

BOARDS

Served with house made fig apricot conserve, local Gunkel Family jam, olives, house pickled onions roasted garlic, sweet pepper drops, stone ground mustard, & crackers.
(Gluten free crackers available by request, +3)

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

SHAREABLE PLATES

MARCONA ALMONDS GF	10
Fried and salted	
ITALIAN PITTED OLIVES GF	8
With herbs and olive oil	
ARTISAN BREAD (m)	12
served with spicy Bistro oil	
SAUTEED FOREST MUSHROOMS (m) GFO	17
Cooked in shallots, garlic, fresh herbs, Winemakers Red	
SPINACH DIP GFO	13
House-made, served with toasted baguette	
MUSHROOM & OLIVE TAPENADE GFO	12
House-made, served with toasted baguette	
SMOKED SALMON CAKES (2) (m) GF	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

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

KIDS

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

(m) = *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) **GFO** 13
House Caesar dressing, Parmesan & Croutons
- MIXED GREEN SALAD** ADD chicken +7 ADD salmon cake +9 (each) 13
House Riesling vinaigrette, tomatoes, shallots, & goat cheese crumbles

BISTRO SPECIALS

*Served with a choice of kettle chips, coleslaw, or a side salad composed of mixed greens, shallots, tomatoes tossed in a Riesling vinaigrette.
(Gluten free buns available by request, +3)*

- HOUSE SMOKED SALMON BURGER GFO** 23.5
House made salmon burger, lemon aioli, lettuce, tomato, pickled onion with pickles on the side,
- BLUE CHEESE BACON JAM BURGER 1/3 LB. GFO** 23.5
House made bacon jam, blue cheese, lettuce, tomato served on a pub bun with pickles on the side. **Cooked well done**
- BISTRO BURGER 1/3 LB. GFO** 19.5
Smoked cheddar, roasted garlic aioli, lettuce, tomato with pickles on the side. **Cooked well done**
- CURRY CHICKEN CROISSANT** 17
White meat chicken salad in a curry dressing, lettuce, and tomato on a toasted croissant
- PULLED PORK SLIDERS (3)** 22
House smoked pork, house made barbeque sauce, & pineapple coleslaw on Hawaiian slider buns

DESSERT

- TILLAMOOK VANILLA BEAN ICE CREAM GFO** 7
Served with a Pistachio Biscotti
- WILD BERRY SORBET GFO** 7
Served with a Pistachio Biscotti
- ROOT BEER FLOAT GF** 9
Two scoops vanilla bean ice cream, mug of root beer
- MT. HOOD MOUSSE** 12
Delicate chocolate mousse & hazelnut praline enveloped in hard chocolate shell served with berry sauce & whipped topping

BEVERAGES

BEER (12oz)

- PILSNER** Bale Breaker Brewing Co. 4.8% ABV 6
- TOPCUTTER IPA** Bale Breaker Brewing Co. 6.8% ABV 6

NON-ALCOHOLIC

- BOTTLED WATER** 1
- BOTTLED SODA** Sprite, Coke 4
- BOTTLED JUICE** Apple juice, Lemonade 4
- BOTTLED ICED TEA,** Unsweetened 4
- SAN PELLEGRINO SPARKLING WATER** 4
Limonate, Orange, Blood Orange
- SPARKLING MINERAL WATER** Unflavored Topo Chico 4
- BETTY BUZZ SEMI-DRY SODA** Lemon/Lime, Grapefruit 4.5
- CANNED SODA** Diet Coke 3