



SPRING DINNER MENU

SNACKS

MACRINA BAGUETTE \$8 | whipped herb butter, seasonal jam

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

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

STARTERS

BURRATA SALAD \$19 | burrata, red plum, nectarine, champagne vinaigrette, mint, parsley, basil GF

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

SPRING VEGETABLE SOUP \$18 | spring squash, sweet corn, garlic chips, squash blossom GF DF

MUSHROOM FLATBREAD \$18 | shiitake mushroom, mozzarella, caramelized onion relish, pomodoro

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

ANTIPASTO PLATE \$20 | whipped chevre, prosciutto, Castelvetro olives, giardiniera, seasonal jam, local honey, grilled baguette

MAINS

SHRIMP PICCATA FETTUCCINE \$38 | sautéed shrimp, artichoke hearts, capers, shallots, lemon zest, bread crumbs, parmesan

FETTUCCINE AMATRICIANA \$36 | pomodoro sauce, guanciale, thyme, basil, parmesan cheese, whipped herb burrata

STEAK FRITES \$42 | grilled bavette steak, chasseur demi-glace, fries tossed with herbs and beef tallow GF

MARKET FISH \$MP | pan-seared fillet, spring pea salsa verde, asparagus, carrot vermouth purée GF DF

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

SIDES

RAINBOW CARROTS \$12 | saffron honey glaze, toasted pepitas GF

GRILLED ASPARAGUS \$12 | parmesan mousse, herb citrus crumble

DESSERT

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

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

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

Wednesday - Sunday

Lunch 12pm-3pm

Happy Hours 3pm-5pm

Dinner 5pm - 9pm

390 Winslow Way E
Bainbridge, Wa, 98110

206.451.4965

Ameliawynnwinerybistro.com

June 2026 | Executive Chef Enrique Vargas

**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

Washington grown. Island made.

REDS	Glass	Bottle
2021 Tempranillo, Stone Tree Vineyard, Wahluke Slope	\$16	\$60
2021 Petite Sirah, Stone Tree Vineyard, Waluke 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

BEER & CIDER

Old Seattle Bohemian Lager, Seattle, WA 5% ABV 12oz	\$6
Bale Breaker Field 41 Pale Ale, Yakima, WA 4.2% ABV 12oz	\$6
Kommuter Kolsch, Bainbridge Island, WA 5.0% ABV, 16 oz	\$7
Eagle Harbor IPA, Bainbridge Island, WA 6.0% ABV, 16 oz	\$7
Duchesse De Bourgogne, Vichte, Belgium 6.2% ABV, 11.2 oz	\$9
Left Hand Brewing Milk Stout Nitro, Longmont, CO 6% ABV, 16oz	\$8
Clausthaler Dry Hopped IPA N/A, WA Hops, Germany 0.5% ABV, 12 oz	\$6
Best Day Hazy IPA N/A, Sausalito, CA 0.5% ABV, 12 oz	\$6
Yonder Dry Blackberry Sage Cider, Wenatchee, WA 6.5% ABV 16oz	\$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 Teas, Black Tea, Green Tea, or Herbal Blend	\$10

OLD WORLD & NEW WORLD PRODUCERS

SPARKLING

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

WHITES & ROSÉ

2024 Maccerrato, Albariño, Rías Baixas, Spain	Glass	Bottle
	\$13	\$53
2024 Chateau Les Gravieres de la Brandille, Sauvignon Blanc, Bordeaux, France	\$14	\$56
2024 Paul Hobbs Crossbarn, Chardonnay, Sonoma Coast, California	\$16	\$64
2023 Domaine la Genestière, Rosé, Pays D'Oc, France	\$12	\$48

REDS

2021 Fossil Point, Pinot Noir, Central Coast, California	Glass	Bottle
	\$14	\$56
2022 Poggio Bonelli Chianti Classico, Sangiovese, Tuscany, Italy	\$14	\$56
2017 Tenuta Rocca Barolo, Nebbiolo, Piedmont, Italy		\$90

SESSION COCKTAILS

Low ABV delights

Rinomato Spritz Rinomato Americano Bianco, Nalekwa quince liqueur, sparkling wine	\$15
The 28th dry vermouth, vermouth rouge, Rinomato Americano Bianco	\$15
El Diablo agave wine, black currant liqueur, ginger syrup, lime, lime salt rim	\$16
Kina Quina Kina L'Aero, Valdespino Quina, fino sherry, grapefruit shrub, lemon	\$17
Watermelon Margarita agave wine, lime, , chile salt rim	\$16
La Paloma agave wine, house made grapefruit shrub, lime, lavender bitters, chile salt rim	\$16

AFTER DINNER

Evolúció, Late Harvest Tokaj, Tokaj, Hungary 2oz/glass	Glass	Bottle
	\$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