



SUMMER DINNER MENU

Wednesday - Sunday

Lunch 12pm-3pm
Happy Hours 3pm-5pm
Dinner 5pm - 9pm

390 Winslow Way E
Bainbridge, Wa, 98110

206.451.4965
Ameliawynnwinerybistro.com

SMALL BITES

MACRINA BAGUETTE \$8 | chive butter, seasonal jam

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

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

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

STARTERS

BURRATA SALAD \$19 | burrata, arugula, red plum, nectarine, cherry tomato, lemon vinaigrette GF

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

GAZPACHO \$12 | cherry tomato, cucumber, sweet peppers, red onion GF DF

SUMMER BRUSCHETTA \$16 | prosciutto, stone fruit, ricotta, cherry tomato, basil, honey, sea salt

GRILLED SPANISH OCTOPUS \$28 | sofrito, red wine gastrique, octopus chorizo, cucumber, orange fennel salad GF DF

BLISTERED SHISHITO PEPPERS \$15 | chimichurri, charred thyme honey mustard sauce GF DF

MAINS

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

CHANTERELLE PASTA \$38 | local foraged mushrooms, sage brown butter, whipped ricotta, grilled summer corn

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

MARKET FISH \$MP | pan-seared fillet, white bean succotash, cherry tomato, corn, red onion, stone fruit, parsley GF

BONE-IN PORK CHOP \$38 | bacon chutney, confit fennel, thyme & brown butter white bean puree GF

DESSERT

FLOURLESS CHOCOLATE CAKE \$13 | macerated strawberry, crème pâtissière GF

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

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

July 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
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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
2020 Cabernet Sauvignon, Dwelly Vineyard, Walla Walla Valley	\$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
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SPARKLING

Charles Roux Blanc de Blancs, Brut, Burgundy, France	\$12	\$48
Celler Kripta Reserva Cava, Brut, Catalonia, Spain	\$17	\$64

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
2022 Mallea Vineyards, GSM Blend, Central Coast, California	\$14	\$56
2017 Tenuta Rocca Barolo, Nebbiolo, Piedmont, Italy		\$90

AFTER DINNER	GL	BTL
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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, black walnut 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
Shore Thing, Milano aperitivo, watermelon shrub, earl grey syrup, lemon, seltzer, sweet citrus rim	\$10

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