

## BOARDS

Served with fig apricot conserve, local Gunkel Family jam, olives, house pickled onions roasted garlic, peppadew peppers, stone ground mustard, & crackers.

*(Gluten free crackers available by request, +3)*

<b>CLASSIC CHARCUTERIE</b> 🍷 <b>GFO</b>	26
Olympic Provisions cured meats & artisan cheeses	
<b>RESERVE CHARCUTERIE</b> 🍷 <b>GFO</b>	39
Our house Charcuterie you know and love + Artisan Iberico Salami, Cascadia Creamery Blue Cheese, Marcona Almonds, and Honeycomb	
<b>CHEESE</b> 🍷 <b>GFO</b>	18
Artisan cheeses	

## SHAREABLE PLATES

<b>MARCONA ALMONDS</b> <b>GF</b>	10
Fried and salted	
<b>ITALIAN PITTED OLIVES</b> <b>GF</b>	8
With herbs and olive oil	
<b>ARTISAN BREAD</b> 🍷	12
served with spicy Bistro oil	
<b>SAUTEED FOREST MUSHROOMS</b> 🍷 <b>GFO</b>	17
Shallots, garlic, fresh herbs, Winemakers Red	
<b>SPINACH DIP</b> <b>GFO</b>	13
House-made, served with toasted baguette	
<b>SMOKED SALMON CAKES (2)</b> 🍷 <b>GF</b>	20
Fresh greens, pickled onions and peppers, honey balsamic vinaigrette and capers	

## ARTISAN PIZZA

*Cooked on a hot pizza stone, giving it a perfect, golden-brown crisp on the bottom while keeping the inside light and chewy*

<b>TUSCAN CHICKEN</b>	24
Hand-tossed dough, Tuscan white sauce, roasted chicken breast, basil & mozzarella.	
<b>FOREST MUSHROOM</b>	25
Hand-tossed dough, wild mushroom blend, roasted garlic, artichoke & olive tapenade, Greek olives, Fontina cheese, pesto, olive oil	
<b>CLASSIC PEPPERONI</b>	24
Hand-tossed dough, tomato sauce, pepperoni, mozzarella	

## KIDS

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

🍷 = *Maryhill Winery Signature Item*

**GF** = *Gluten Friendly*\*\*, **GFO** = *Gluten Friendly with Options*\*\*

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

*\*\*Cross contamination may occur, not prepared in gluten-free kitchen*

*Parties of 8 or more will have an automatic gratuity of 22% added and no more than 2 tabs or cards per group*



## Ask About Our Daily Specials

### SALADS

CAESAR* (m) ADD chicken +7 ADD salmon cake +9 (each) <b>GFO</b>	13
House Caesar dressing, Parmesan & Croutons	

### BISTRO SPECIALS

*Served with your choice of kettle chips, apple coleslaw or a side salad composed of mixed greens, shallots, tomatoes tossed in a pancetta vinaigrette.*

*(Gluten free buns available by request, +3)*

HOUSE SMOKED SALMON BURGER <b>GFO</b>	23.50
House made salmon burger, lemon aioli, lettuce, tomato, pickled onion with pickles on the side,	
BLUE CHEESE BACON JAM BURGER 1/3 LB. <b>GFO</b>	23.50
House made bacon jam, blue cheese, lettuce, tomato served on a pub bun with pickles on the side. <b>Cooked well done</b>	
BISTRO BURGER 1/3 LB. <b>GFO</b>	
Smoked cheddar, roasted garlic aioli, lettuce, tomato with pickles on the side. <b>Cooked well done</b>	
	19.50

### DESSERT

TILLAMOOK VANILLA BEAN ICE CREAM <b>GFO</b>	7
Served with a Pistachio Biscotti	
WILD BERRY SORBET <b>GFO</b>	7
Served with a Pistachio Biscotti	
ROOT BEER FLOAT <b>GF</b>	9
Two scoops vanilla bean ice cream, mug of root beer	
CHOCOLATE TRIO DESSERT MOUSSE <b>GF</b>	12
Delicate chocolate mousse enveloped in hard chocolate shell	
CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH	10
A scoop of Tillamook vanilla ice cream nestled between two freshly baked chocolate chip cookies	

### BEVERAGES

<b>BEER (12oz)</b>	
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
<b>NON-ALCOHOLIC</b>	
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

# Maryhill

WINERY  
TASTING ROOM & BISTRO

Each month, Maryhill collaborates with Whimsy Chocolates to build a unique chocolate and wine pairing experience.

This is offered in a 9pc chocolate tasting box for \$20/box.



## April 2025:

<p><b>#1:</b> <u>Roussanne,</u> <u>Banana Cream Pie</u> This mouthwatering chocolate brings out the honey and butter from the wine, and adds hints of marshmallow cream</p>	<p><b>#2:</b> <u>Viognier, Milk Sriracha</u> <u>Peanut Truffle</u> A staff favorite! This is a sweet and spicy pairing that reminds of us of our house-made hot honey</p>	<p><b>#3:</b> <u>Classic Syrah,</u> <u>Milk S'mores Truffle</u> This pairing tastes like toffee, mocha, and has smooth and smokey finish</p>
<p><b>#4:</b> <u>Reserve Merlot,</u> <u>Salted Caramel Mocha</u> <u>Truffle</u> Warm and toasty, and the sea salt on top is added perfection</p>	<p><b>#5:</b> <u>Mckinley Springs Merlot,</u> <u>Dark Bourbon Pecan</u> <u>Caramel</u> This combo reminds us of a warm pie crust, or maybe even a homemade pop tart!</p>	<p><b>#6:</b> <u>Petit Verdot,</u> <u>Toffee</u> Whimsy Toffee is like no other, with a buttery crunch that goes perfectly with our Petit Verdot</p>
<p><b>#7:</b> <u>Serendipity,</u> <u>Root Beer Float</u> <u>Meltaway</u> A surprising pairing, with hints of vanilla and licorice! You might think you're drinking a spiked root beer float</p>	<p><b>#8:</b> <u>Barbera,</u> <u>Mangonada Meltaway</u> This chocolate is made with mango flavor and tajin! When combined with wine, it tastes like a summery Hi-Chew!</p>	<p><b>#9:</b> <u>Elephant Mountain</u> <u>Sangiovese,</u> <u>Peanut Butter Truffle</u> The perfect ending to this month's pairing, with a classic PB &amp; Jelly flavor</p>

Featuring chocolates from

