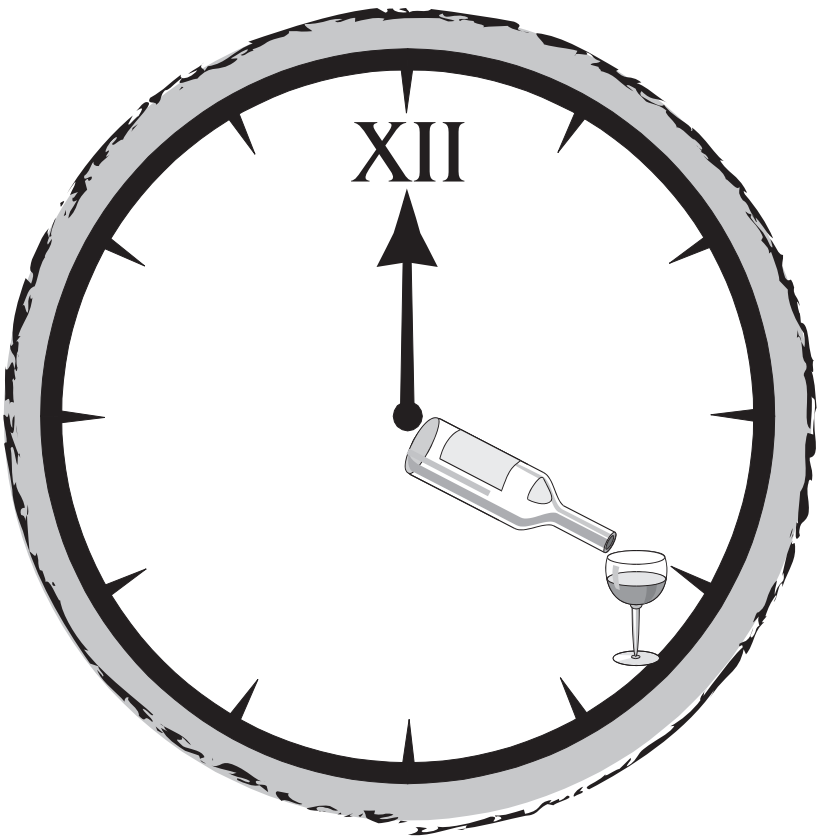


# POUR AT FOUR™

A WINE BAR



Hours of Operation:

Monday

2 P.M. - 10 P.M.

Tuesday - Saturday

2 P.M. - 11 P.M.

Closed Sundays

## Tapas

### Bacon Wrapped Scallops\* \$8

Sea scallops wrapped in bacon with apple brown butter.

### Smoked Chicken Quesadilla \$8

Smoked chicken, corn, shredded cheese, and cilantro in a flour tortilla. Served with a pumpkin Molé sauce, and sour cream.

### Goat Cheese Crostini \$7

Creamy goat cheese on toasted crostini.  
Topped with mandarin orange and black pepper marmalade.

### Vegetable Empanada \$7

Fresh asparagus, mushrooms, and Brie in empanada pastry.  
Served with lemon aioli sauce.

### Fried Calamari \$6

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

## Appetizers

### Antipasto Platter \$9

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

### Asian Beef Skewers\* \$9

Marinated beef skewers with fresh pineapple.  
Served on top of Asian slaw.

### True Cod Sliders \$8

Roasted Alaskan True Cod with fresh tartar sauce.  
Served on soft slider rolls with pommes frites.

### Baked Brie en Croute \$8

Topped with a raspberry/tarragon compoté and walnuts.  
Served with toasted baguette.

### Artichoke and Spinach Dip \$7

Served with baguette.

### Caprese \$7

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

### Smoked Salmon Flat Bread Pizza \$7

Smoked salmon, red onions, capers, and a dill cream cheese sauce.

### Mediterranean Flat Bread Pizza \$7

Fresh tomato slices, red onion, kalamata olives, artichoke, sundried tomatoes, Greek feta cheese, and pesto sauce.

### 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.

### Spring Salad with Chocolate-Raspberry Dressing \$8

Mixed greens, red onions, fresh strawberry slices, and goat cheese. Tossed in Chocolate-Raspberry vinaigrette.

### Half Salad \$5

### Classic Club Salad \$9

Romaine lettuce, turkey breast, bacon, tomatoes, Jack cheese, and toasted croutons. Tossed in Dijon ranch dressing.

### Half salad \$6

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

\*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.

## Small Plates Entrés

### Dungeness Crab Cakes\* \$13

With tarragon-caper aioli.

### Harris Ranch Beef Filet\* \$14

Beef filet topped with English Stilton crumbles.  
Served with sautéed vegetables and mashed potatoes.

### Cuban Style Pork Medallions\* \$12

Roasted garlic/lime marinated pork medallions.  
Served with Cuban black beans and rice.

### Moroccan Lamb Chops\* \$13

Seared Moroccan spiced lamb chops.  
Served with Middle-Eastern quinoa salad.

### Black Bean Arépas \$10

Caribbean black bean cakes layered with corn salsa  
and sautéed spinach, topped with sour cream.

### Seafood Pasta \$11

Sautéed prawns and scallops in sun-dried tomato pesto.  
Served over angel hair pasta.

### Chicken Diane\* \$11

Oven-roasted chicken breast topped with mushroom  
Diane sauce. Served over herbed rice.

## Artisan Cheese Selection

### Bellavitano Gold, Cow's Milk, U.S.A \$9

Rich and creamy texture with the taste of an aged premium cheddar,  
balanced by a full flavored parmesan. Paired with salami, roasted  
garlic, red pepper jam, marinated olives, 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 marinated olives, fresh apples, roasted turkey,  
seasoned 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, marinated mushrooms,  
Lavosh cracker bread, and baguette.

### Toma Piemontese Piccola, Cow's Milk, Italy \$8

Mild, nutty flavor with a slight grassy edge. Paired with olive tapenade,  
fresh grapes, hazelnuts, artichoke hearts and Lavosh cracker bread.

### 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, herbed nuts, and rosemary crackers.

## Cheese Plate Flight \$12

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, Cafe Las Americas	\$2

## Beers

Deschute's Inversion IPA, Oregon	\$3
North Coast, Scrimshaw Pilsner, California	\$3
Dick's Danger Ale, Washington	\$3
Stone's Pale Ale, California	\$3
Henry Weinhard's, Hefeweizen, Oregon	\$3
Heineken, Holland	\$3
Amstel Lite, USA	\$3

## Library Wines

### **Molnar Family 2007 "Poseidon Vineyard," Carneros Pinot Noir Napa, California**

Aromas of rose petal, red cherry and cola with hints of candied citrus with an undertone of plum. Silky in texture, focused black cherry flavors hit the palate, after which an elegant dash of vanilla freshens the wine for a long finish.

\$14

### **Abacela Cellars 2006 Estate Tempranillo Roseburg, Oregon**

Deep in color, the aroma shows big, ripe black fruits, savory spice, cassis, and smoke. These flavors continue to come through on a powerfully structured mid-palate that leads to a long, expansive finish.

\$14

### **Windham Cellars 2006 "Mr. Higgins," Syrah Roy 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

### **Abeja 2007 Merlot Walla Walla, Washington**

Aromas of rich fruit, spices, and cedar. The full-bodied palate is packed with dark fruit such as boysenberries and dark cherries, layered with rich spices and a touch of oak. Winemaker John Abbott says this is his best since 1999.

\$14

### **E. Guigal 2005 Chateauneuf-de-Pape Ampuis, France**

(Grenache, Mourvedre, Syrah, Cinsault)

Deep plum/ruby red in color. A rich bouquet of blackberries, kirsch, spice box, pepper, grilled herbs, and meat juices. The body shows supple tannins and a full, beautiful texture that lead to red fruits and spices. The finish goes on forever.

\$14

### **Dumas Station 2006 Estate Cabernet Sauvignon Dayton, Washington**

The nose shows jammy fruit, blackberries, and huckleberries with just a touch of oak. Palate is focused, with a pulsing core of currant, plum, and tobacco flavors framed by spicy, earthy notes with an expressive finish.

\$14

### **Bodegas Colomé 2007 Estate Malbec Calchaqui Valley, Argentina**

Crushed plum and boysenberry aromas followed by a very lush textured palate of warm figs and currant paste backed by mouthwatering hints of mesquite, mineral, and Turkish coffee.

Good long, persistent finish.

\$14

### **Mount Eden 2006 Estate Cabernet Sauvignon Santa Cruz Mountains, California**

A saturated ruby/purple color with aromas of smoke, graphite, damp earth, crème de cassis, and blackberries. This full-bodied with exhibits blackberry, red raspberries, plum and leather on the palate that shows good tannins and length.

\$14

## Special Selections

### **Long Shadows 2005 Chester Kidder Bordeaux Blend Walla Walla, Washington**

(Cabernet Sauvignon, Syrah, Petite Verdot, Cabernet Franc)

Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak. The palate shows intense violet and blueberry jam flavors integrated around a spicy core. Balanced, with refined texture and robust structure, a seductive mouthfeel sets up the wine for a remarkably long, satisfying finish.

\$17

### **Robert Biale 2008 Black Chicken Zinfandel Napa, California**

Bursting with jammy/juicy black fruit. Ripe blackberry, raspberry fruit are sprinkled with notes of dark chocolate, peppercorn, grilled bread, vanilla, graphite and cassis.

\$17

## White Wines

### Pinot Gris

Bloom, Germany	\$5
Iris, Oregon	\$6
Olsen Hills, Washington	\$7

### Italian Whites

Arancio, Grillo	\$6
Giocato, Pinot Grigio	\$7
Carpineto, Dogajolo Blanco	\$8

### Riesling

Clean Slate, Mosel Germany	\$7
Kung Fu Girl, Washington	\$8

### Sauvignon Blanc

Terranoble, Chile	\$6
Michael Pozzan, California	\$7
Basel Cellars, Washington	\$8

### French Whites

Chateau Ja Ja, Sauvignon Blanc	\$6
Drouhin, Laforet Bourgogne	\$7
Perrin et Fils, Côtes du Rhône Reserve Blanc	\$8

### Chardonnay

Abbey Page, Oregon	\$5
Carma, Chile	\$6
Sawbuck, California	\$7
Dusted Valley, Washington	\$8
Tamarack, Washington	\$9

### Viognier

Renwood, California	\$6
Yalumba, 'Y' Series, Australia	\$7
Maryhill, 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

Shooting Star, Aligoté, Washington	\$8
Castelo de Medina, Verdejo, Spain	\$8
Bodegas Goulart, Torrontes, Argentina	\$7
Abel Clément, Grenache Blanc, France	\$6
Hacienda, Gewurztraminer, California	\$6
Canyon Oaks, White Zinfandel, California	\$5

### White Blends

Kelso White, Washington (Chardonnay, Sauvignon Blanc, Semillon)	\$6
Kestrel, Pure Platium, Washington (Gewurztraminer, Viognier)	\$7
Water Wheel, Memsie White, Australia (Sauvignon Blanc, Semillon, Rousanne)	\$8
Windham Cellars, "Impulse," Washington (Chardonnay, Viognier, Rousanne)	\$9

## Red Wines

### Rosé

Borsao, Rosado, Spain	\$6
Chateau Val Joanis, Luberon Rosé, France	\$7
Van Duzer, Pinot Noir Rosé, Oregon	\$8

### Pinot Noir

Cara Mia, Italy	\$8
Shooting Star, California	\$9
Foris, Oregon	\$10

### Italian Reds

Renzo Masi, Chianti	\$6
Masciarelli, Montepulciano d'Abruzzo	\$7
Palma Arcangelo, Negroamaro	\$8

### Spanish Reds

Altozano. Tempranillo, La Mancha	\$7
Casa de Illana Tradicion, Ribera	\$8
Bodegas Franco, Reserva, Rioja	\$9

### Merlot

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

### Zinfandel

Montoya, Old Vine, California	\$7
Maryhill, Washington	\$8
Rocking Z, Dry Creek, California	\$9

### French Reds

Chateau Bolchet, Costiere de Nimes	\$7
Perrin et Fils, Côtes du Rhône Villages	\$8
Domaine Baron's de Rothschilds, Bordeaux	\$9

### Cabernet Sauvignon

Oak Grove, California	\$6
Nugan, "Vision," Australia	\$7
Lander Jenkins, California	\$8
Terra Blanca, Washington	\$9

### Cabernet Franc

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

### Malbec

Arido, Argentina	\$6
Rigal, France	\$7
Catena, Appellation, Argentina	\$8
Writer's Block, California	\$9
Sagelands, Washington	\$9

Ask your server about creating a Coach, Business or First Class Flight.

## Syrah/Shiraz

Basketcase, Washington	\$7
Clayhouse, California	\$8
Sylvan Springs, "Hard Yards," Australia	\$9

## Petite Sirah

Hy-Brid, California	\$8
Writer's Block, California	\$9

## Fun Red Varietals

Shooting Star, Barbera, California	\$9
Domaine de Couron, Marselan, France	\$8
Carma, Carmenere, Chile	\$7
Garnacha de Fuego, Grenache, Spain	\$6

## Red Blends

Tilla, Argentina (Malbec, Syrah)	\$6
Fess Parker, Frontier Red Lot #92 California (Syrah, Petite Sirah, Grenache, Mourvedre)	\$7
St. Hallet, Australia (Shiraz, Cabernet Sauvignon)	\$7
Clayhouse, "Adobe Red", California (Zinfandel, Syrah, Petite Sirah, Malbec)	\$8
Gordon Brothers, Kamiak Red, Washington (Cabernet Sauvignon, Merlot, Malbec, Syrah)	\$8
Onyx, "Kroon," South Africa (Shiraz, Pinotage, Grenache, Barbera)	\$9
Vinicola del Priorat, Priorat, Spain (Garmacha Tinta, Mazuelo)	\$9
Sleight of Hand, "The Spellbinder," Washington (Cabernet Sauvignon, Merlot, Sangiovese)	\$10
Dumas Station, "Cow Catcher Red", Washington (Cabernet, Merlot, Cabernet Franc)	\$11



## Dessert Wines

Kiona, Late Harvest Riesling, Washington	\$7
Vietti, Moscato D'Asti "Casinetta," Italy	\$8
Cossart Gordon, 5 Year Bual, Madeira	\$8
Gould Campbell, 10 Year Tawny, Portugal	\$8
Onyx, Noble Late Harvest Chenin, South Africa	\$9
Dow's, 1997 Colheita Port, Portugal	\$10
Dashe, Late Harvest Zinfandel, California	\$11

