BOARDS	
Served with fig apricot conserve, olives, house pickled onions, peppers, spicy house mustard, roasted garlic & crackers, NEW Gunkel Orchard pepper jam.	
CLASSIC CHARCUTERIE @	26
Olympic Provisions cured meats & artisan cheeses	
RESERVE CHARCUTERIE (19)	39
Our house Charcuterie you know and love + Artisan Iberico Salami, Cascadia Creamery Blue Cheese, Marcona Almonds, and Honeycomb)
CHEESE (m)	18
Artisan cheeses	
SHAREABLE PLATES	
MARCONA ALMONDS	10
Fried and salted	
ITALIAN PITTED OLIVES	8
With herbs and olive oil	
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	

Crudité of fresh and pickled vegetables with flatbread PRAWN COCKTAIL 8 poached prawns, house cocktail sauce, lemon wedge

Fresh greens, pickled onions and peppers, lemon parsley vinaigrette

20

18

24

FLATBREAD

SMOKED SALMON CAKES (2) @

TUSCAN WHITE BEAN PUREE @

and capers

TUSCAN CHICKEN

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

CLASSIC PEPPERONI

Hand-tossed dough, tomato sauce, peperoni, mozzarella

BACON, BLUE CHEESE & SPICED PEAR 25
Hand-tossed dough, olive oil, bacon, blue cheese, spiced pears, onion, balsamic drizzle

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

m = Maryhill Winery Signature Item

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



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, goat cheese, grilled apples, candied walnuts, pickled onion, pancetta mustard vinaigrette	
GUNKEL FARMS FRESH PEACH SALAD	18
Mixed greens, Gunkel peaches, blueberries, slivered red onion,	
sliced almonds, goat cheese, Riseling vinaigrette, & balsamic glaz	ze
BISTRO SPECIALS	
HOUSE SMOKED SALMON BURGER	23
House made salmon burger, lemon aioli, lettuce, tomato, pickled	
onion served with your choice of chips, slaw or potato salad PULLED PORK SLIDERS (3)	22
House smoked pulled pork, Big Dave's BBQ sauce, served with hato	
macaroni and cheese, pineapple slaw	
CURRIED CHICKEN CROISSANT	19
Curried chicken salad, walnuts, cranberries & celery atop a freshly baked croissant served with your choice of chips, slaw or potato sa	lad
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	,
CHOCOLATE TRIO DESSERT MOUSSE	12
Delicate chocolate mousse enveloped in hard chocolate shell	10
CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH A scoop of Tillamook vanilla ice cream nestled between two freshly	10
baked chocolate chip cookies	
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 Lemon/Lime, Grapefruit	4. 50
	50



Weekaas Autumn Specials

Blue Cheese Bacon Jam 1/3 lb.

House made bacon jam, blue cheese, on a pub bun. Lettuce and tomato on the side. Cooked to well. 23.50

Recommended Wine Pairing: Syrah RSV

Seasonal Fresh Pear Cobbler

Oat and brown sugar strudel topped with

Vanilla Bean ice cream

10

Semillon.Ginger.Spritzer Classic Semillon

+

Fever Tree Ginger Beer

+

Fresh Mint + Lime

Think Moscow Mule, bright and refreshing!
Served by the Carafe



Autumn Specials

House Smoked Pork Tacos

Corn tortillas, shredded cabbage served with guacamole & Salsa Verde Side of Black Bean & Corn Salsa & Chips

Recommended Wine Pairing: Albariño RSV

Poached Prawns

Add 8 poached prawns to any salad or pizza 12

Gunkel Farms Fresh Peach Cobbler

Estate grown peaches, oat and brown sugar strudel topped with Vanilla Bean ice cream 10

Semillon.Ginger.Spritzer Classic Semillon

Fever Tree Ginger Beer

Fresh Mint + Lime

Think Moscow Mule, bright and refreshing! Served by the Carafe