

# Wines

Naches Heights AVA – All Estate Wines Certified Organic and Biodynamic

JOIN OUR  
WINE CLUB



| ESTATE REDS                                                                     |               | ESTATE WHITES                                                                                          |               |
|---------------------------------------------------------------------------------|---------------|--------------------------------------------------------------------------------------------------------|---------------|
|                                                                                 | gl/btl        |                                                                                                        | gl/btl        |
| 2018 Barbera                                                                    | 18/40         | 2022 Pinot Grigio                                                                                      | 14/29         |
| 2017 Cabernet Franc                                                             | 18/40         | 2021 Roussanne                                                                                         | 14/29         |
| 2020 Cabernet Sauvignon                                                         | 18/40         | 2023 Viognier-Roussanne (Pet-Nat)                                                                      | 14/29         |
| 2020 Malbec                                                                     | 18/40         | 2021 Semillon                                                                                          | 14/29         |
| 2019 Melange Noir                                                               | 18/40         | <b>2022 Semillon-Sauvignon Blanc</b>                                                                   | 14/ <b>20</b> |
| 2017/18 Merlot                                                                  | 18/40         | 2023 Muscat Blanc (Pet-Nat)                                                                            | 14/29         |
| 2018 Mourvèdre                                                                  | 18/40         | 2024 Sauvignon Blanc                                                                                   | 14/29         |
| 2016 Nebbiolo                                                                   | 18/40         | <b>SINGLE VINEYARD WHITES</b>                                                                          |               |
| 2018 Sagrantino                                                                 | 18/40         |                                                                                                        | gl/btl        |
| 2017 Sangiovese                                                                 | 18/40         | 2021 Billie Blanc                                                                                      | 14/30         |
| 2020 Syrah                                                                      | 18/40         | <i>Pinot Gris 42%, Semillon 42%, Viognier 8%, Chardonnay 8%. Supports Pike Place Market Foundation</i> |               |
| <b>2017 Syrah-Mourvèdre SALE</b>                                                | <b>16/25</b>  | 2024 Unoaked Chardonnay                                                                                | 14/29         |
| 2017/18 Touriga Nacional                                                        | 18/40         | <i>Conley Vineyard, Columbia Valley AVA</i>                                                            |               |
| 2017 Estate Zweigelt                                                            | 18/40         | <b>NEW! Treveri Blanc de Nior</b>                                                                      | <b>15/45</b>  |
| 2023 Aronel                                                                     | 18/40         | <b>ESTATE ROSÉ</b>                                                                                     |               |
| <i>Sagrantino 40%, Sangiovese 40%, Nebbiolo 20%</i>                             |               |                                                                                                        | gl/btl        |
| <b>SINGLE VINEYARD REDS</b>                                                     |               | 2024 Lavinia Rosé                                                                                      | 14/29         |
|                                                                                 | gl/btl        | 2022 Rosé of Nebbiolo (Pet-Nat)                                                                        | 14/29         |
| 2018 Tempranillo                                                                | 18/30         | <b>2023 Rosé of Sangiovese (Pet-Nat)</b>                                                               | 14/ <b>20</b> |
| <i>Conley Vineyard, Columbia Valley AVA</i>                                     |               | <b>2021 Sparkling Rosé of Nebbiolo- Sale</b>                                                           | 14/ <b>20</b> |
| Rachel Red                                                                      | 16/30         | 2023 Rosé of Syrah                                                                                     | 14/29         |
| <i>Cabernet Sauvignon 85%, Merlot 15% Supports Pike Place Market Foundation</i> |               | 2025 Rose of Pinot Grigio                                                                              | 14/29         |
| 2016 Barbera                                                                    | 18/30         | <b>ESTATE DESSERT WINES</b>                                                                            |               |
| <i>Ribbon Ridge Vineyard, Columbia Valley AVA</i>                               |               |                                                                                                        | gl/btl        |
| 2021 Merlot                                                                     | 18/30         | 2018 Pinot Gris Ice Wine                                                                               | 14/25         |
| <i>Arete Vineyard, Wahluke Slope AVA</i>                                        |               | 2019 Muscat Blanc                                                                                      | 14/25         |
| <b>2017 Cabernet Franc</b>                                                      | 18/ <b>24</b> | 2021 Semillon-Sauvignon Blanc                                                                          | 14/25         |
| <i>Noel Vineyard, Columbia Valley AVA</i>                                       |               | 2015 Red Dessert Wine                                                                                  | 12/30         |
| <b>*Red indicates current sales specials</b>                                    |               | 2016 Red Dessert Wine                                                                                  | 12/30         |
|                                                                                 |               | 2019 Red Dessert Wine                                                                                  | 12/25         |

WILRIDGE  
PIE WINE BAR



# Estate Spirits

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

|                                  |          |                                    |              |
|----------------------------------|----------|------------------------------------|--------------|
| <b>EAU DE VIE – FRESH BRANDY</b> |          | <b>GRAPPA</b>                      |              |
|                                  | pour/btl |                                    | pour/btl     |
| Apricot                          | 9/25     | <b>Di Moscato</b>                  | 9/ <b>20</b> |
| D’Anjou Pear                     | 9/25     | <b>Nebbiolo</b>                    | 9/ <b>20</b> |
| Gala Apple                       | 9/25     | <b>Sangiovese</b>                  | 9/ <b>20</b> |
| Golden Delicious Apple           | 9/25     | Pinot Grigio                       | 9/25         |
| Granny Smith Apple               | 9/25     | <b>Marc de Viognier</b>            | 9/ <b>20</b> |
| Mirabelle Plum                   | 9/25     |                                    |              |
| Pear/Apple in a Bottle           | 89       |                                    |              |
|                                  |          | <b>VODKA</b>                       |              |
|                                  |          |                                    | pour/btl     |
|                                  |          | Estate Grape Vodka (750 mL bottle) | 9/39         |
|                                  |          | <b>BARREL-AGED BRANDY</b>          |              |
|                                  |          |                                    | pour/btl     |
|                                  |          | Grape Brandy - 8 Year              | 12/40        |
|                                  |          | Gala Apple Brandy - 5 Year         | 12/40        |

## Other Beverages

|                                  |         |                      |   |
|----------------------------------|---------|----------------------|---|
| <b>BEER AND CIDER</b>            |         | <b>NON-ALCOHOLIC</b> |   |
| 20 Corners Brewing drafts        | 16 oz 8 | Juice                | 3 |
| Seattle Cider - 12 oz cans       | 12 oz 6 | Ginger Beer          | 4 |
|                                  |         | Soda                 | 3 |
|                                  |         | Sparkling Cider      | 3 |
|                                  |         | Coffee               | 4 |
| <b>SPECIALTIES</b>               |         |                      |   |
| Red Wine Vinegar - Aged 10 years | 15      |                      |   |
| Maison Astrapouch 1.5L           | 32      |                      |   |
| <i>Red, White and Rose</i>       |         |                      |   |

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PIE WINE BAR

# Tasting Flights

# Cocktails



## ESTATE BORDEAUX REDS 25

2017 Cabernet Franc, 2020 Cabernet Sauvignon,  
2018 Merlot, 2016 M lange Noir

## ESTATE ITALIAN REDS 25

2017 Sangiovese, 2018 Nebbiolo, 2018 Barbera,  
2018 Sagrantino

## ESTATE WHITES 18

Billi Blanc, 2021 Semillon, 2024 Chardonnay,  
2022 Viognier

## ESTATE MIX 20

2021 Roussanne, 2024 Lavinia, 2017 Touriga  
Nacional, 2018 Mourvedre

## DESSERT WINES 18

2021 Semillon-Sauvignon Blanc Dessert, 2023  
Muscat Blanc Dessert, 2016 Red Dessert,  
2019 Red Dessert (both ruby port style)

## BARTENDER'S SPECIAL 20

Let us currate the perfect flight for you!

## SPIRITS TASTING 18

Any four spirits from the spirits list

## ROSE FLIGHT

Lavinia, Sangiovese Pet Nat, 2025 Syrah,  
Sparkling Nebbiolo 20

## BRANDY OLD FASHIONED 16

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

## SPARKLING APRICOT LEMONADE 18

A refreshing seasonal drink featuring  
sparkling lemonade, Wilridge apricot  
brandy, and apricot nectar. A perfect  
accompaniment to our honeyed apricot pie.

## SIDECAR 14

Wilridge aged gala apple brandy, Cointreau,  
and lemon

*Add a scoop of house-made sherbet* 17

## THE ESPRESSO MARTINI 15

Wilridge vodka, cold brew, walnut liqueur,  
demerara

## IRISH COFFEE 15

Dark roast coffee muddled with sugar  
and aged brandy, served topped with  
Chantilly cream

## SPICY LEMON DROP 15

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

## ROSE BERRY SANGRIA 18

Pet-Nat Rose of Sangiovese, mingled with  
seasonal berries, Wilridge aged grape  
brandy, demerara, and topped off with  
lemon lime soda for some summertime fizz.

## PEACHY WHITE SANGRIA 18

Muscat Blanc, peaches soaked in Wilridge  
5 year aged Gala Apple Brandy, Peach  
Schnapps, and topped with lemon lime soda

Your paragraph text

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## Savory Pies

All savory pies \$15

### CHICKEN GALETTE

Rotisserie style chicken, tiny potatoes, herbed goat cheese, and red onion in an all-butter crust

### ROASTED TOMATO RICOTTA TART

Roasted heirloom tomatoes, basil, and a ricotta Parmesan filling in a buckwheat crust GLUTEN FREE\*

### BACON MAC N CHEESE POT PIE

Individually sized pie with parmesan, sharp cheddar, and bacon in a chive and cheddar infused whole wheat crust

### PIZZA "PIE"

Pepperoni, mozzarella, and a housemade tomato sauce on fresh focaccia. Topped with fresh basil and Parmesan

### "NOT" POCKETS

These mini galettes are filled with thinly sliced ham, gruyere cheese, and housemade apricot mustard. Not the after-school snack you remember!  
Only \$10 each!

**Add a green side salad to any savory pie + \$3**

*\*Gluten free items are made in a non-dedicated kitchen*

## Sweet Pies

All sweet pies \$14

### PALOMA

Inspired by the Paloma cocktail. A silky custard of hand squeezed grapefruit & lime juice topped with Angostura whipped cream

### BRANDIED PEACH

Local peaches spiked with Wilridge Aged Gala Apple brandy, nestled in a traditional double crust with a crunchy sugar topping

### PEANUT BUTTER CHOCOLATE TART

Creamy peanut butter filling sandwiched between a decadent chocolate ganache and dark chocolate crust.

### SEASONAL CHEESECAKE

Personal sized vanilla bean cheesecake with a swirl of seasonal fruit on an amaretti cookie crust GLUTEN FREE\*

### TARTLET TRIO \$8

**Weekends only:** A changing seasonal selection of sweet and/or savory bites, perfect for pairing with your favorite Wilridge wine.

*Party pre-orders available by the dozen*

**\*Whole pies for purchase subject to availability. Pies may be preordered whole, ask server for details.**

## Sides

### CASSIE'S HOUSE-MADE ICE CREAM 4/6

Seasonal Boozy Ice Cream **6**  
*21 and over only*  
House Vanilla **4**  
Seasonal Ice Cream Flavor **4**

### GREEN SALAD 8

Mixed greens with carrots, cucumber, and tomato.  
Dressed with either Raspberry Vinaigrette, Green Goddess, or Dijon Vinaigrette

### SEASONAL SALAD 10

Spinach, goat cheese, and candied pecans with peaches and blueberries.  
Served with a Dijon vinaigrette infused with Wilridge Pinot Grigio

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