



SUMMER LUNCH 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, orange fennel salad GF DF

MAINS

BISTRO BURGER \$24 | Wagyu beef, brioche bun, cheddar cheese, lettuce, tomato, mayo, ketchup | *add bacon \$4* | *add egg \$4*

CHICKEN MILANESE \$18 | herb panko crisp, pomodoro, sauce, pickled gem salad GF

CAPRESE SANDWICH \$17 | brioche bun, tomato, mozzarella, basil, mayo, grilled onion spread

STEAK FRITTATA \$24 | 4 oz bavette steak, seasonal vegetables, mozzarella, eggs, pickled gem salad GF

DESSERT

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

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

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

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 Bougogne, 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

Ice Tea, iced black loose leaf tea, sweetened or unweetened	\$5
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

COCKTAILS

Yuzu Spritz, Highside barrel-aged gin, yuzu curaao, Earl Grey syrup, lemon, sparkling wine	\$17
Sea Dog, vodka, house-made grapefruit shrub, lime, cane syrup, surgar-salt & lime zest rim	\$15
Tequila Honey Bee, blanco tequila, house-made toasted honey syrup, lemon	\$16
Bloody Mary, vodka, lime, house-made bloody mary mix, tabasco, chili salt & pickled green bean	\$17
Michelada, Clamato, seasonal lager, lime, chili salt rim	\$16

OLD WORLD & NEW WORLD PRODUCERS

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

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

REDS	Glass	Bottle
2021 Fossil Point, Pinot Noir, Central Coast, California	\$14	\$56
2021 Campo a Matteo Chianti Reserva, Sangiovese, Tuscany, Italy	\$14	\$56
2022 Mallea Vineyards, Grenache/Syrah/Mourvedre, Central Coast, California	\$14	\$56
2017 Tenuta Rocca Barolo, Nebbiolo, Piedmont, Italy		\$90

AMELIA WYNN WINE TASTING

The flight includes three (3) 2.5oz tastes of vintner selected Amelia Wynn Wines

The Blend \$22

2021 Tempranillo, Stone Tree Vineyard, Wahluke Slope
2021 Petite Sirah, Stone Tree Vineyard, Wahluke Slope
2022 Petranillo, Red Blend, Stone Tree Vineyard, Wahluke Slope

ALL WINE BOTTLES ARE AVAILABLE FOR RETAIL PURCHASE