



SPRING
LUNCH MENU

SNACKS

HOUSE-BAKED BREAD \$8 | rosemary salt, whipped herb butter, seasonal jam

MARINATED OLIVES \$9 | Castelvetrano 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 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 \$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 | Castelvetrano olives, giardiniera, membrillo, local honey, grilled baguette

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

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 \$15 | brioche bun, tomato, mozzarella, basil, 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 | 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

Wednesday - Sunday

Lunch 12pm-3pm

Happy Hours 3pm-5pm

Dinner 5pm - 9pm

390 Winslow Way E

Bainbridge, Wa, 98110

206.451.4965

Ameliawynnwinerybistro.com

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
REDS		
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	\$17	\$63
2022 Grenache Noir , 6 Prong Vineyard, Horse Heaven Hills	\$18	\$74
2023 Gamay Noir , Carousel Vineyard, Yakima Valley	\$17	\$63
Duo Vin NV , Red Blend, Columbia Valley	\$17	\$63

BEER & CIDER

Scuttlebutt Big Dumper , 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

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 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

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

ALL BOTTLES 25% OFF DINE IN BETWEEN 12PM - 3PM

ALL BOTTLES ARE AVAILABLE FOR RETAIL PURCHASE