

WILRIDGE

VINEYARD, WINERY & DISTILLERY

Wines

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

Estate Reds

	gl./btl.
2018 Barbera	18/40
2017 Cabernet Franc	18/40
2020 Cabernet Sauvignon	18/40
2020 Malbec	18/40
2017/18 Merlot	18/40
2018 Mourvèdre	18/40
2018 Nebbiolo	18/40
2018 Sagrantino	18/50
2017 Sangiovese	18/40
2020 Syrah	18/40
2017 Syrah-Mourvedre	18/40
2017/18 Touriga Nacional	18/40
2017 Zweigelt	18/40
2019 Mélange Noir	18/40

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

2022 Aronel 18/40

Sagrantino 40%, Sangiovese 40%, Nebbiolo 20%

Single Vineyard Reds

	gl./btl.
2018 Tempranillo	12/30
<i>Conley Vineyard, Columbia Valley AVA</i>	
2015 Touriga Nacional LAST CALL	16/30
<i>Mary Evelyn Vineyard, Columbia Valley AVA</i>	
Rachel Red - spiced	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

	gl./btl.
2022 Pinot Grigio	14/29
2021 Roussanne	14/29
2022 Viognier	14/29
2023/24 Viognier-Roussanne (PetNat)	14/29
2021 Semillon	14/32
2022 Semillon-Sauvignon Blanc	14/20
2023 Muscat Blanc (Pet-Nat)	14/29
2024 Sauvignon Blanc	14/29

Single Vineyard Whites

	gl./btl.
2024 Unoaked Chardonnay	14/28
<i>Conley Vineyard, Columbia Valley AVA</i>	
Billie Blanc	14/28
<i>Pinot Gris 42%, Semillon 42%, Viognier 8%, Chardonnay 8% – Supports Pike Place Market Foundation</i>	

Estate Rosé

	gl./btl.
2024 Lavinia Rose	14/29
2023 Rosé of Sangiovese (Pet-Nat)	14/29
2021 Sparkling Rosé of Nebbiolo	14/29
2023 Rose of Syrah SALE! \$20	14/29

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	12/25
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

Grappa

	<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	9/25
Pear/Apple in a Bottle	89

	<u>pour/btl.</u>
Moscato	9/20
Nebbiolo SALE \$20.00	9/25
Sangiovese	9/25
Pinot Grigio Marc de Viognier	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

Non-Alcoholic

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

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 sports pouch 1.5L <i>Red, White and Rose</i>	\$32

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Tasting Flights

Estate Bordeaux Reds **25**

2016 Melange Noir, 2020 Ma;bec, *2017 Noel Cabernet Franc, 2020 Cabernet Sauv

Estate Italian Reds **20**

2017 Sangiovese, 2018 Barbera, 2018 Nebbiololo, 2018 Sagrantino

Estate Whites **18**

2023 Muscat Blanc, 2022 Semillon/Sauv Blanc, 2021 Roussanne, 2022 Viognier

Mixed Flight **25**

2022 Pinot Grigio, 2023 Rose - Sangiovese, 2018 Barbera, 2020 Malbec

Dessert Wines **18**

2019 Pinot Gris, 2023 Muscat Blanc, 2015 Red Dessert port style), 2022 Sparkling Nebbiolo

Bartender's Favorites **20**

Four pours of wine curated by 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**

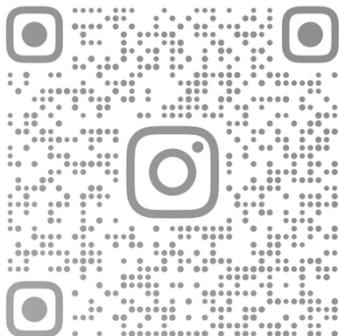
Tony's French press coffee muddled with sugar and aged brandy, served topped with Chantilly cream.

Spicy Lemon Drop **15**

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

Brandy Hot Chocolate **18**

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

Irish Cottage Pie (gluten-free)

Crustless Shepherd's pie with corned beef, carrots and peas in a Guinness gravy topped with Colcanon and 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

Banoffee

Graham cracker crust with a layer of soft toffee and bananas, topped with Chantilly cream.

Sour Cream Cherry

Rich sour cream custard covering a layer of cherries and topped with a streusel crust.

S'Mores

Graham cracker crust, layer of rich chocolate cream, topped with house made marshmallow and graham cracker crumbs.

Baileys Cheesecake (gluten free)

Crustless Baileys flavored cheesecake topped with coffee cream anglaise and Chantilly .

Pies may be *preordered* whole, ask server for details.

Sides

Seasonal Flatbread 15

Rotating flatbread. Inquire for details.

Green Salad 8

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

Olive Bowl 8