

AMELIA WYNN WINERY WINES

Washington grown. Island made.

WHITES	<i>Glass</i>	<i>Bottle</i>
2022 Albariño	\$14	\$48
<i>Crawford Vineyard, Yakima Valley</i>		
2023 Chenin Blanc	\$16	\$64
<i>Phil Church Vineyard, Yakima Valley</i>		
2021 Chardonnay	\$18	\$70
<i>Roxboro Vineyard, Yakima Valley</i>		
ROSE	<i>Glass</i>	<i>Bottle</i>
2023 Grenache Rosé	\$14	\$48
<i>Six Prong Vineyard, Horse Heaven Hills</i>		
REDS	<i>Glass</i>	<i>Bottle</i>
2020 Tempranillo	\$17	\$65
<i>Stone Tree Vineyard, Waluke Slope</i>		
2020 Grenache Noir	\$17	\$65
<i>Six Prong Vineyard, Horse Heaven Hills</i>		
2021 Sangiovese	\$17	\$65
<i>Ranch at the End of the Road, Red Mountain</i>		
2020 Petite Sirah	\$17	\$65
<i>Stone Tree Vineyard, Waluke Slope</i>		
2021 Malbec	\$18	\$70
<i>Verhay Vineyard, Yakima Valley</i>		
2021 Syrah	\$18	\$70
<i>The Rocks, Walla Walla</i>		
2021 Cabernet Sauvignon	\$18	\$70
<i>Heart of the Hill Vineyard, Red Mountain</i>		
202 Merlot	\$18	\$70
<i>Pepper Bridge Vineyard, Walla Walla</i>		

OLD WORLD & NEW WORLD PRODUCERS

SPARKLING	<i>Glass</i>	<i>Bottle</i>
Querena Brut Cava Organic	\$12	\$48
<i>Requena, Spain</i>		
Fleischer Crémant d'Alsace Brut Rose	\$13	\$52
<i>Alsace, France</i>		
Charles Ellner Carte Blanche Brut Champagne	\$22	\$96
<i>Epernay, France</i>		
WHITES	<i>Glass</i>	<i>Bottle</i>
2021 Domaine Claude Lafond 'La Raie'	\$14	\$56
<i>Sauvignon Blanc, Reuilly, France</i>		
2021 Union Sacre Sylvaner	\$17	\$68
<i>Sylvaner, Santa Maria Valley, California</i>		
REDS	<i>Glass</i>	<i>Bottle</i>
2019 Geoff Tate Insania	\$16	\$64
<i>Pinot Noir, Baden-Württemberg, Germany</i>		
2018 Chateau de Haute-Serre	\$19	\$78
<i>Malbec, Cahors, France</i>		
2020 Nada Giuseppe Barbaresco Casot	\$105	
<i>Nebbiolo, Piedmont, Italy</i>		
2018 Domaine Marguerite Carillon 'Les Laviers' 1er Cru	\$120	
<i>Pinot Noir, Savigny-Les-Beaune, France</i>		
AFTER DINNER	<i>Glass</i>	<i>Bottle</i>
Evolúció, Late Harvest Tokaj	\$12	\$48
<i>Tokaj, Hungary 2oz/glass</i>		
La Gitana, Vermut Rojo N	\$12	\$48
<i>Cadiz, Spain 2oz/glass</i>		
Barros, 20 Year Tawny	\$17	\$118
<i>Porto, Portugal 2oz/glass</i>		
Statement, Rose Port	\$17	\$68
<i>Villa Nova de Gaia, Portugal 2oz/glass</i>		

BEER & CIDER

Kulshan Especial Mexican Style Lager	\$6
<i>Kulshan Brewing Co., Bellingham, WA 4.5% ABV 12oz</i>	
Kommuter Kolsch	\$7
<i>Bainbridge Island Brewing, Bainbridge Island, WA 5.0% ABV 16oz</i>	
Eagle Harbor IPA	\$7
<i>Bainbridge Island Brewing, Bainbridge Island, WA 6.0% ABV 16oz</i>	
Milk Stout Nitro	\$8
<i>Left Hand Brewing Co., Longmont, CO 6.0% ABV 12oz</i>	
Clausthaler Dry Hopped IPA NA	\$5
<i>WA Hops, Frankfurt, Germany 0.5% ABV 12 oz</i>	
Yonder Dry Hard Cider	\$7
<i>Yonder Cider Co., Wenatchee, WA 6.5% ABV 16oz</i>	
Yonder Dry Blackberry Sage Cider	\$7
<i>Yonder Cider Co., Wenatchee, WA 6.5% ABV 16oz</i>	
Duchess de Bourgogne Flemish Sour Ale	\$9
<i>Brouwerij Verhaeghe, Vichte, Belgium 6.2% ABV 11.2oz</i>	
SODAS, COFFEE, & TEA	
House Made Shrubs	\$6
<i>Grapefruit or Lime, with cane syrup, seltzer</i>	
House Made Sparkling Lemonade	\$6
<i>lemon juice, cane syrup, seltzer</i>	
Coca-Cola 355ml	\$5
<i>Hecho en Mexico, Original Taste</i>	
San Pellegrino 500mL / 1L	\$5 / \$10
<i>Sparkling Mineral Water</i>	
Pegasus Coffee	\$5
<i>Pegasus Coffee Company, Bainbridge Island</i>	
Loose Leaf Teas	\$5
<i>Earl Grey, Chinese Green, or Herbal Blend</i>	

SESSION COCKTAILS

Low ABV delights

Don't Call Me Sherry!	\$15
<i>A dry sherry sazarac with our twist on tradition. Palo Cortado Viejo C.P. Valdespino sherry, bitters, spice syrup</i>	
Half Noon	\$15
<i>agave wine, milano n/a bitter aperitivo, rinomato bianco, grapefruit, lime, cane syrup</i>	
Watermelon Mint Sangria	\$15
<i>Amelia Wynn Rose, Yzaguirre Rose vermouth, watermelon, mint, citrus</i>	
Summer Sangria	\$15
<i>Amelia Wynn Tempranillo, Tempus Fugit Kina L'aéro D'Or, mango, citrus, green apple</i>	
Cucumber Mint Collins	\$14
<i>Our twist on the classic mojito. Dry vermouth, cucumber, mint, lime, cane syrup, seltzer</i>	
Milano Spritz	\$14
<i>Our low abv version of the aperol spritz. Milano n/a bitter aperitivo, La Gitana vermouth rojo, sparkling wine, twist</i>	
Citrus Sorbet Belini	\$14
<i>The perfect cool drink for warm summer nights! House made citrus basil sorbet, sparkling wine, fresh basil</i>	
The 28th	\$15
<i>A nod to the bitter crisp notes of a Negroni. With dry vermouth, vermouth rouge, rimonato americano bianco</i>	
La Paloma	\$14
<i>Agave wine, house made grapefruit shrub, lime, cane syrup, lavender bitters, chile salt rim</i>	
Margarita	\$14
<i>Our twist on a classic, agave wine, house made lime shrub, cane syrup, orange bitters, chile salt rim</i>	
Jalapeño Margarita	\$14
<i>An Amelia Wynn Maragrita with a kick! Agave wine, jalapeño, lime, cane syrup, chili salt rim</i>	

ALL AMELIA WYNN WINERY WINES ARE AVAILABLE FOR RETAIL PURCHASE

Take Amelia Wynn Winery wines home with you!

50% OFF ALL RETAIL BOTTLE SALES of Amelia Wynn Winery wines!

Join us Wine Wednesdays!
We offer 30% off wine bottles *in house* when you dine with us!

AMELIA WYNN WINE FLIGHTS AVAILABLE DURING BRUNCH & DINNER

BRUNCH

SATURDAY - SUNDAY

10AM - 2:30PM

DINNER

WEDNESDAY - FRIDAY

4PM - 9PM

SATURDAY - SUNDAY

5PM - 9PM

AMELIA WYNN WINE TASTING

AVAILABLE DAILY