

# RED WINE (6oz. pour)

## Pinot Noir

Lemelson / Willamette, OR	14	56
Queen of Hearts / Santa Barbara, CA	9	36
Allan Scott / Marlborough, New Zealand	12	48
Dom. Henri Delagrangre / Bourgogne, France	14	56

## Cabernet Sauvignon

Est. 75 / Amber Knolls, CA	11	44
Star Lane / Santa Ynez, CA	17	68
Casa Lapostolle / Rapel, Chile	9	36
Duckhorn / Napa, CA	18	72
Acento / Lake County, CA	10	40
Kestrel / Columbia, WA	14	56
Vinum "Africa" / Stellenbosch, South Africa	9	36

## Syrah / Rhone style

J.L. Chave "Mon Coeur" / Blend / Rhone, France	11	44
Vinos Sin-Ley "G5" / Garnacha / Priorat, Spain	8	32
Dm Lignerres "La Baronne" / Blend / Vin de Pays, France	7	28
Boomtown / Syrah / Columbia, WA	9	36
R Winery "Luchador" / Shiraz / Barossa, Australia	10	40

## Other Interesting Reds

Vina Gormaz / Tempranillo / Ribera del Duero, Spain	7	28
Sonoma Vineyards / Merlot / Sonoma, CA	7	28
Mulderbosch "Faithful Hound" / Blend / Stellenbosch, S. Africa	13	52
Masked Rider "Gunsmoke" / Blend / Sonoma, CA	7	28
Conti Contini "Capezzana" / Sangiovese / Tuscany, Italy	7	28
Marques de Grinon / Blend / Castille, Spain	11	44
Cain "Cuvee" / Blend / Napa, CA	14	56
Vina Cobos "El Felino" / Malbec / Mendoza, Argentina	12	48
Altos de la Hoya / Monastrell / Jumilla, Spain	7	28
Dm Baudry "Les Granges" / Cab Franc / Chinon, France	9	36
L'Ecole No. 41 "Recess" / Blend / Columbia, WA	12	48
Isenhower "The Last Straw" / Blend / Columbia, WA	11	44
Vistalba "Corte C" / Blend / Mendoza, Argentina	9	36
Tomero / Malbec / Mendoza, Argentina	9	36
Tres Sabores "Porque No" / Blend / Napa, CA	13	52
Odfjell "Armador" / Carmenère / Maipo, Chile	7	28
Tenuta Currezza "Prine" / Blend / Puglia, Italy	8	32
Layer Cake / Primitivo (Zinfandel) / Puglia, Italy	9	36

Glass  
Bottle

# WHITE WINE (6oz. pour)

## Riesling

Charles Smith "Kung Fu Girl" / Columbia, WA	8	32
Valckenberg "Madonna" / Rheinhessen, Germany	7	28

## Chardonnay

Landmark "Overlook" / Chardonnay / California, CA	14	56
Carlidge & Browne / Chardonnay / Napa, CA	8	32
Chehalem "Inox" / Willamette, OR	10	40
Jean Manciai / Macon-Charnay, France	10	40

## Crisp / Dry

Riff / Pinot Grigio / Venetie, Italy	8	32
Terranoble / Sauvignon Blanc / Maipo, Chile	7	28
Clayhouse "Adobe White" / Blend / Central Coast, CA	8	32
Pomelo / Sauvignon Blanc / Lake County, CA	7	28
Long Boat Sauvignon Blanc / Marlborough NZ	9	36
Trimbach / Pinot Blanc / Alsace, France	9	36
Paco and Lola / Albarino / Rias Baixas Spain	10	40

## Rich / Lush

Conundrum / Blend / California, CA	12	48
Eola Hills / Pinot Gris / Willamette, OR	8	32
Foris Muscat "Frissante" / Rogue Valley, OR	9	36
Kiona / Chenin Blanc / Columbia, WA	9	36
Susana Balbo "Crios" / Torrontes / Cafayate, Argentina	8	32

## Bubbles

J / NV Brut / Sonoma, CA	9	45
Villa Franca / Cava / Penedes, Spain	9	45
Tiamo / Prosecco / Veneto, Italy	7	35
Piper Heidsieck / Brut / Champagne, France	16	80
Francois Montand / Blanc de Blanc / Jura, France	7	35
Graham Beck Brut Rose / Robertson, South Africa	8	40

## Mimosas

Raspberry, Banana, Peach and Orange	5	
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## Dessert / Port (3oz. pour)

Alvear / Pedro Ximenez / Montilla, Spain	12	*48
Gordon Bros. "Late Harvest" / Gewurztraminer / Col., WA	7	*28
Quinta do Noval "10 Yr Tawny" / Port / Douro, Portugal	11	88
Croft "Ruby" / Port / Douro, Portugal	7	56

(\* 375 ml bottles)

## RESERVE LIST AVAILABLE UPON REQUEST

# FLIGHTS (flights are samplers consisting of 2oz. pours of each of the wines listed / dessert flight is 1 oz. pours)

## Pinot Power (Red) 16

Allan Scott / Marlborough, New Zealand  
Queen of Hearts / Santa Barbara, CA  
Dom. Henri Delagrangre / Bourgogne, France  
Lemelson / Willamette, OR

## Copitas De Vino (Red) 13

Odfjell "Armador" / Carmenère / Maipo, Chile  
Vinos Sin-Ley "G5" / Garnacha / Priorat, Spain  
Marques de Grinon / Blend / Castille, Spain  
Vina Cobos "El Felino" / Malbec / Mendoza, Argentina

## California WOW! (Red) 18

Acento / Lake County, CA  
Cain "Cuvee" / Blend / Napa, CA  
Duckhorn / Napa, CA  
Star Lane / Santa Ynez, CA

## Eclectic (Red) 15

Vistalba "Corte C" / Blend / Mendoza, Argentina  
Dm Baudry "Les Granges" / Cab Franc / Chinon, France  
Mulderbosch "Faithful Hound" / Blend / Stellenbosch, S. Africa  
L'Ecole No. 41 "Recess" / Blend / Columbia, WA

## Dessert 13

Croft "Ruby" / Port / Douro, Portugal  
Gordon Bros. "Late Harvest" / Gewurztraminer / Col., WA  
Quinta do Noval "10 Yr Tawny" / Port / Douro, Portugal  
Alvear / Pedro Ximenez / Montilla, Spain

## Hey Ladies (White) 12

Riff / Pinot Grigio / Venetie, Italy  
Valckenberg "Madonna" / Rheinhessen, Germany  
Conundrum / Blend / California, CA  
Foris Muscat "Frissante" / Rogue Valley, OR

## Fill In The Blanc (White) 12

Francois Montand / Blanc de Blanc / Jura, France  
Long Boat Sauvignon Blanc / Marlborough NZ  
Trimbach / Pinot Blanc / Alsace, France  
Kiona / Chenin Blanc / Columbia, WA

## Absolutely Fabulous (White) 11

Pomelo / Sauvignon Blanc / Lake County, CA  
Eola Hills / Pinot Gris / Willamette, OR  
Charles Smith "Kung Fu Girl" / Riesling / Columbia, WA  
Chehalem "Inox" / Chardonnay / Willamette, OR

## Express Yourself (White) 11

Terranoble / Sauvignon Blanc / Maipo, Chile  
Clayhouse "Adobe White" / Blend / Central Coast, CA  
Susana Balbo "Crios" / Torrontes / Cafayate, Argentina  
Paco and Lola / Albarino / Rias Baixas Spain

## Bubbles 15

J / NV Brut / Sonoma, CA  
Tiamo / Prosecco / Veneto, Italy  
Graham Beck Brut Rose / Robertson, South Africa  
Piper Heidsieck / Brut / Champagne, France

# FOOD

## Lite Bites

### MARINATED OLIVES

Mixed olives, capers, onion, garlic, roasted red pepper, olive oil

### ROASTED GARLIC

Whole cloves, crostini, olive oil

### BRUSCHETTA FLIGHT

7 / 10

(Choose three toppings for \$7 or get any five for \$10)

Crostini, Toppings: Hummus / Olive Tapenade

Salmon Tartare / Grilled Veggie / Traditional Tomato Fresca

Herbed goat cheese / Sun-Dried Tomato

### BAKED BRIE

Brie wrapped in puff pastry with raspberry preserves. Served with fresh fruit and crackers

### TARTARE

Cured salmon tartare drizzled with truffle aoli and served with crostini

### SUN-DRIED TOMATO SPREAD

Savory blend of soft cheese, sun-dried tomatoes and herbs served with crackers

## Wraps / Salads

### STEAK WRAP

Flank steak, blue cheese, caramelized onions, mushrooms and horseradish aoli (Served with chips or side salad)

### VEGGIE WRAP

Eggplant, mushrooms, asparagus, goat cheese, field greens, tomato, avocado and roasted red pepper pesto (Served with chips or side salad)

### ROASTED CHICKEN SALAD

Roasted chicken breast, artichoke hearts, avocado and tomato served over mixed greens with parmesan croutons and cilantro lime vinaigrette

### BUFFALO CHICKEN SALAD

Buffalo chicken breast served over mixed greens with blue cheese crumbles, parmesan croutons and ranch dressing

## Flatbreads

### DUCK

Duck confit, caramelized onion, dried fig, brie and balsamic drizzle

### PEPPERONI

Pepperoni, mozzarella and parmesan cheese

### ROASTED CHICKEN

Olive oil, roasted chicken, artichokes and caramelized onions with parmesan, goat cheese, roasted red pepper pesto and avocado

### EOLA

Basil pesto, Mozzarella, fresh and sun-dried tomato

### BBQ PORK

Pulled pork, fresh onion, black beans, smoked cheddar cheese and bbq sauce

### BUFFALO CHICKEN

Buffalo chicken, blue cheese, celery and ranch dressing drizzle

### THREE CHEESE

Truffle oil, mozzarella, parmesan and ricotta cheese

### VEGGIE

Eggplant, asparagus, mushrooms, roasted garlic puree, goat and parmesan cheese

### STEAK

Flank steak, caramelized onion, mushrooms, blue cheese and horseradish drizzle

## Desserts

### APPLE CRUMBLE

Individual apple crisp served with ice cream and caramel sauce

### BROWNIE AWESOMENESS

Chocolate coconut brownie served with ice cream and caramel sauce

### KEY LIME-WHITE CHOCOLATE-RASPBERRY CHEESECAKE

## CHEESE Cheese plates served with crackers, assorted nuts, olives and fresh fruit. 15 / 20

(CHOOSE THREE CHEESES FOR \$15 OR FIVE FOR \$20. ADDITIONAL CHEESES ARE \$3 PER SELECTION)

**Midnight Moon** / Firm and dense, nutty / Aged goat's milk / Cypress Grove, California

**Port Salut** / Soft, savory and mild / Cow's milk / Entrammes, France

**Saint Andre** / Soft, rich and creamy / Sheep's milk / Villefranche de Rouerque, France

**Humbolt Fog** / Soft, clean and lemony / Goat's milk / McKinleyville, California

**Bruder Basil** / Semi-Soft, smoked / Cow's milk / Germany

**Purple Haze** / Creamy, herbaceous / Goat's milk / Cypress Grove, California

**Gran Queso** / Firm, sharp and rich / Cow's milk / Monroe, WI

**Drunken Goat** / Semi-Soft, wine soaked, mild / Goat's milk / Jumilla, Spain

**Irish Cheddar** / Firm, moderately sharp, sweet and fruity / Cow's milk / Ireland

**Lamb Chopper** / Mild, complex and buttery / Sheep's milk / Cypress Grove, California

**Maytag Blue** / Crumbly, spicy / Cow's milk / Newton, Iowa

**Mahon** / Semi-firm, sharp and tangy / Cow's milk / Menorca, Spain

**Manchego** / Semi-firm, nutty / Sheep's milk / Valle de Roncal, Spain

**Piave** / Hard, intense, full-bodied / Cow's milk / Veneto, Italy

**Vella** / Hard, sweet and nutty / Cow's milk / Sonoma Valley, Cal

**Moody Blue** / Smokey and sweet / Cow's milk / Monroe, WI

# BEER

## Beer Flight (3oz pour of each)

10

Choose any four of our draft beers to create your own beer flight

## Draught

Shipyards "Pumpkin Head" / Spiced Ale / ME 5

Chimay "Triple" / Trappist Ale / Belgium 8

Blanche de Bruxelles / Belgian White / Belgium 5

Bell's "Two Hearted" / IPA / MI 6

Tetley's / English Pale Ale / England 5

Lefthand "Sawtooth" / ESB / CO 5

## Bottles - various shapes & sizes

Lindemans "Framboise" / Lambic / Belgium 10 (12oz)

Sea Dog "Apricot" / Wheat / ME 5 (12oz)

Sea Dog "Blueberry" / Wheat / ME 5 (12oz)

Avery "White Rascal" / Belgian Wheat Ale / CO 5 (12oz)

Ayinger / Hefe-Weizen / Germany 6 (16oz)

Radeberger / Pilsner / Germany 5 (12oz)

Imperial / Pilsner / Costa Rica 5 (12oz)

Krusovice "Imperial" / Lager / Czech Republic 6 (16oz)

Brooklyn "Lager" / Lager / NY 5 (12oz)

Kalik / Lager / Bahamas 5 (12oz)

Modelo "Especial" / Lager / Mexico 5 (12oz)

Rogue "Dead Guy Ale" / Bock / OR 6 (12oz)

Sierra Nevada / Pale Ale / CA 5 (12oz)

Dogfishhead "90 Minute" / IPA / DE 6 (12oz)

Cigar City "Jai Alai" / IPA / FL 6 (12oz)

Left Hand "400 Pound Monkey" / IPA / CO 5 (12oz)

Stone / "Ruinination" / IPA / CA 7 (12oz)

Bell's "Two Hearted" / IPA / MI 6 (12oz)

Erie Brewing "Mad Anthony" / Pale Ale / PA 5 (12oz)

Terrapin "Rye" / Pale Ale / GA 6 (12oz)

Fuller's "ESB" / Ale / England 6 (12oz)

Shipyards "Summer" / Ale / ME 5 (12oz)

Stone "Levitation" / Ale / CA 5 (12oz)

Brooklyn "Pennant" / Ale / NY 5 (12oz)

Orval / Trappist Ale / Belgium 12 (12oz)

Erie Brewing "Railbender" / Scotch Ale / PA 6 (12oz)

Gordash "Holy Mackerel" / Golden Ale / FL 6 (12oz)

Rogue "American" / Amber Ale / OR 6 (12oz)

Unibroue "La Fin Du Monde" / Triple Ale / Canada 6 (12oz)

Cigar City "Maduro" / Brown Ale / FL 5 (12oz)

Terrapin "Hop Karma" / Brown Ale / GA 6 (12oz)

Samuel Smith's "Nut Brown" / Brown Ale / England 6 (12oz)

Modelo "Negra" / Dark Lager / Mexico 5 (12oz)

Left Hand "Milk" / Stout / CO 5 (12oz)

Brewdog "Riptide" / Imperial Stout / Ireland 7 (12oz)

Gordash "Mack in Black" / Pomegranate Black Ale / FL 6 (12oz)

Guinness / Stout / Ireland 5 (12oz)

Clausthaler / Non-Alcoholic / Germany 5 (12oz)

## Please ask your server about our large format selections.

## Non-Alcoholic Beverages

Capt'n Eli's: Root Beer, Parrot Punch 2

Ginger Beer and Lemon/Lime

Voss Spring: Still or Sparkling Water 3

Coke, Diet Coke, Sprite (12 oz cans) 3

# CHEESE

eOLA  
WINE COMPANY