the honey notes and creamy finish

Albariño RESERVE

Tropical fruits, smooth honeysuckle, slight acidity

Suggested Whimsy Pairing- Churro Golden Chocolate Meltaway
Softened the acidity and reminded us of the milk in your cereal bowl

Pinot Noir RESERVE

Blackberry nose, plum and baking spices, white pepper finish

Suggested Whimsy Pairing- Snickerdoodle Truffle
Elevates baking spices notes creating a dark fruit pie characteristic

Merlot *Kiona* VINEYARD SERIES

Black currant and pomegranate, soft tannins

Suggested Whimsy Pairing- Baklava Meltaway
Accentuates the nutty flavors from the pistachio in the meltaway

Zinfandel CLASSIC

Dried fig, dark raspberry, black pepper

Suggested Whimsy Pairing- Dark Chocolate Raspberry Truffle
Complemented the wine well by elevating the black pepper finish where it lingers on the tongue

Cabernet Franc RESERVE

Fresh plum and tobacco leaf, espresso and cassis, smooth finish

Suggested Whimsy Pairing- Dark Chocolate Sriracha Honey Peanut Truffle
Brought out a hot honey note!

Syrah *McKinley Springs* VINEYARD SERIES

Anise and violet, sweet toasty wood, lush tannins

Suggested Whimsy Pairing- Vanilla Chai Meltaway
Softens the tannins and creates an amaretto experience

PREMIUM WINE CLUB EXUSIVES

Marvell *Elephant Mountain* VINEYARD SERIES

Floral notes, fresh cherries, fig and toasty chestnut, luscious finish

Suggested Chocolate Pairing- Dark Chocolate Orange Marmalade Truffle
Creates notes reminiscent of a Milano cookie

Petit Sirah *Kiona* VINEYARD SERIES

Plum, blackberry anise, and lavender, spiced rum, juicy finish

Suggested Chocolate Pairing- Peanut Butter and Jelly Truffle
It's like drinking an adult PBJ while all your worries melt away

Welcome to Maryhill Winery

VANCOUVER

\$20 CHOCOLATE PAIRING

Carefully curated monthly to elevate different notes and characteristics found in the wine we are featuring

MAY'S FLIGHT

Pinot Gris CLASSIC

Apricot and white peach, crisp, clean finish

Suggested Whimsy Pairing- Milk Chocolate Lavendar Shortbread
Brought out the honey notes and creamy finish

Albariño RESERVE

Tropical fruits, smooth honeysuckle, slight acidity

Suggested Whimsy Pairing- Churro Golden Chocolate Meltaway
Softened the acidity and reminded us of the milk in your cereal bowl

Pinot Noir RESERVE

Blackberry nose, plum and baking spices, white pepper finish

Suggested Whimsy Pairing- Snickerdoodle Truffle
Elevates baking spices notes creating a dark fruit pie characteristic

Merlot *Kiona* VINEYARD SERIES

Black currant and pomegranate, soft tannins

Suggested Whimsy Pairing- Baklava Meltaway
Accentuates the nutty flavors from the pistachio in the meltaway

Zinfandel CLASSIC

Dried fig, dark raspberry, black pepper

Suggested Whimsy Pairing- Dark Chocolate Raspberry Truffle
Complemented the wine well by elevating the black pepper finish where it lingers on the tongue

Cabernet Franc RESERVE

Fresh plum and tobacco leaf, espresso and cassis, smooth finish

Suggested Whimsy Pairing- Dark Chocolate Sriracha Honey Peanut Truffle
Brought out a hot honey note!

Syrah *McKinley Springs* VINEYARD SERIES

Anise and violet, sweet toasty wood, lush tannins

Suggested Whimsy Pairing- Vanilla Chai Meltaway
Softens the tannins and creates an amaretto experience

PREMIUM WINE CLUB EXUSIVES

Marvell *Elephant Mountain* VINEYARD SERIES

Floral notes, fresh cherries, fig and toasty chestnut, luscious finish

Suggested Chocolate Pairing- Dark Chocolate Orange Marmalade Truffle
Creates notes reminiscent of a Milano cookie

Petit Sirah *Kiona* VINEYARD SERIES

Plum, blackberry anise, and lavender, spiced rum, juicy finish

Suggested Chocolate Pairing- Peanut Butter and Jelly Truffle
It's like drinking an adult PBJ while all your worries melt away