JOIN OUR WINE CLUB

Wines

Naches Heights AVA – All Estate Wines Certified Organic and Biodynamic

ESTATE REDS

	gl/btl
2022 Aronel	18/40
2018 Barbera	18/40
2024 Carolynn	18/40
2017 Cabernet Franc	18/40
2020 Cabernet Sauvignon	18/40
2021 Malbec	18/40
2016 Melange Noir - *Library*	18/50
2018 Merlot - *Library*	18/45
2018 Nebbiolo	18/40
2018 Sagrantino	18/40
2018 Sangiovese	18/40
2020 Syrah	18/40
2017 Syrah-Mourvèdre	16/25
2018 Touriga Nacional	18/40
2017 Touriga Nacional - Library	18/45
2017 Estate Zweigelt - Library	18/45
2018 Estate Zweigelt	18/40

SINGLE VINEYARD REDS

	gl/btl
2018 Tempranillo *Conley Vineyard, Columbia Valley AVA*	18/30
Rachel Red - spiced *Supports Pike Place Market Foundation*	16/35
2019 Malbec Conley *Vineyard, Columbia Valley AVA*	16/30
2021 Merlot *Arete Vineyard, Wahluke Slope AVA*	18/30
2017 Cabernet Franc *Noel Vineyard, Columbia Valley AVA*	18/25

ESTATE WHITES

	gl/btl
2025 Chardonnay	14/34
2022 Pinot Grigio	14/29
2021 Smokey Roussanne	14/29
2023 Viognier-Roussanne (Pet-Nat)	14/29
2024 Viognier-Roussanne	14/29
2023 Muscat Blanc (Pet-Nat)	14/29
2024 Sauvignon Blanc	14/29
2022 Viognier	14/20

SINGLE VINEYARD WHITES

	gl/btl
2017 Billie Blanc *Pinot Gris 42%, Semillon 42%, Viognier 8%, Chardonnay 8%. Supports Pike Place Market Foundation*	14/20
2025 Unoaked Chardonnay *Conley Vineyard, Columbia Valley AVA*	14/29

ESTATE ROSÉ

	gl/btl
2025 Lavinia Rosé	14/29
2023 Rosé of Sangiovese (Pet-Nat)	14/20
2025 Rose of Pinot Gris	14/29
2025 Rosé of Syrah	14/29
NV Treveri Sparkling Rose	15/35

ESTATE DESSERT WINES

	gl/btl
2019 Pinot Gris Ice Wine	14/25
2019 Muscat Blanc	14/25
2022 Semillon-Sauvignon Blanc	10/25
2016 Red Dessert Wine - Library	14/30
2019 Red Dessert Wine	12/25

WILRIDGE
PIE WINE BAR

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Wines

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2018 Touriga Nacional	18/40
2017 Touriga Nacional - Library	18/45
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2018 Estate Zweigelt	18/40

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2025 Lavinia Rosé	14/29
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2025 Rosé of Syrah	14/29
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	gl/btl
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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

	pour/btl
Apricot	9/25
D'Anjou Pear	9/25
Gala Apple	9/25
Golden Delicious Apple	9/25
Granny Smith Apple	9/25
Mirabelle Plum	9/25
Pear/Apple in a Bottle	89

Pricing does not include spirits tax

GRAPPA

	pour/btl
Di Moscato	9/25
Nebbiolo	9/25
Marc de Viognier	9/25

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

Seattle Cider - 12 oz cans	12 oz	6

SPECIALTIES

Red Wine Vinegar - Aged 10 years	15
Maison Astrapouch 1.5L *Red, White and Rosé*	32

NON-ALCOHOLIC

Juice	3
Ginger Beer	8
Soda	3
Sparkling Cider	3
Coffee	4
Market Spice Cinnamon Orange Tea	4
Apple Mule Mocktail	10

WILRIDGE
PIE WINE BAR

Tasting Flights

ESTATE BORDEAUX REDS 25

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

ESTATE ITALIAN REDS 25

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

ESTATE WHITES 18

Billie Blanc, 2025 Chardonnay, 2025 Semillon
2022 Viognier.

ESTATE MIX 20

2024 Sauvignon Blanc, 2025 Lavinia rose,
2021 Malbec, 2018 Nebiollo

ROSE FLIGHT 20

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

DESSERT WINES 18

2022 Semillon-Sauvignon Blanc,
2019 Pinot Grigio, 2019 Muscat Blanc,
2019 Red Dessert (ruby port style).

WHAT THE FLIGHT? 20

21 Roussane, 18 Sagrantino, 18 Zweigelt
Carolynn Blend *New!*

LIBRARY FLIGHT 30

A special treat of our: 17 Touriga Nacional,
17 Zweigelt, 16 Melange Noir, 16 Ruby Port

SPIRITS TASTING 18

Choose any four spirits from the spirits list.

Cocktails

BRANDY OLD FASHIONED 17

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

CRANBERRY FIZZ 16

A fall refresher featuring Wilridge vodka,
Aperol, Poppi cranberry soda and candied
cranberries.

SIDECAR 15

Wilridge aged Gala apple brandy, Cointreau,
and lemon.
**Add a scoop of house-made sherbet* 17

ESPRESSO MARTINI 16

Wilridge vodka, cold brew, walnut liqueur,
demerera.

SPICY LEMON DROP 16

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

APPLE MULE 16

Wilridge Aged gala apple brandy, apple cider,
ginger beer and Rose's lime

IRISH COFFEE 15

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

WILRIDGE
PIE WINE BAR

Savory Pies

CHICKEN GALETTE $16

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

BEEF BOURGUIGON $22

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*

WINTER SQUASH QUICHE $14

Roasted local squash, tangy goat cheese, and rich egg custard in an herbed shortbread crust.

PIZZA "PIE" $15

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

MINI HAM GALETTE $10

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 salad to any savory pie + $12

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

Sweet Pies

PUMPKIN CHIFFON $14

Our riff on the fall classic. Airy, spiced pumpkin custard in an amaretti cookie crust. Topped with whipped cream to complete the experience.

BRANDIED APPLE CRUMBLE $16

Back by popular demand! Local apples are spiked with Wilridge's Aged Gala Apple Brandy and nestled underneath a brown sugar pecan crumble.

CHOCOLATE PECAN PIE $16

Decadence in pie form. Dark chocolate, pecans, and a generous splash of our own Wilridge Aged Apple Brandy in our flaky all-butter crust.

SEASONAL CHEESECAKE $15

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

CHEF'S SPECIAL

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.

SPICY SNACK MIX $6

Sweet and spicy mix of peanuts, pretzels, pumpkin seeds and more in a maple cayenne glaze. Made in-house!

WILRIDGE
PIE WINE BAR