



## SPRING 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

## *Farm To Table Cuisine & Award Winning Wines On Bainbridge Island*

### **SNACKS**

HOUSE-BAKED BREAD \$8 | rosemary salt, 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**

BIBB LETTUCE SALAD \$17 | snap peas, asparagus spears, whipped burrata, radishes, champagne vinaigrette, lemon zest 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 \$16 | shiitake mushroom, mozzarella, caramelized onion relish

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

BURRATA & PROSCIUTTO \$20 | Castelvetro olives, giardiniera, membrillo, local honey, grilled baguette

PETITE WELLINGTON \$20 | prosciutto-wrapped bavette steak, puff pastry shell, mushroom duxelles, demi-glace

### **MAINS**

SQUASH BLOSSOM RAVIOLI \$34 | goat cheese, sweet corn, squash blossom, lemon butter sauce, herb citrus crumble

FETTUCINE 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

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

MADEIRA CHICKEN \$38 | shiitake mushroom risotto, parmesan, Madeira chicken jus GF

### **SIDES**

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

CAULIFLOWER GRATIN \$12 | cauliflower trio, bechemel, bread crumbs

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

### **DESSERT**

FLOURLESS CHOCOLATE CAKE \$13 | rhubarb compote, 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

*April 2026 / Executive Chef Enrique Vargas*

*Featured Farms and Cooperatives / Bees & Greens, Farmstand Local Foods, Foraged & Found Edibles, Sol Farms, Red Dog Farm*

*\*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.

	Glass	Bottle
<b>REDS</b>		
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

Scuttlebutt Big Dumper Lager, Everett, WA 4.5% 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 Bougogne, 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

2024 Maccerrato, Albariño, Rías Baixas, Spain	Glass	Bottle
	\$13	\$53
2024 Anne Amie, Pinot Gris, Willamette Valley, Oregon	\$14	\$56
2024 Chateau Les Gravieres de la Brandille, Sauvignon Blanc, Bordeaux, France	\$14	\$56
2024 Paul Hobbs Crossbarn, Chardonnay, Sonoma Coast, California	\$16	\$64
2024 Felinne, Verdeca, Puglia, Italy	\$12	\$48

### REDS

2021 Fossil Point, Pinot Noir, Central Coast, California	Glass	Bottle
	\$14	\$60
2021 Crocus L'Atelier, Malbec, Cahors, France	\$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
Agave Wine Margarita   agave wine, house made lime shrub, 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