

WILRIDGE

VINEYARD, WINERY & DISTILLERY

Wines

Naches Heights AVA – Carbon Neutral Vineyard, All Certified Organic and Biodynamic

Estate Reds

	<u>gl./btl.</u>
2018 Barbera	18/40
2017 Cabernet Franc	18/40
2020 Cabernet Sauvignon	18/40
2020 Malbec	18/40
2019 Melange Noir	18/40
2017/18 Merlot	18/40
2018 Mourvèdre	18/40
2016 Nebbiolo	18/50
2018 Sagratino	18/40
2017 Sangiovese	18/40
2020 Syrah	18/40
2017 Syrah-Mourvedre	18/40
2017/18 Touriga Nacional	18/40
2017 Estate Zeigelt	18/40
2019 Mèlange Noir	18/40

Cabernet Sauvignon 31%, Cabernet Franc 30%, Merlot 23%, Malbec 12%, Petit Verdot 4%

2022 Aronel	18/40
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Sagrantino 40%, Sangiovese 40%, Nebbiolo 20%

Single Vineyard Reds

	<u>gl./btl.</u>
2016 Tempranillo	12/30
<i>Conley Vineyard, Columbia Valley AVA</i>	
2015 Touriga Nacional	16/30
<i>Mary Evelyn Vineyard, Columbia Valley AVA</i>	
Rachel Red	16/30
<i>Cabernet Sauvignon 85%, Merlot 15% – Supports Pike Place Market Foundation</i>	
2016 Barbera	16/30
<i>Ribbon Ridge Vineyard, Columbia Valley AVA</i>	
2021 Merlot	16/30
<i>Arete Vineyard, Wahluke Slope AVA</i>	
2017 Cabernet Franc	16/24
<i>Noel Vineyard, Columbia Valley AVA</i>	

**Bottles priced in red for current sales specials*

Estate Whites

	<u>gl./btl.</u>
2022 Pinot Grigio	13/29
2021 Roussanne	13/29
	13/29
2023/24 Viognier-Roussanne (PetNat)	13/29
2021 Semillon	13/32
2022 Semillon-Sauvignon Blanc	13/20
2023 Muscat Blanc (Pet-Nat)	13/29
2024 Sauvignon Blanc	13/29

Single Vineyard Whites

	<u>gl./btl.</u>
2024 Unoaked Chardonnay	12/28
<i>Conley Vineyard, Columbia Valley AVA</i>	
Billie Blanc	12/28
<i>Pinot Gris 42%, Semillon 42%, Viognier 8%, Chardonnay 8% – Supports Pike Place Market Foundation</i>	

Estate Rosé

	<u>gl./btl.</u>
2024 Lavinia Rose	13/29
2022 Rosé of Nebbiolo (Pet-Nat)	13/29
2023 Rosé of Sangiovese (Pet-Nat)	13/29
2021 Sparkling Rosé of Nebbiolo	20
2023 Rose of Syrah	13/29

Estate Dessert Wines

2018 Pinot Gris Ice Wine	14/25
2019 Muscat Blanc	14/25
2021 Semillon-Sauvignon Blanc	14/25
2015 Red Dessert Wine	12/15
2016 Red Dessert Wine	12/25
2019 Red Dessert Wine	12/25

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Estate Spirits

Distilled in traditional Portuguese Copper Alembic Pot Still - All Certified Organic and Biodynamic
100% Pure Fruit – No Other Ingredients

Eau de Vie – Fresh Brandy

	<u>pour/btl.</u>
Apricot	9/25
Bartlett Pear SALE \$20.00	9/25
D’Anjou Pear	9/25
Gala Apple SALE \$20.00	9/25
Golden Delicious Apple	9/25
Honeycrisp Apple SALE \$20.00	9/25
Granny Smith Apple	9/25
Crab Apple SALE \$20.00	9/25
Mirabelle Plum Apricot	9/25
Pear/Apple in a Bottle	89

Grappa

	<u>pour/btl.</u>
Moscato	9/25
Nebbiolo SALE \$20.00	9/25
Sangiovese	9/25
Pinot Grigio Marc de Viognier	9/25
	9/25

Vodka

Estate Grape Vodka (750mL bottle)	9/39
Habanero infused Wilridge Vodka	42

Barrel-Aged Brandy

Grape Brandy – 8 Year	12/40
Gala Apple Brandy – 5 Year	12/40

Beer / Cider / Non-Alcoholic

Beer/Cider

Rotating Drafts – 20 Corners Brewing	16 oz.	8
Rotating Cider – Local cans	12oz.	6

Non-Alcoholic

Juice	2.50
Ginger Beer	3
Soda	2
Sparkling Cider	3
French-Press Coffee	4

Specialties

Red Wine Vinegar - Aged 10 years	\$15
"Pear in a Bottle" Brandy	\$89
Maison Astrapouch	\$32
<i>Red, White and Rose</i>	

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Tasting Flights

Estate Bordeaux Reds 25

2017 Cabernet Franc, 2020 Cabernet Sauvignon, 2020 Malbec, 2019 Mélange Noir

Estate Mix 20

2021 Semillon, 2021 Viognier, 2018 Barbera, 2020 Malbec

Dessert Wines 18

2018 Pinot Gris Ice Wine, 2018 Muscat Blanc Dessert, 2015 Red Dessert (ruby port style), 2016 Red Dessert

Estate Italian Reds 25

2017 Sangiovese, 2016 Nebbiolo, 2018 Barbera, 2018 Sagrantino

Estate Whites 18

2023 Muscat Blanc, 2022 Semillon Sauvignon Blanc, 2021 Roussanne, 2021 Viognier

Bartender's Favorites 20

Four pours of wine from someone who's tried them all

Spirits Tasting 18

Any four spirits from the spirits list

Cocktails

Brandy Old Fashioned 16

Wilridge aged gala apple brandy, demerara sugar, angostura bitters, with an orange twist.

Hot Toddy 14

A classic cocktail for the colder months. Aged Grape Brandy with hot water, honey, lemon juice, served in a mug with a cinnamon stick.

Sidecar 14

Wilridge aged gala apple brandy, Cointreau, lemon

The Espresso Martini 15

Wilridge vodka, espresso, Americano amaro, demerara sugar

Irish Coffee 15

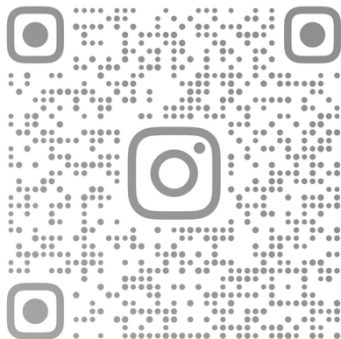
Tony's French press coffee muddled with sugar and aged brandy, served topped with Chantilly cream.

Spicy Lemon Drop 15

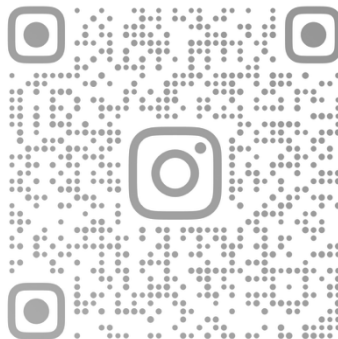
Habanero infused Wilridge Estate Vodka, Wilridge Estate Vodka, lemon, Cointreau, sugar, with lemon sugar rim (also available without spice)

Brandy Hot Chocolate 18

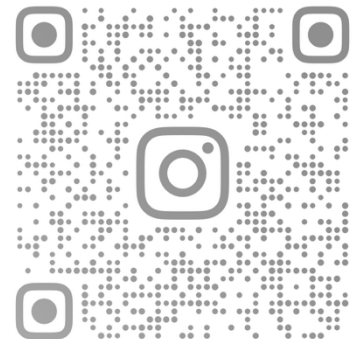
An adult holiday treat! Cocoa mingled with Wilridge aged Gala Apple Brandy, Creme de Cacao, a splash of half n half topped with Chantilly.



WILRIDGEWINERY



WILRIDGEPIEWINEBAR



MADRONA_WINERY

WILRIDGE

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Pies

Savory Pies - \$15

Add a side green salad +\$3

Chicken Pot Pie

Individually sized pie with chicken, gravy, and veggies

Enchilada

Red enchilada sauce, slow-cooked chicken and corn in our masa crust; topped w/ lime crema and tortilla chips

Steak and Ale Pot Pie

Individually sized pie with steak slow cooked in 20 Corners Cow Tippin' porter and veggies; topped w/ crispy fried onions

Vegetable Curry

Potato, spinach, peas, carrots, corn, and fresh ground curry spices in a yellow curry sauce in double crust pie; topped w/ cucumber mint cream

Cottage Pie (gluten-free)

Crustless Shepherd's pie with beef, veggies, and topped with mashed potatoes and cheddar cheese.

Sweet Pies - \$12

Peanut Butter Cup

Creamy peanut butter filling a chocolate cookie crust topped with a chocolate ganache lattice

Black and Blue

Blueberries and blackberries with a hint of port under a lattice crust

Banana Cream

Slices of ripe bananas topped with vanilla custard, chantilly cream, and crushed banana chips.

Key Lime

A key lime custard with a distinctive sweet tart flavor topped with chantilly cream.

Brandy Peach

Sweet peach pie filling with a hint of our 5 year aged gala apple brandy topped with a ginger crumble.

Chocolate Decadence (gluten-free)

Flourless chocolate cake with a layer of ganache topped with chantilly cream and a strawberry sauce.

Pies may be preordered whole, ask server for details.

Sides

Seasonal Flatbread

15

Rotating flatbread. Inquire for details.

House Baguette

7

House made baguette served warm with whipped brown butter.

Green Salad

8

Mixed greens with carrot, cucumber, and tomato with either Creamy Pesto or Red Wine Vinaigrette