



## SALADS

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

## SANDWICHES & BURGERS

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

<b>BISTRO BURGER 1/3 lb.</b> Pepper/parmesan bun with smoked cheddar, roasted garlic aioli. Lettuce and tomato on the side. Cooked to well.	19.50
<b>BLUE CHEESE BACON JAM BURGER 1/3 lb.</b> House made bacon jam, blue cheese, on a pub bun. Lettuce and tomato on the side. Cooked to well.	23.50
<b>CHICKEN SCHNITZEL SANDWICH</b> Panko encrusted chicken breast, pan fried, spicy aioli on a pretzel bun. Lettuce and tomato & pickled onion on the side	18
<b>CUBAN PANINI</b> House-smoked pork, ham, Swiss cheese, house-made pickles, stoneground mustard, garlic aioli on grilled sourdough	19

## DESSERT

<b>SNOQUALMIE VANILLA BEAN ICE CREAM (2 scoops)</b> Served with a Pistachio Biscotti	7
<b>WILD BERRY SORBET (2 scoops)</b> Served with a Pistachio Biscotti	7
<b>ROOT BEER FLOAT</b> Two scoops vanilla bean ice cream, mug of root beer	9
<b>MIXED BERRY TRIFLE</b> House made lemon pound cake, triple berry sauce, whipped cream	10
<b>FLOURLESS CHOCOLATE TORTE</b> Berry sauce and vanilla bean ice cream	10

## BEVERAGES

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



## SALADS

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

## SANDWICHES & BURGERS

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

<b>BISTRO BURGER 1/3 lb.</b> Pepper/parmesan bun with smoked cheddar, roasted garlic aioli. Lettuce and tomato on the side. Cooked to well.	19.50
<b>BLUE CHEESE BACON JAM BURGER 1/3 lb.</b> House made bacon jam, blue cheese, on a pub bun. Lettuce and tomato on the side. Cooked to well.	23.50
<b>CHICKEN SCHNITZEL SANDWICH</b> Panko encrusted chicken breast, pan fried, spicy aioli on a pretzel bun. Lettuce and tomato & pickled onion on the side	18
<b>CUBAN PANINI</b> House-smoked pork, ham, Swiss cheese, house-made pickles, stoneground mustard, garlic aioli on grilled sourdough	19

## DESSERT

<b>SNOQUALMIE VANILLA BEAN ICE CREAM (2 scoops)</b> Served with a Pistachio Biscotti	7
<b>WILD BERRY SORBET (2 scoops)</b> Served with a Pistachio Biscotti	7
<b>ROOT BEER FLOAT</b> Two scoops vanilla bean ice cream, mug of root beer	9
<b>MIXED BERRY TRIFLE</b> House made lemon pound cake, triple berry sauce, whipped cream	10
<b>FLOURLESS CHOCOLATE TORTE</b> Berry sauce and vanilla bean ice cream	10

## BEVERAGES

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



### BOARDS

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

<b>CHARCUTERIE</b> (M)	26
Olympic Provisions cured meats & artisan cheeses	
<b>CHEESE</b> (M)	18
Artisan cheeses	

### BOARDS

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

<b>CHARCUTERIE</b> (M)	26
Olympic Provisions cured meats & artisan cheeses	
<b>CHEESE</b> (M)	18
Artisan cheeses	

### SHAREABLE PLATES

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

### SHAREABLE PLATES

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

### FLATBREAD

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

### FLATBREAD

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

### KIDS

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

### KIDS

<b>GRILLED CHEESE or PB&amp;J</b>	8
With choice of side; carrots, or Kettle chips.	
<b>CHEESY FLATBREAD</b>	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

(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

**SUGGESTED MENU & WHIMSY CHOCOLATE PAIRINGS**  
**GOLDENDALE MAY FLIGHT**

**Semillon CLASSIC**

MENU ITEMS

Golden Roasted Beet Salad

WHIMSY CHOCOLATE

Pina Colada Meltaway – smoothed acidity, lemon meringue

**Albariño PROPRIETOR'S RESERVE**

MENU ITEMS

Smoked Salmon Cakes, Chicken Schnitzel

WHIMSY CHOCOLATE

Churro Meltaway – brings creaminess to the wine

**Primitivo, Painted Hills, VINEYARD SERIES**

MENU ITEMS

Bacon, Blue Cheese & Spiced Pear Flatbread

WHIMSY CHOCOLATE

PBJ Meltaway – balances tannic structure & jammy features

**Tempranillo, Painted Hills, VINEYARD SERIES**

MENU ITEMS

Sauteed Mushrooms

WHIMSY CHOCOLATE

Dark Salted Caramel Truffle – creates toffee notes

**Tavolo Rosso PROPRIETOR'S RESERVE**

MENU ITEM

Cuban Panini

WHIMSY CHOCOLATE

Dark Sriracha Honey Peanut Truffle – creates savory notes

**Cabernet Sauvignon, Elephant Mountain**

VINEYARD SERIES

MENU ITEM

Blue Cheese Bacon Jam Burger

WHIMSY CHOCOLATE

Boysenberry Meltaway – enhances fruit & cinnamon notes

**Zinfandel PROPRIETOR'S RESERVE**

MENU ITEMS

Charcuterie or Cheese Board

WHIMSY CHOCOLATE

Dark Salted Caramel Mocha Truffle – salt balances sweet

**PREMIUM WINE CLUB EXCLUSIVES**

**Carmènère, Elephant Mountain VINEYARD SERIES**

MENU ITEM

House smoked Brisket Taco Board

WHIMSY CHOCOLATE

Root beer Float Meltaway – accentuates sarsaparilla

**Petite Sirah, Kiona VINEYARD SERIES**

MENU ITEMS

Bistro Burger

WHIMSY CHOCOLATE

Snickerdoodle – reminiscent of cookie dough

**SUGGESTED MENU & WHIMSY CHOCOLATE PAIRINGS**  
**GOLDENDALE MAY FLIGHT**

**Semillon CLASSIC**

MENU ITEMS

Golden Roasted Beet Salad

WHIMSY CHOCOLATE

Pina Colada Meltaway – smoothed acidity, lemon meringue

**Albariño PROPRIETOR'S RESERVE**

MENU ITEMS

Smoked Salmon Cakes, Chicken Schnitzel

WHIMSY CHOCOLATE

Churro Meltaway – brings creaminess to the wine

**Primitivo, Painted Hills, VINEYARD SERIES**

MENU ITEMS

Bacon, Blue Cheese & Spiced Pear Flatbread

WHIMSY CHOCOLATE

PBJ Meltaway – balances tannic structure & jammy features

**Tempranillo, Painted Hills, VINEYARD SERIES**

MENU ITEMS

Sauteed Mushrooms

WHIMSY CHOCOLATE

Dark Salted Caramel Truffle – creates toffee notes

**Tavolo Rosso PROPRIETOR'S RESERVE**

MENU ITEM

Cuban Panini

WHIMSY CHOCOLATE

Dark Sriracha Honey Peanut Truffle - creates savory notes

**Cabernet Sauvignon, Elephant Mountain**

VINEYARD SERIES

MENU ITEM

Blue Cheese Bacon Jam Burger

WHIMSY CHOCOLATE

Boysenberry Meltaway – enhances fruit & cinnamon notes

**Zinfandel PROPRIETOR'S RESERVE**

MENU ITEMS

Charcuterie or Cheese Board

WHIMSY CHOCOLATE

Dark Salted Caramel Mocha Truffle – salt balances sweet

**PREMIUM WINE CLUB EXCLUSIVES**

**Carmènère, Elephant Mountain VINEYARD SERIES**

MENU ITEM

House smoked Brisket Taco Board

WHIMSY CHOCOLATE

Root beer Float Meltaway – accentuates sarsaparilla

**Petite Sirah, Kiona VINEYARD SERIES**

MENU ITEMS

Bistro Burger

WHIMSY CHOCOLATE

Snickerdoodle – reminiscent of cookie dough