

# Wine:30 Bistro

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*Chef: Matt Iverson*

## —/ SMALL PLATES /—

### **Fruit Plate \$6**

Small plate of fresh & dried fruity bits.

### **Olives \$4.5**

Imported, seasoned olives served warm with lemon zest and fresh cracked white pepper.

### **Olive & Nut Sampler \$4.5**

A tasting portion of our olives & spiced nuts.

### **Parmesan-Artichoke Dip \$7.5**

Warm, creamy, delicious...Served with fresh bread & crackers.

### **Pepperette Plate \$12**

Olympia Provisions pepperettes (smoked hunters' sausage), house-made pickles, old world Dijon mustard, fancy European cheese, fresh bread.

### **Pita Chips & Hummus \$4.5**

Sea salt pita chips with Matt's fresh, organic hummus.

### **Potato Chips \$3.5**

Thick-cut Kettle chips with sea salt.

### **Spiced Nuts \$5**

House spiced nuts, served warm.

### **Warm Bread \$5**

Warm, rustic bread with O&V for dipping.

### **Rarebit \$6**

Imported cheeses, porter ale, beaten butter and herbs blended smooth with capers folded in. Spread on thick cut toast and broiled to crispy, gooey righteousness.

— *Contains gluten*

## —/ SANDWICHES /—

*All sandwiches come with potato chips; substitute side salad for \$2*

### **Classic Grilled Cheese \$8**

Tillamook sharp cheddar, grilled to melty perfection in buttered bread.

### **Grilled Cheese La Luxe \$9.5**

Havarti, cured meats & fig jam grilled in buttered bread.

### **Panini \$9.5**

- \* Turkey, brie, apple, cranberry.
- \* Tomato, pesto, fresh mozzarella.

## —/ SHARING PLATES /—

### **Deluxe Cheese Board \$25**

Imagine our Cheese plate, on steroids. Cured meats, incredible artisan cheeses, handmade preserves, dried fruit, house-made pickles and candied nuts. Served with fresh bread & crackers.

### **Hummus Platter \$9.5**

Matt's organic hummus served with veggie sticks, olives and pita chips.

### **Wine:30 Cheese & Meat Plate \$17**

Cheeses, salami, spiced nuts, olives, preserves, fruit, bread & crackers.

— *Substitute salami with cheese for a vegetarian-friendly version*

## —/ SALADS /—

### **House Green \$8.5**

Fresh local kale, dried cranberries, Matt's candied pecans & house-made balsamic vinaigrette dressing. Served with fresh bread & butter.

### **Roasted Beet Salad \$11**

Roasted beets, kale, chèvre, pistachio, orange zest, & our house-made maple-balsamic vinaigrette. Served with fresh bread & butter.

## —/ SOUPS /—

### **Roasted Tomato Bisque \$4.5 / \$8.5**

Fire roasted tomatoes, Walla Walla sweet onions, carrots, Cabernet & cream seasoned with garlic, tarragon and oregano. Cooked all day long then blended to creamy perfection. Served with fresh bread & butter

### **Sopa Albondigas \$4.5 / \$8.5**

A perfect comfort food, this Mexican stew of rice, tomatoes, black beans & meatballs is seasoned with garlic, onion, chilies and oregano and topped with fresh cilantro and sour cream. Served with tortilla chips.

## —/ CURRENT SPECIALS /—

### **Grilled Cheese & Soup \$11**

Grilled Cheese sandwich & a cup of soup! ...Just like we loved growing up in mom's kitchen.

— *Add potato chips for \$1* --- *Upgrade to La Luxe for \$2* — FRIENDLY • LOCAL • CASUAL

## —/ DESSERTS /—

*All kinds of chocolate delectables. Because...wine + chocolate!*

### **Chocolate Fruit Bites (GF) \$4**

Nuggets of dried fruit, cloaked in dark chocolate.

### **Dark Chocolate Creme Brûlée \$5**

Dark chocolate (vegan) custard, brûléed! Topped with fresh berries & confectioners' sugar.

### **Gateau Reine de Saba (GF) \$7**

Flourless dark chocolate and almond cake, served atop Matt's IPA caramel sauce and garnished with toasted pine nuts and smoked sea salt crystals. (And we flambé it at your table!)