



BAR & TERRACE

## WINE

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**Rosé of Pinot Noir, 2022, Amatera, Willamette Valley**

Elegant, floral style rosè with bright acidity.

**Bottle+** \$45  
**By the Glass** \$15

**Chardonnay, 2021, Amatera, Willamette Valley**

Citrus, tart pear, shortbread, and lime rind

**Bottle+** \$55  
**By the Glass** \$17

**Pinot Noir, 2020, Amatera, Willamette Valley**

Cranberry, cassis, and woody herbs. Rich yet soft.

**Bottle+** \$65  
**By the Glass** \$19

## BEER

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Portland Cider Seasonal \$8

Silver Moon Guava Hefeweizen \$7

Crux Boshi Boshi Rice Lager \$7

## COCKTAILS

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Limited Bar



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\*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

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## BOARDS FROM L3

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- Charcuterie Board\*** \$21  
Chef's selection of three cured meats, pickled vegetables, dried fruit mostarda, whole grain mustard, crackers
- Daily Curated Cheese & Charcuterie Board** \$25  
Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers
- Pacific Northwest Artisanal Cheeses** *VEG* \$21  
Chef's selection of three Oregon artisanal cheeses, seasonal fruit preserve, thyme-charred grapes, crackers
- Buratta Cheese & Speck Ham** \$24  
Confit sweet peppers, pumpkin seed & basil pesto, artisan bread
- Vegetbale Antipasto & Hummus Board** *V* \$17  
Rosemary-roasted cauliflower and sweet peppers, marinated artichokes and olives, market fresh apple, kohlrabi, rose harissa hummus, crackers
- Chef Curated Sweets Slate** *GF, VEG* \$18  
Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge and grapefruit pâte de fruits

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All items are cooked to order. Please inform your server of any dietary restrictions.

Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

GF = Gluten Free | VEG = Vegetarian | V = Vegan

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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