

Wines by the Glass

[Open any bottle on the shelf for an extra \$8 corkage fee]

Santiam Wine & Bistro

March 2013

House Wine: Red or White

We will be changing on a regular basis. Ask your server what we are pouring today.

Glass **Bottle +
Corkage**

\$4.50

White Selection 6 oz pour

NV	Sergura Viudas Brut Reserva	Cava Brut	Spain (187 MI BTL)	\$6	
NV	Delmas Cuvee Burlène (bubbly)	Blanquette De Limoux	France	\$5	\$20
NV	Moet & Chandon	Brut	France	\$12	\$58.50
2011	Berroia	Txakolina Bright & Crisp	Spain	\$6.50	\$26
2010	Sweet Cheeks Sweet	Riesling-Sweet	WA. & OR	\$5.50	\$22
2011	Domaine Riffault Sancerre	Sauvignon Blanc GooseB	Loire Valley	\$7	\$28
2011	Chateau du Rouet	Rosé — Provence Dry	France	\$7	\$28
2011	Owen Roe	Chardonnay Crisp	Washington/OR	\$7	\$28
2011	Napa Cellars	Chardonnay Buttery	Napa Valley	\$6.25	\$25
2012	Mohua	Sauvignon Blanc Light	New Zealand	\$5	\$20

Red Selection

2008	Redman	Pinot Noir	Willamette Valley	\$7.25	\$29.50
2010	Trinty	Sangiovese-Full	Columbia Valley	\$8.50	\$34
2009	L'Ecole No 41	Merlot —Spicy	Walla Walla	\$8.25	\$33
2010	Earthquake	Cabernet Sauvignon Full	Napa Valley, CA.	\$8.25	\$33
2010	Seghesio	Zinfandel- Rich	Lodi	\$5.75	\$33
2011	Tres Picos	Old Vine Granacha	Spain (Spicy)	\$6.25	\$25

Bottled Beer **\$4**

- Lost Coast Brewery Downtown Brown Ale
- Mirror Pond Pale Ale
- 1906 Hijos de Rivera Reserva Especial [Spain]
- Guinness Draught [Dublin, Ireland]
- Carona [Mexico]

Dessert Wines [3oz pour]

NV	Lustau East India	Rich Sherry	Spain	\$4	\$32
2007	Grahams Late Bottle Vintage	Porto	Portugal	\$3.50	\$28
2010	Kiona	Chenin Blanc Icewine	Red Mnt WA	\$4.00	\$34.
10 YR	Kopke Tawny Porto	10 Year Old Tawny	Portugal	\$5.25	\$42

SW & Bistro Special Espresso Blend [2oz]

Espresso or Americano	\$2
Latte	\$3
extra shot add	\$1

[Decafe available] Add flavor .50

Herbal Tea \$1.50

Other

San Pellegrino, sparkling water	\$1.50
San Pellegrino, Orange, Blood Orange or Lemon	\$1.50
Diet or Regular Coke	\$1.50
Ice Tea	\$1.50

Relax & Enjoy!

Hours: Sat 10-6 Mon: 12-6
Tues-Thurs 11-7 Fri. 11-8

Santiam Wine & Bistro Menu
Ask your server for our specials today! March 2013

— A Little Something —

Citrus & Rosemary Olives \$6

Warm mix of Roasted Nuts \$6
seasoned with rosemary, garlic, shallots
& brown sugar; served warm

Truffle or Regular Popcorn \$3
All you can eat!

**Stuffed Medjool Dates Blue cheese,
Walnuts/ Prosciutto Wrap (2)** \$5

Cheese Plate & Crackers \$7

[choose 3]

- Cambozola (Cam)
- Goat cheese: Humboldt Fog (Fog)
- Asiago, Fresh Pressato (Asi)
- Gruyere: Emmi-Roth cave-aged (Gru)
- Manchego: Esperanza del Castillo Queso (Man)
- White Cheddar: Vermont (Ched)
- Aged Blue Cheese (Blu)
- Triple Cream: Delin Cremeux de Bourgogne (Trip)

Hummus & Pita Chips \$5

Charcuterie Plate & Crackers \$7

- Finocchiona Fennel (Fino) Fino in Fondo
- Sopressata Clove & Garlic Fino in Fondo
- Dry salami (Salami) Fino in Fondo

Cheese & Charcuterie Plate \$14
Comes with 3 dried Salami's and your
choice of three cheeses from above

— Something to Finish —

Chocolate-Ganache Brownie \$4

Crème Brulee \$4

—Bistro Flatbreads—

Pepperoni pepperoni, mozzarella & red sauce \$8

Margherita mozzarella, basil, tomato, & balsamic vinegar \$8

Cambozola roasted garlic, basil & balsamic vinegar \$8

Mediterranean Kalmata Olives, Feta, Red Onion, Artichokes, Hummus, Balsamic, Sun Dried Tomatoes \$8

Bare Naked W/ Garlic & Rosemary dipping olive oil \$5

—Salads, Soup, Lasagna—

Greek salad \$8.50

Caesar Salad \$8.50
w/Chicken, Shrimp or Anchovy

Minestrone Soup w/Italian Sausage
Cup \$6
Bowl \$8

Corn & Crab Chowder
Cup \$8
Bowl \$10

Add: Small Tossed Green Salad \$3
Cheesy Bread Sticks (2) \$3

Classic Sausage Lasagna \$12
w/ Small Caesar Salad & Bread Stick

Bistro Sandwiches

BLT w/Asiago Asiago cheese melted on toasted Ciabatta Roll (lettuce, tomato, onion) w/ Kettle Chips add avocado .50 \$7.50

Veggie Melt w/ Asiago, Tomato, Lettuce Cucumber, & Onion & Chips(no bacon) \$5.50

Roasted Chicken Breast W/Melted Provolone on Ciabatta Roll \$8.50

Grilled Cheese w/Basil & Roma Tomato \$4.50

Gluten Free options are available

To Go Orders: Add 50¢ call 503-589-0775