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## SPRING LUNCH 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 CEASAR 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

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 \$16 | brioche bun, tomato, mozzarella, basil, mayo, grilled onion spread

MUSHROOM RISOTTO \$18 | arborio rice, seasonal mushrooms, parmesan | *add chicken \$7*

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

### 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

Ameliawynwinerybistro.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.*

<b>REDS</b>	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

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## BEER & CIDER

Old Seattle Bohemian Lager, Seattle, WA 5% ABV 12oz	\$6
Shore Power Hazy IPA, Bainbridge Island, WA 4.5% ABV 16oz	\$7
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

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

## 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 Maccarato, 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	\$60
2022 Poggio Bonelli Chianti Classico, Sangiovese, Tuscany, Italy	\$14	\$56
2017 Tenuta Rocca Barolo, Nebbiolo, Piedmont, Italy		\$90

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## AMELIA WYNN WINE TASTING

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

### Vintners Fight \$22

2023 Gamay Noir, Carousel Vineyard, Yakima Valley  
Duo Vin NV, Red Blend, Columbia Valley  
2021 Syrah, The Rocks, Walla Walla Valley

### Classic Reds \$22

2022, Grenache Noir, 6 prong vineyard, Horse Heaven Hills  
2020 Merlot, Pepper Bridge Vineyard, Walla Walla Valley  
2020 Cabernet Sauvignon, The Dwelly Vineyard, Walla Walla Valley

### 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

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**ALL BOTTLES ARE AVAILABLE FOR RETAIL PURCHASE**