



Bean & Vine

FRIENDS, FAMILY, FOOD & WINE

EST. 2017

Reds

Broadside Cabernet Sauvignon (\$10/\$40)

Paso Robles - Juicy fruit with well-integrated spice & wonderful balance.

7 Moons Red Blend (\$12/\$48)

California - Flavors of strawberry preserves, cherry cola, & milk chocolate follow through to a smooth, fruit-forward finish.

Rare Black Blend (\$8/\$30)

Lodi California - Red berry aromas with chocolate, nutmeg & black pepper spice notes leading to a jammy, medium bodied mouthfeel.

Luke Merlot (\$12/\$48)

Columbia Valley - Fresh flavors of plum, cherry & blackberry with earthy flavors of tobacco, cedar & clove marrying the taste of vanilla & mocha.

La Monarca Malbec (\$10/\$40)

Columbia Valley - Fruit forward flavors that include ripe black & red fruits, backed by spice, leather & mineral undertones.

Chatter Creek Cabernet Franc (\$12/\$48)

Yakima Valley - On the palate, blueberry-laced currant with red berry, plum, spice & black cherry fruit.

Angeline Pinot Noir (\$12/\$48)

California - The palate is full with flavors of strawberries, raspberries & cherry cola, finishing with tea and spice.

Scotto Family Zinfandel (\$9/\$36)

Lodi California - Fruit forward palate with dark berries, cherries & lots of spice.

Jones of WA Syrah (\$11/\$44)

Columbia Valley - Explosive mix of ripe blackberry & bing cherry, violet, crushed river rock, dried rosemary & allspice.

Bearitage Petite Sirah (\$11/\$44)

California - Flavor bouquet of blueberries, chocolate, & black pepper.

Chatter Creek Tempranillo (\$12/\$48)

Yakima Valley - Flavors of peach, strawberry, pepper & blueberry fill out this lithe wine.

Kestrel Sangiovese (\$10/\$40)

Columbia Valley - Raspberry & herbal dill. Medium bodied with chewy tannins & a hint of oak.

Whites

Bookwalter Chardonnay (\$10/\$40)

Richland Washington - The symphony of fruit on the palate echoes the aromas of lemon, apple, quince & chamomile flowers.

Franciscan Chardonnay Oaked (\$11/\$44)

Napa Valley - Rich flavors evoking apple, honey & creamy vanilla bean. Full & round with a long finish of Asian pear with toasty oak notes.

Palencia Sauvignon Blanc (\$9/\$36)

Columbia Valley - Flavors of grapefruit, peaches, pears & citrus.

Left Coast White Pinot Noir (\$11/\$44)

Williamette Valley - Flavors of spiced pear, ripe honeydew, wet stone & a mineral finish.

Jones of WA Viognier (\$9/\$36)

Columbia Valley - Ripe peach & apricot nectar transition into green apple, Anjou pear, pink grapefruit & soft expressions of honeysuckle, orchard blossoms & baking spices.

Meridian Pinot Grigio (\$8/\$30)

California - Dry, with lemons, melon, stone fruit & minerals on the palate.

Kung Fu Girl Riesling (\$9/\$36)

Columbia Valley - Medium-bodied, vibrant & crisp on the palate.

Ironstone Obsession White Blend (\$8/\$30)

California - Tropical with peaches, pineapple & a hint of ginger, finishing off crisp & clean.

Latah Creek Muscat Canelli (\$8/\$30)

Spokane Valley - Nuances of honeysuckle blossoms & lychee fruit linger long after the wine is gone. Slightly sweet, but fresh on your palate.

Flights

Mix & Match

4 Reds and/or Whites (\$15)

Other

Rosé (\$8)

Sparkling (\$8)

Tawny Port (\$12)

House Wines

Red or White (\$7)



Shareable Plates



Breads & Sides

Olive Plate (\$9)

Breaded & fried green olives, with slices of manchego cheese & prosciutto.

Bread Plate (\$6)

Toasted baguette with choice of house made tapenade or oil with balsamic.

Pesto Crostini (\$8)

Toasted crostini topped with pesto, manchego cheese & sun-dried tomatoes.

Caprese Salad (\$7)

Cherry tomatoes, mozzarella balls, basil & balsamic glaze.

Truffle Fries (\$8)

Tossed with garlic & white truffle oil. Served with garlic aioli.

Brussel Sprouts (\$8)

Fried, topped with manchego cheese & prosciutto.

House Made Chili Cup (\$4.50) Bowl (\$6.50)



Shareable Plates



Something Larger

Meatballs Florentine (\$11)

Turkey, spinach & parmesan meatballs in a creamy white wine sauce, topped with manchego cheese.

Poutine (\$9)

Fries with cheese curds & house made gravy. Add Mojo pork (\$3).

Chicken Lettuce Wraps (\$10)

Sweet & spicy chicken, pepper & mushroom mix, with butter lettuce leaves.

*Steak Bites (\$10)

Tenderloin skewers served with house-made Kalbi Sauce.

Pasta (\$12)

Papardelle in roasted red & sweet pepper sauce with Italian sausage.

Salt n Pepper Calamari (\$12)

Breaded & fried hand cut calamari steaks. Served with sweet chili aioli.

Pork Sliders (\$13)

Mojo pulled pork with cilantro lime aioli, toasted cheese curds & pickled jalapeños.

*Lamburger Sliders (\$14)

On a brioche bun with mint aioli.



Coffee

Drip	1.75		
Hot Tea	1.75		
	12oz	16oz	20oz
Latte	3.00	3.50	4.00
Americano	2.75	3.25	3.75
Mocha	3.50	4.00	4.50
Cappuccino	3.00	3.50	4.00

Milk Alternatives Available



Beer

Rotating selection of craft beers on tap (\$6)
Beer Flight - Choose four of our beers on tap (\$8)

- Coors Light (\$4)
- Bud Light (\$4)
- Michelob Ultra (\$4)
- Stella Artois (\$4)
- Hard Kombucha (\$5)



Beverages

- Soft Drinks (\$2)
- Henry Weinhardt's Root Beer (\$4)
 - Ginger Beer (\$4)
 - Kombucha (\$4)
 - Heineken OO (\$4)



Desserts

- Mini Cheesecake Assortment (\$8)
- Warm Apple Tart (\$9)

Join us for Happy Hour weekdays from 3-6pm



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