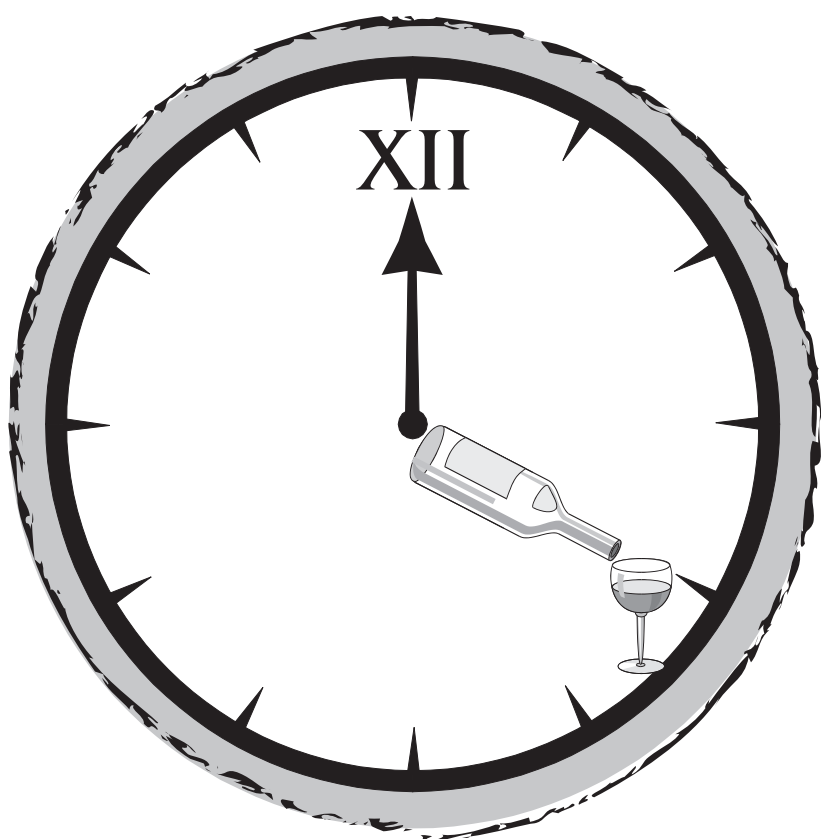


POUR AT FOUR™

A WINE BAR



Hours of Operation:

Monday

2 P.M. - 10 P.M.

Tuesday - Saturday

2 P.M. - 11 P.M.

Closed Sundays

Tapas

Southwest Steak Bites* \$8

Flash-fried steak bites served with chipotle aioli, tomatillo, roasted corn dipping sauces.

Roasted Duck Taquitos \$8

Spiced roasted duck rolled in a flour tortilla. Served with a port laced cranberry sauce.

Moroccan Spiced Roasted Beets \$7

Roasted red beets with chilies, ginger, yogurt, and eastern spices. Served with warm pita bread.

Brie and Cranberry Crostini \$7

Creamy Brie cheese on toasted crostini. Topped with cranberry and orange zest compote.

Fried Calamari \$7

Tossed in our house spice. Served with chile-lime aioli.

Appetizers

Antipasto Platter \$9

Sliced turkey, salami, cheeses, Kalamata olives, nuts, peppadews and artichoke hearts. Served with baguette.

Sausage Platter \$9

Sautéed sausages, onions, and peppers with cheese. Served with Bavarian mustard and baguette.

Smoked Salmon Quesadilla \$8

Cold smoked salmon with capers, red onions, and mozzarella cheese with lemon and dill crème fraiche.

Baked Brie en Croute \$8

Topped with raspberry-tarragon compote and walnuts. Served with toasted baguette.

Hot Artichoke, Spinach, and Jalapeño Dip \$7

Oven baked artichoke hearts, fresh spinach, and minced jalapenos. Served with baguette.

Caprese \$8

Fresh mozzarella, tomatoes, fresh basil, garlic, and sweet balsamic reduction. Served with toasted baguette.

Pizza alla Carbonara \$7

Bacon, mushrooms, and shredded mozzarella with a parmesan white sauce.

Spiced Pear and Bleu Flatbread Pizza \$7

Spiced fresh pear, bleu cheese crumbles, caramelized onions and walnuts.

Soup of the Day Lobster Bisque Cup \$5 Bowl \$7

Bread and Cracker Plate \$2

Salads

Signature Salad \$7

Spinach, black olives, red onion, avocado, dried cranberries, and crumbled feta cheese, with croutons and soy vinaigrette.

Half Salad \$4

Caesar Salad \$7

Romaine lettuce tossed with croutons, shredded parmesan cheese, and Caesar dressing.

Half Salad \$4

Add chicken to any salad for \$2.

Sea Scallop Salad \$9

Seared sea scallops, carrots, water chestnuts, red onions, chow mein noodles, mixed greens, and Wasabi ranch dressing.

Half Salad \$6

Roasted Duck Salad \$9

Roasted duck, pear, crasins, toasted pecans, mushrooms, and croutons on mixed greens. Tossed in cranberry vinaigrette.

Half salad \$6

Roasted Beet Salad \$8

Roasted red beets, pecans, mandarin oranges, bleu cheese, red onions on mixed greens. Tossed in tangy vinaigrette.

Half salad \$5

Small Plate Entrées

Dungeness Crab Cakes* \$13

With tarragon-caper aioli.

Harris Ranch Beef Filet* \$14

Beef filet topped with bourbon demi-glaze and onion frits.
Served with sautéed vegetables and mashed potatoes.

Center Cut Pork Chop* \$13

Bone-in pork chop with gingerbread reduction.
Served with bourbon-spiked yams.

Chilean Shepherd's Pie \$11

Chicken and ground beef with savory spices.
Topped with a sweet corn crust.

Truffle Mac and Cheese \$10

Truffle flavored white cheddar cheese sauce,
over elbow pasta with a golden crust.
Add truffle flavored ham for \$3

Seared Sea Scallops* \$13

Seared sea scallops topped with apple and bacon chutney.
Served over fresh herb grits.

Lemon Caper Chicken* \$12

Oven-roasted chicken breast with a lemon and caper demi-glaze.
Served on fettuccini pasta.

Artisan Cheese Selection

Balarina Aged Gouda, Goat's Milk, Holland \$9

Semi-firm aged artisan cheese. Nutty, vaguely sweet with crunchy texture. Served with fresh grapes, tapenade, pecans, smoked ham, and baguette.

Ford Farms Coastal Cheddar, Cow's Milk, England \$8

A farmhouse cheddar that's earthy with nutty tones and a salty crunch.
Paired with Kalamata olives, fresh apples, roasted turkey, nuts, and rosemary crackers.

English Stilton, Cow's Milk, England \$9

Aroma is sharply earthy, with flavor of mellow nuts and fruit.
Paired with fresh pears, walnuts, truffle honey, mushroom pâté,
Lavosh cracker bread, and baguette.

Tome Piemontese Piccola, Cow's Milk, Italy \$8

Moderately firm, yet delicate. Creamy, soft milk flavors and aromas.
Paired with salami, artichoke hearts, pecans, olives, and baguette.

Bucherondin, Goat's Milk, France \$9

Soft, but semi-firm texture, wonderfully sharp and tangy, with a lingering finish. Paired with peppadews, fresh pears, deep-fried artichoke hearts, walnuts, and rosemary crackers.

Cheese Plate Flight \$13

Choose any three of the above cheeses for a fun sampling.
Each cheese will come with its own side pairing.

Sodas, Etc.

Henry Weinhard's Root Beer, Vanilla Cream, Black Cherry	\$2
Sprite, Coke, Diet Coke, Caffeine-free Diet Coke	\$2
Perrier sparkling water	\$2
Iced Tea	\$2
Hot Tea	\$2
Table-side French press coffee	\$2

Beers

Bear Republic Brewing, Racer 5 IPA, California	\$3
Avery Brewery, Old Jubilation, Colorado	\$3
Dick's Danger Ale, Washington	\$3
Stone's Pale Ale, California	\$3
Henry Weinhard's, Hefeweizen, Oregon	\$3
Heineken, Holland	\$3
Amstel Lite, Holland	\$3

*Washington State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Library Wines

Solena Winery 2009 “Grand Cuvee” Pinot Noir Woolridge Creek, Oregon

Aromas of cranberry and raspberry, complimented by notes of mocha, nutmeg and cinnamon stick with hints of licorice and cola. The palate expresses more red fruit while adding dark plum and black cherry with vanilla and spice undertones in the elegant and lengthy finish.

\$14

Chateau Beaucastel 2009 Coudoulet de Beaucastel Courthezon, France

A deep purple color. The nose shows lots of red licorice and lively multi-layered fruit. The palate is rich and silky in texture with flavors of black and red fruit, and spices, followed by a long, fine-grained finish.

\$14

Alexandria Nicole 2009 “Jet Black” Syrah Prosser, Washington

A rich bouquet of plum, dark cherries, and peppery tones. The palate shows subtle floral notes with a concentration of dense dark fruits, figs, white and black pepper, and roasted meats. A nice, spicy long finish rounds out the experience.

\$14

Bodegas Colomé 2009 Estate Malbec Mendoza, Argentina

The color is deep, dark red with a magenta hue. The bouquet is layered with blackberry, licorice, violet, bitter sweet chocolate, and spices. The flavors are layered with fig paste, plums, cassis, and blackberry. Nice long, round finish.

\$14

Brian Carter Cellars 2008 “Corrida” Spanish Style Blend Woodinville, Washington

A dark garnet color with aromas of blackberry, licorice, cedar, rose petals, and baking spices. The palate shows concentrated ripe fruit and chocolate with notes of spice towards the finish. Fine tannins, provides for a lingering finish.

\$14

Watermill Winery 2008 Estate Cabernet Franc Milton-Freewater, Oregon

Deep ruby/purple in color. The nose shows aromas of cherry pipe tobacco, and spices. The mouth picks up big blackberry and black cherry flavors with hints of herbs and vanilla. The finish stays in the mouth a long time.

\$14

Saviah Cellars 2009 Walla Walla Cabernet Sauvignon Walla Walla, Washington

Beautiful aromatics of cassis, rich black fruit, and baking spices. The mouthfeel is velvety smooth with flavors of ripe black and red fruit, with notes of cocoa and a touch of sweet herb. French oak provides a strong, lasting finish.

\$14

Terra Valentine 2009 Napa Valley Cabernet Sauvignon St. Helena, California

The nose opens with wild blueberries, tobacco, sweet cedar, and notes of roasted espresso. The palate shows dark candied fruit, anise, tobacco, and leather with a hint of chocolate and spice. Supple tannins provide a rich, long finish.

\$14

Special Selections

Baer Winery 2008 “Arctos” Bordeaux Blend Woodinville, Washington

Nice garnet color. This Cabernet-driven blend does not disappoint. Deep and rich, with notes of blueberry, black currant, black cherry, and plum. Savory flavors of black olive, bay leaf, roasted coffee, and sweet oak join the fruit on the palate. Tempered, fine-grained tannins persist through the smooth finish

\$17

Robert Biale 2009 “Party Line” Zinfandel Napa, California

Richly fruity on the nose, with an abundance of intense blackberry and black cherry scents, with just a touch of earth. The palate shows powerful fruit, leaving just enough room for subtle hints of chocolate and spice. Peppery, with robust dark fruit flavors couple with good tannins for a full finish.

\$17

White Wines

Pinot Gris

Milbrandt, Washington	\$7
Iris, Oregon	\$8
Wolf, Germany	\$9

Italian Whites

Giocato, Pinot Grigio	\$7
Marcato, Soave Classico	\$8

Riesling

Kung Fu Girl, Washington	\$6
Dr. Loosen, Mosel, Germany	\$7

Sauvignon Blanc

Dashwood, New Zealand	\$6
Barnard Griffin, "Fume," Washington	\$7
Brassfield Estates, California	\$8

French Whites

Chateau Moulin de Ferrand, Bordeaux	\$6
Drouhin, Laforet, Bourgogne	\$7
Perrin, Reserve Cote-du-Rhone Blanc	\$8

Chardonnay

Le Faux Frog, France	\$5
Elsa Bianchi, Argentina	\$6
Los Vascos, Chile	\$7
Gordon Brothers, Washington	\$8
Trefethen, Double T, California	\$9

Viognier

Oak Grove, California	\$6
Domaine D'Astruc, France	\$7
Terra Blanca, Washington	\$8

Bubbles

Henkell Trocken, Sparkling, Germany	\$6
Zonin, Special Cuvee Prosecco, Italy	\$7
Codorniu, Original Cava, Spain	\$8
Louis Perdrier, NV Blanc de Blanc Brut, France	\$9

Fun White Varietals

Foris, Pinot Blanc, Oregon	\$8
Painted Wolf, Chenin Blanc, South Africa	\$8
Bodegas Volver, Verdejo, Spain	\$7
Hacienda, Gewurztraminer, California	\$6
Canyon Oaks, White Zinfandel, California	\$5

White Blends

St. Hallet, "Poacher's Blend," Australia (Semillon, Sauvignon Blanc, Riesling)	\$6
Kestrel, Pure Platinum, Washington (Gewurztraminer, Viognier)	\$7
Pine Ridge, California (Chenin Blanc, Viognier)	\$7
Foris, "Fly Over White," Oregon (Pinot Blanc, Pinot Gris, Dry Riesling)	\$8
Olsen Estates, "Blanc de Coteux," Washington (Rousanne, Viognier, Marsanne)	\$9

Red Wines

Pinot Noir

Cono Sur, Chile	\$6
Trumpeter, Argentina	\$7
Writer's Block, California	\$8
Foris Vineyards, Oregon	\$9

Italian Reds

Dievole, "Dievolino," Chianti	\$6
Masciarelli, Montepulciano d'Abruzzo	\$7
La Maialina, Super Tuscan	\$8
Mignanego, Barbera D'Asti	\$9

Spanish Reds

Flaco, Tempranillo	\$6
Borsao, Garnacha	\$7
Roble Jumilla, Monastrell	\$8
Bodegas Franco, Reserva Rioja	\$9

Merlot

Oak Grove, California	\$5
Mil Piedras, Argentina	\$6
Velvet Devil, Washington	\$7

Zinfandel

Gnarly Head, "Old Vine," California	\$7
Predator, "Old Vine Lodi," California	\$8
Maryhill, Washington	\$9

French Reds

Chateau Baby, Bordeaux	\$7
Chateau de Vaugelas, Corbières	\$8
Brunel, Cotes-du-Rhone	\$9

Cabernet Sauvignon

Oak Grove, California	\$6
Los Vascos, Chile	\$7
Terra Blanca, Red Mountain, Washington	\$8
Rutherford Ranch, California	\$9

Cabernet Franc

Writer's Block, California	\$9
Maryhill, Washington	\$10

Malbec

Arido, Argentina	\$6
McManis, California	\$7
Hudson Shah, Washington	\$8
Bodegas Caro, "Aruma," Argentina	\$9

Syrah/Shiraz

Red Knot, Australia	\$7
Cline Cellars, California	\$8
Purple Star, Washington	\$9

Petite Sirah

Shannon Ridge, California	\$7
Foppiano, California	\$8
Writer's Block, California	\$9

Fun Red Varietals

Cline Cellars, Ancient Vines Mourvedre, California	\$8
Shooting Star, Barbera, California	\$8
Kiona, Lemberger, Washington	\$7
Domaine Couron, Marselan, France	\$6

Red Blends

Yali, Chile (Carmenere, Cabernet Sauvignon)	\$6
Tilia, Argentina (Malbec, Syrah)	\$7
Pillar Box Red, Australia (Shiraz, Cabernet Sauvignon, Merlot)	\$7
Clayhouse, "Adobe Red", California (Zinfandel, Petite Sirah, Malbec, Cabernet Sauvignon, Syrah, Petite Verdot)	\$8
Gordon Brothers, Kamiak Red, Washington (Cabernet Sauvignon, Merlot, Malbec, Syrah)	\$8
Jade Mountain, La Provencale, California (Syrah, Grenache, Carignane, Mourvedre)	\$9
Bodegas La Cartuja, Priorat, Spain (Garnacha, Carinena, Cabernet Sauvignon, Syrah)	\$10
Turnbull, "Old Bull Red," California (Cabernet Sauvignon, Syrah, Merlot, Cabernet Franc)	\$11
Ash Hollow, "Nine Mile Red," Washington (Cabernet Sauvignon, Merlot, Cabernet Franc)	\$11

Dessert Wines

Kiona, Late Harvest Riesling, Washington	\$7
Barnard Griffin, Syrah Port, Washington	\$7
Vietti, Mascato D'Asti "Casinetta," Italy	\$8
Cossart Gordon, 5 Year Bual, Madeira	\$8
Royal Oporto, 10 Year Tawny, Portugal	\$8
Yalumba, Botrytized Viognier, Australia	\$9
Dow's, 1997 Colheita Port, Portugal	\$10
R.L. Buller, Premium Fine Tokay, Australia	\$11

** Parties of 8 or more must be on one check and an 18% gratuity will automatically be added.

