

# BATTLE CREEK

BY BROWNE FAMILY

## WINE FLIGHTS

*Bridges Club Members enjoy 50% off flights.*

*Pioneer Club Members enjoy a complimentary Diamond Flight and 50% off flights*

### DIAMOND FLIGHT \$30

NV Yamhela & Victorian Summit Vineyard Blanc de Blancs  
2021 Yamhela Vineyard Chardonnay  
2018 Yamhela Vineyard Pinot Noir  
2018 Battle Creek Vineyard Pinot Noir

### PNW MIXED FLIGHT \$30

2021 Yamhela Vineyard Chardonnay  
2020 Dottie Chardonnay  
2018 Battle Creek Vineyard Pinot Noir  
2019 Premier Collection Pinot Noir

### PNW RED FLIGHT \$30

2018 Yamhela Vineyard Pinot Noir  
2021 Limited Edition Merlot Syrah  
2020 Estate Vineyard Merlot  
2020 Quintessence Vineyard Red Mt. Cabernet Sauvignon

### CUSTOMIZED FLIGHT \$40

*Flights are comp'd with a \$50 minimum purchase of wines from the flight.*

## OTHER BEVERAGES

Sparkling Water	\$3
Lion Heart Kombucha	\$5
<i>Ask an associate for flavor offerings</i>	
Maui Hard Seltzer	\$6
<i>Dragon Fruit, Acai, Pog, Citrus</i>	
pFriem Beer	\$6
<i>Pilsner, Lager, Pale Ale, West Coast IPA</i>	
Caldera Ginger Ale	\$6.50
Ablis CBD Sparkling Lemon Water	\$7

## SMALL BITES

### CHARCUTERIE BOARD \$30

An assortment of local meats and cheeses, olives, pickles, almonds, mustard, and jam. Served with fresh baguette. Add burrata and bread for an additional \$10.

*Pair with our 2018 Battle Creek Vineyard Pinot Noir or 2018 Roe Vineyard Pinot Noir.*

### TIN FISH BOARD \$25

Tinned Sardine Guisadas from a local purveyor with pickled veggies, mustard, and harissa. Served with fresh baguette and butter.

*Pair with our 2022 Limited Edition Rosé of Pinot Noir.*

### TIN PEPPER BOARD \$25

Tinned piquillo peppers with sweet kombu from a local purveyor with pickled veggies, mustard and harissa. Served with fresh baguette and butter.

*Pair with our 2020 Limited Edition White Blend.*

### ARTISANAL FLATBREAD \$18

Garlic naan topped with torn mozzarella, red sundried tomato pesto, arugula, sundried tomatoes, prosciutto, and drizzled with balsamic glaze. Served with red pepper chili flakes, Parmesan cheese, pepperoncini, and artichoke hearts on the side.

*Pair with our 2018 Roe Pinot Noir or 2022 Bitner Estate Sauvignon Blanc.*

### HUMMUS & OLIVES \$18

Local hummus topped with fresh feta, harissa and drizzled with olive oil. Served with warm pita bread and olives.

*Pair with our 2020 Browne Family Vineyards Amphora Riesling.*

### BURRATA & BREAD \$14

Burrata with olive oil, Jacobson Pinot Noir Sea salt, aged balsamic vinegar and Olive oil. Served with fresh baguette.

*Pair with our NV Yamhela Vineyard Blanc de Blancs.*

### MARCONA ALMONDS \$10

Made in-house with olive oil, Jacobson Pinot Noir Sea Salt, and herbs.

*Pair with our 2018 Yamhela Vineyard Pinot Noir.*

### POPCORN \$10

Local Miss Hannah's popcorn. Current flavors are Pickles & Popcorn, Rosemary Parmesan, Sea Salted Brûlée, Buttery Salt.

*Pair with any of our wines!*

### BREAD & BUTTER \$6

Beurre De Baratte churned butter served with fresh baguette.

*Pair with any of our wines!*

WE STRIVE FOR WINE WORTHY OF THE  
LANDS AND HANDS THAT MADE IT.

# WINE MENU

## WILLAMETTE VALLEY

The Willamette Valley's volcanic soils predate the Missoula Floods and produce wines with subtle minerality, bright red fruit, and spice. With its longer growing season, warm days and cool nights, the Willamette Valley is a renowned growing region for Pinot Noir and Chardonnay.

	GLASS	BOTTLE
<b>2019 Reserve Chardonnay</b> <i>Meyer lemon, dried pineapple, green apple</i>	\$15	\$42
<b>2020 Amphora Riesling</b> <i>Straw, starfruit, candied grapefruit</i>	\$15	\$48
<b>2020 Limited Edition White Blend</b> <i>Candied lime, tart green apple, pineapple</i>	\$13	\$28
<b>2021 Yamhela Vineyard Chardonnay</b> <i>Stone fruit, Meyer lemon, tangerine oil, pineapple pith, meringue</i>	\$19	\$54
<b>2022 Limited Edition Pinot Noir Blanc</b> <i>Green apple, peach, apricot, fresh citrus</i>	\$16	\$36
<b>NV Yamhela Vineyard Blanc de Noirs</b> <i>Fig, toasted brioche, citrus, rhubarb</i>	SOLD OUT	
<b>NV Yamhela &amp; Victorian Summit Vineyards Brut Rosé</b> <i>Raspberry, strawberry, fresh citrus</i>	\$19	\$45
<b>2017 Extended Tirage Yamhela Vineyard Blanc de Noirs</b> <i>Macadamia nuts, brioche, candied pineapple</i>	\$19	\$65
<b>NV Limited Edition Pinot Noir</b> <i>Brown sugar, cherry pie, salinity</i>	\$16	\$48
<b>2018 Yamhela Vineyard Pinot Noir</b> <i>Fresh raspberry, cassis, cherry blossom</i>	\$20	\$62
<b>2018 Battle Creek Vineyard Pinot Noir</b> <i>Tart cranberry, wild blueberry, black currant, tobacco leaf</i>	\$25	\$65
<b>2018 Roe Vineyard Pinot Noir</b> <i>Dark cherry, cassis, tobacco, baking spices</i>	\$25	\$68
<b>2019 Reserve Pinot Noir</b> <i>Black currant, ripe raspberries, tobacco</i>	\$15	\$34
<b>2019 Premier Collection Pinot Noir</b> <i>Spices, raspberries, rhubarb</i>	\$20	\$60
<b>2019 William "Bitner" Browne Pinot Noir</b> <i>Sarsaparilla, cherry cola, vanilla</i>	\$25	\$90

## WINE CLUB BY-THE-GLASS SPECIALS

Unconditional Rosé*	\$4
Unconditional Chardonnay*	\$4
Unconditional Pinot Noir*	\$4
Unconditional Red Blend	\$4
Reserve Chardonnay	\$8
Reserve Pinot Noir	\$8
2017 Ext. Tirage Yamhela Vineyard Blanc de Noirs	\$10
2021 Yamhela Vineyard Chardonnay	\$10
2018 Yamhela Vineyard Pinot Noir	\$10

## COLUMBIA VALLEY

Known for its many and varied microclimates, the Columbia Valley AVA contains 99% of wine grapes grown in Washington state and encompasses 12 sub-AVAs including the Walla Walla Valley, Horse Heaven Hills, Red Mountain, and Yakima Valley.

	GLASS	BOTTLE
<b>2021 Mural Collection Aromatic Viognier</b> <i>Honeysuckle, orange blossom, baking spices</i>	\$15	\$32
<b>2022 Bitner Estate Chardonnay</b> <i>Pear preserves, baking spices, honeydew melon</i>	\$15	\$28
<b>2022 Bitner Estate Sauvignon Blanc</b> <i>Key lime pie, gooseberry, wet stone</i>	\$15	\$28
<b>2022 Bitner Estate Grenache Rosé</b> <i>Rose petal, cranberry, citrus</i>	\$15	\$28
<b>2015 Ex Libris Petit Verdot</b> <i>Leather, Bing cherry, cedar</i>	\$19	\$60
<b>2019 William Bitner Cabernet Sauvignon</b> <i>Dark Chocolate, black cherry, tobacco, coffee</i>	\$25	\$100
<b>2020 Premier Collection Cabernet Franc</b> <i>Bark, sweet sage, red pear</i>	\$17	\$50
<b>2020 Amphora Series Carbonic Red Blend</b> <i>Bramble berry, plum, spices</i>	-	\$75
<b>2021 Limited Edition Merlot Syrah</b> <i>Plum brandy, frankincense, blackberry compote, cocoa powder</i>	\$20	\$55

## OTHER PNW REGIONS

Thousands of years ago, the cataclysmic Missoula Floods swept across Washington and Oregon, shaping the rolling, desert-like landscape and depositing a diversity of soil types that are ideal for viticulture.

	GLASS	BOTTLE
<b>2022 Limited Edition Umpqua Valley Rosé of Pinot Noir</b> <i>Cherry blossom, rhubarb, strawberry</i>	\$16	\$38
<b>2020 Skull &amp; Chain Red Mountain Cabernet Sauvignon</b> <i>Black cherry, cola, roasted coffee</i>	\$15	\$35
<b>2020 Quintessence Vineyard Red Mountain Cabernet Sauvignon</b> <i>Black plum, burnt sugar, toasted oak</i>	\$19	\$60

**\* Complimentary for Pioneer Club Members**

No cash transactions accepted. Payment by credit or debit card only. Thank you!