



## Welcome!

2019 Horse Heaven Hills Rosé  
house made focaccia with red radish and chive

## Paired Tastings

### Signature • 40

2018 Columbia Valley Chardonnay  
potato & asparagus salad with tonnato

2018 Pinot Noir Clone Précoce  
house cured salmon\* with beet puree on rye cracker

2017 Bayernmoor Estate Pinot Noir  
curried chicken salad with pecans, cranberries, and  
spring onion

2017 Klipsun Vineyard Cabernet Sauvignon  
rabbit stew with pea and mint puree

### Nothing But Pinot ("NBP") • 45

2018 Pinot Noir Clone Précoce  
house cured salmon with beet puree on rye cracker

2018 Pinot Noir Clone 777  
carrot and cumin soup with focaccia crouton

2017 Washington State Pinot Noir  
mushroom polenta cake with bacon jam

2017 Bayernmoor Estate Pinot Noir  
curried chicken salad with pecans, cranberries, and  
spring onion

Wine Tasting  
Signature • 20 | NBP • 25

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Wine Tasting Fee waived with 2 bottle purchase  
or Wine Club sign up

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## Shared & Paired

### Choose one • 42

potato and asparagus salad with tonnato | paired with  
two glasses of 2018 Columbia Valley Chardonnay

seasonal dip with crostini and fresh herbs | paired with  
two glasses of 2018 Pinot Noir Clone Précoce

Spiced Nuts | 6  
Herbed Olives | 6  
Seasonal Soup | 8/12

Chocolate Cherry Cab Ice Cream  
from Swanky Scoop | 12  
rich chocolate ice cream infused with wine soaked  
cherries | paired with our 2017 Klipsun Cabernet

## Bottle & Glass

2018 Columbia Valley Rosé  
9 Glass | 25 Bottle | 21 Club

2018 Columbia Valley Chardonnay  
10 Glass | 30 Bottle | 25 Club

2017 Washington State Pinot Noir  
12 Glass | 35 Bottle | 30 Club

2017 Bayernmoor Estate Pinot Noir  
16 Glass | 50 Bottle | 42 Club

2018 Pinot Noir Clone Précoce  
16 Glass | 50 Bottle | 42 Club

2018 Pinot Noir Clone 777  
16 Glass | 50 Bottle | 42 Club

2018 Bayernmoor Estate Reserve Pinot Noir  
65 Bottle | 55 Club

2017 Klipsun Vineyard Cabernet Sauvignon  
18 Glass | 60 Bottle | 51 Club

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Club members enjoy special pricing on all bottle purchases  
or Wine Club sign up

Wine Maker: Larry Harris  
Estate Chef: Tori Barr

\*Consuming raw seafood may increase your risk of foodborne  
illness