



FALL DINNER MENU

Wednesday
Dinner 5pm - 9pm

Thursday - Sunday
Lunch 12pm - 3pm
Happy Hour 3pm - 5pm
Dinner 5pm - 9pm

390 Winslow Way E
Bainbridge, WA 98110
206.451.4965
Ameliawynnwinerybistro.com

SMALL BITES

MACRINA BAGUETTE \$8 | sea salt honey butter, seasonal jam

MARINATED OLIVES \$9 | Castelvetro olives, lemon zest GF DF

FRENCH FRIES \$8 | fennel pollen sea salt, mayonnaise, ketchup GF DF

BRUSCHETTA \$16 | prosciutto, mission figs, ricotta, mint, honey, sea salt, crostini

STARTERS

BURRATA SALAD \$19 | burrata, arugula, beets, nectarine, cherry tomato, pepitas, lemon vinaigrette GF

GEM CAESAR SALAD \$16 | little gem lettuce, Caesar dressing, parmesan, crostini | *add boqueron fillets \$4*

ACORN SQUASH SOUP \$18 | roasted acorn squash, creme fraiche, pepitas GF

GRILLED SPANISH OCTOPUS \$28 | salsa brava, octopus 'chorizo', petite potatoes GF DF

GAMBAS AL AJILLO \$18 | prawns, white wine, garlic, parsley, chili flakes, butter GF

FRIED BRUSSELS SPROUTS \$16 | herb yogurt, preserved lemon, hot honey GF

ANTIPASTO PLATE \$22 | prosciutto, manchego, seasonal melon, Castelvetro olives, giardiniera, seasonal jam, crostini

MAINS

SHRIMP PICCATA \$38 | house made pasta, sautéed shrimp, artichoke hearts, capers, garlic, lemon butter sauce

CAVOLO NERO PASTA \$36 | house made pasta, kale pesto, parmesan, garlic, pork sausage meatballs, preserved lemon, ricotta NF

STEAK FRITES \$42 | grilled bavette steak, chimichurri, fries tossed with herbs and beef tallow sauce GF

MARKET FISH \$MP | pan-seared filet, white bean purée, roasted rainbow carrots, basil gremolata, blistered cherry tomatoes GF DF

DUCK BREAST \$40 | farro, leeks, grilled radicchio, balsamic fig sauce, pomegranate, orange zest

DESSERT

BASQUE CHEESECAKE \$15 | seasonal jam, crème pâtissière GF

SKILLET BROWNIE \$18 | vanilla ice cream, bourbon caramel sauce

CITRUS PANNA COTTA \$12 | lemon sponge cake, citrus curd, oranges, short bread cookie

SEASONAL SORBET \$10 | house made with love GF DF

September 2026

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

***Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.*

AMELIA WYNN WINERY WINES

GL BTL

Washington grown. Island made.

REDS

2021 Tempranillo , Stone Tree Vineyard, Wahluke Slope	\$16	\$60
2021 Petite Sirah , Stone Tree Vineyard, Wahluke Slope	\$17	\$63
2021 Syrah , The Rocks, Walla Walla Valley	\$17	\$65
2022 Cabernet Sauvignon , Heart of the Hill, Red Mountain	\$18	\$70
2020 Merlot , Pepper Bridge Vineyard, Walla Walla Valley	\$17	\$63
2022 Petranillo , Red Blend, Columbia Valley	\$18	\$74
2022 Grenache Noir , 6 Prong Vineyard, Horse Heaven Hills	\$17	\$63
2023 Gamay Noir , Carousel Vineyard, Yakima Valley	\$17	\$63
Duo Vin NV , Red Blend, Columbia Valley	\$17	\$63

OLD WORLD & NEW WORLD PRODUCERS

GL BTL

SPARKLING

Charles Roux Blanc de Blancs , Brut, Burgundy, France	\$12	\$48
Veuve Ambal Cremant de Bourgogne , Brut Rose, France	\$15	\$60

WHITES & ROSÉ

2024 Maccerato , Albariño, Rías Baixas, Spain	\$13	\$53
2025 La Rosalie , Sauvignon Blanc, Bordeaux, France	\$12	\$48
2025 Anne Amie , Pinot Gris, Willamette Valley, Oregon	\$14	\$56
2024 Paul Hobbs Crossbarn , Chardonnay, Sonoma, California	\$16	\$64
2025 Podere Ruggeri Corsini , Rosato, Langhe, Italy	\$12	\$48

REDS

2021 Fossil Point , Pinot Noir, Central Coast, California	\$14	\$56
2021 Campo a Matteo Chianti Riserva , Sangiovese, Tuscany, Italy	\$14	\$56
2017 Tenuta Rocca Barolo , Nebbiolo, Piedmont, Italy		\$90

AFTER DINNER

GL BTL

Evolúció , Late Harvest Tokaj, Tokaj, Hungary 2oz/glass	\$15	\$36
La Gitana , Vermut Rojo, Cadiz, Spain 2oz/glass	\$12	\$48
Statement , 20 Year Port, Porto, Portugal 2oz/glass	\$19	\$60
2020 Chateau Grillon Sauternes , Bordeaux, France 2oz/glass	\$16	\$38

COCKTAILS

Sound Crossing , butterfly pea flower vodka, elderflower, citrus, sparkling wine	\$17
Night Market , tequila, sweet & spicy pepper shrub, lime, peppercorn bitters, chili salt rim	\$18
Sage & Smoke , mezcal, grapefruit shrub, lime, sage simple syrup, lime salt rim	\$18
Marine Layer , Highside barrel-aged gin, Earl Grey, lemon, sparkling wine, coconut cold foam	\$18
Stave & Honey , bourbon, toasted honey, orange and aromatic bitters, cedar smoke	\$17
Driftwood , aged & dark rum, Highside Amaro Rosina, pineapple, Falernum, aromatic bitters	\$18

LOW ABV

Rinomato Spritz , Rinomato Americano Bianco, Nalewka quince liqueur, sparkling wine	\$14
Kina Quina , Kina L'Aero, Valdespino Quina, fino sherry, grapefruit shrub, lemon	\$17
The 28th , dry vermouth, vermouth rouge, Rinomato Americano Bianco	\$16

NO ABV

Sage Advice , grapefruit shrub, sage syrup, Fee brothers grapefruit n/a bitters, seltzer	\$9
The Buzz , toasted honey syrup, fresh mint, lime, Fee brothers n/a peach bitters, seltzer, twist	\$9

BEER & CIDER

Pelicano Extra! Mexican Lager , Pacific City, OR 5% ABV, 12oz	\$6
Kommuter Kolsch , Bainbridge Island, WA 5.0% ABV, 16 oz	\$7
St. Bernardus Wit , Wit Beer, Watou, Belgium 5% ABV, 12 oz	\$6
Eagle Harbor IPA , Bainbridge Island, WA 6.0% ABV, 16 oz	\$7
Duchesse De Bourgogne , Vichte, Belgium 6.2% ABV, 11.2 oz	\$9
Best Day Hazy IPA N/A , Sausalito, CA 0.5% ABV, 12 oz	\$6
Yonder Dry Blackberry Sage Cider , Wenatchee, WA 6.5% ABV, 16 oz	\$7

SODAS, COFFEE, & TEA

House Made Shrubs , seasonal selection, with citrus, cane syrup, seltzer	\$8
House Made Sparkling Lemonade , lemon juice, cane syrup, seltzer	\$6
Coca-Cola 355ml , Hecho en Mexico, Original Taste	\$6
Boylans Diet Cane Cola 12oz , Zero Calories, Boylan's Bottling Co.	\$6
Vellamo 750ml , Sparkling Mineral Water, Urajärvi, Finland	\$10
Pegasus Coffee , Pegasus Coffee Company, Bainbridge Island	\$5
Loose Leaf Tea , 1.5L Pot, Black Tea, Green Tea, or Herbal Blend	\$10