

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)	14/25
2021 Malbec	18/40	2024 Viognier-Roussanne	14/29
2016 Melange Noir	18/50	2021 Semillon	14/29
2018 Merlot	18/30	2023 Muscat Blanc (Pet-Nat)	14/29
2018 Nebbiolo	18/40	2024 Sauvignon Blanc	14/29
2018 Sagrantino	18/40	2022 Viognier	14/20
2017 Sangiovese	18/40	SINGLE VINEYARD WHITES	
2020 Syrah	18/40		gl/btl
2017 Syrah-Mourvèdre SALE	16/25	2017 Billie Blanc	14/20
2017/18 Touriga Nacional	18/40	<i>Pinot Gris 42%, Semillon 42%, Viognier 8%, Chardonnay 8%. Supports Pike Place Market Foundation</i>	
2017 Estate Zweigelt	18/30	2025 Unoaked Chardonnay	14/29
2018 Estate Zweigelt	18/40	<i>Conley Vineyard, Columbia Valley AVA</i>	
2022 Aronel	18/40	ESTATE ROSÉ	
<i>Sagrantino 40%, Sangiovese 40%, Nebbiolo 20%</i>			gl/btl
SINGLE VINEYARD REDS		2025 Lavinia Rosé	14/29
	gl/btl	2023 Rosé of Sangiovese (Pet-Nat)	14/20
2018 Tempranillo	18/30	2025 Rose of Pinot Gris	14/29
<i>Conley Vineyard, Columbia Valley AVA</i>		2025 Rosé of Syrah	14/29
Rachel Red - spiced	16/30	NV Treveri Sparkling Rose	15/35
<i>Supports Pike Place Market Foundation</i>		ESTATE DESSERT WINES	
2019 Malbec	16/30		gl/btl
<i>Conley Vineyard, Columbia Valley AVA</i>		2019 Pinot Gris Ice Wine	14/25
2021 Merlot	18/30	2019 Muscat Blanc	14/25
<i>Arete Vineyard, Wahluke Slope AVA</i>		2021 Semillon-Sauvignon Blanc	14/20
2017 Cabernet Franc	18/25	2023 Semillon-Sauvignon Blanc	14/25
<i>Noel Vineyard, Columbia Valley AVA</i>		2016 Red Dessert Wine	12/25
*Red indicates current sales specials		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*

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

Other Beverages

CIDER		NON-ALCOHOLIC	
Seattle Cider - 12 oz cans	12 oz 6	Juice	3
		Ginger Beer	8
		Soda	3
		Sparkling Cider	3
		Coffee	4
		Market Spice Cinnamon Orange Tea	4
SPECIALTIES			
Red Wine Vinegar - Aged 10 years	15		
Maison Astrapouch 1.5L	32		
<i>Red, White and Rosé</i>			

WILRIDGE
PIE WINE BAR



Tasting Flights

ESTATE BORDEAUX REDS 25

2017 Cabernet Franc, 2020 Cabernet Sauvignon, 2018 Merlot, 2016 Mélange Noir.

ESTATE ITALIAN REDS 25

2017 Sangiovese, 2018 Nebbiolo, 2018 Barbera, 2018 Sagrantino.

ESTATE WHITES 18

Billie Blanc, 2021 Semillon, 2025 Chardonnay, 2022 Viognier.

ESTATE MIX 20

2024 Sauvignon Blanc, 2025 Lavinia, 2017 Touriga Nacional, 2017 Cab Franc - Noel

DESSERT WINES 18

2021 Semillon-Sauvignon Blanc Dessert, 2019 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 20

25 Lavinia, 23 Sangiovese Pet Nat, 2025 Syrah, Treveri Methode Champenoise.

Cocktails

BRANDY OLD FASHIONED 17

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

APEROL SPRITZ 16

A fall refresher featuring Treveri Blanc de Noir, Aperol, topped with a splash of soda and an orange slice.

SIDECAR 15

Wilridge aged Gala apple brandy, Cointreau, and lemon.

Add a scoop of house-made sherbet 17

THE ESPRESSO MARTINI 16

Wilridge vodka, cold brew, walnut liqueur, demerara.

SPICY LEMON DROP 16

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

APPLETINI 16

Wilridge Estate Vodka, Aged gala apple brandy, apple and lemon juices

IRISH COFFEE 15

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

NON ALCOHOLIC APPLE GINGER BEER 10

Apple juice, ginger beer, and fresh lime



Savory Pies

All savory pies \$15

CHICKEN GALETTE

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

BEEF BOURGUIGNON

Our take on the classic French stew, slow-cooked for hours in Wilridge Nebbiolo. Served with carrots, mushrooms, and pearl onions on a bed of mashed potatoes. *GLUTEN FREE*

FRENCH ONION QUICHE

All the flavors of the classic soup, transformed into quiche. Caramelized onions, savory gruyere cheese, and rich egg custard in an herbed tart crust.

PIZZA "PIE"

Pepperoni, mozzarella, and a house-made tomato sauce on fresh focaccia. Topped with fresh basil and Parmesan.

MINI HAM GALETTE

These petite pies are filled with thinly sliced ham, gruyere cheese, and house-made apricot mustard. Perfect as a snack or for those with a smaller appetite. Only \$10 each!

Add a green side salad to any savory pie + \$4

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

Sweet Pies

All sweet pies \$14

MAPLE CREAM

Inspired by the flavors of fall. Silky maple custard, gently spiced with nutmeg, in our signature all-butter crust.

BRANDIED APPLE CRUMBLE

Back by popular demand! Local apples, spiked with Wilridge's Aged Gala Apple Brandy, nestled underneath a nutty pecan crumble.

CHOCOLATE CHESS PIE

A decadent brownie/pie hybrid. Fudgy chocolate filling in our flaky all-butter crust. Served with cinnamon-scented whipped cream.

SEASONAL CHEESECAKE

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

CHEF'S SPECIAL \$15

WEEKENDS ONLY: could be sweet, could be savory. Whatever looks good at the market that week!

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

Sides

CASSIE'S HOUSE-MADE ICE CREAM 4/6/8

Seasonal Boozy Ice Cream 8
21 and over only
House Vanilla 4
Seasonal Ice Cream Flavor 6

GREEN SALAD 12

Mixed greens with carrots, cucumber, and tomato. Dressed with either Pomegranate Molasses Vinaigrette, Green Goddess, or Buttermilk Ranch.

SEASONAL SALAD 15

Kale, local apples, and sweet/spicy almonds tossed with apple cider vinaigrette. Topped with a cheddar crisp.

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