



WILD FLOUR

WINE MENU

BY THE GLASS

WHITE	glass / bottle
Pinot Gris <i>Sweet Cheeks, OR</i>	12 / 48
Sauvignon Blanc <i>King Estate, OR</i>	12 / 48
Chardonnay <i>Markham, CA</i>	14 / 58
Chardonnay <i>Argyle, OR</i>	12 / 48
Riesling <i>Sweet Cheeks, OR</i>	13 / 52
Rose <i>Elk Cove, OR</i>	14 / 58
Moscato <i>Centorri, Italy</i>	12 / 46

RED	
Pinot Noir <i>Inscription, OR</i>	13 / 52
Barbera <i>Vietti, Italy</i>	15 / 59
Cabernet Sauv <i>Into the Woods, WA</i>	14 / 56
Merlot <i>Abacela, OR</i>	13 / 54
Red Blend <i>Next by King Estate, OR</i>	12 / 48

FLIGHTS

DRY & LIGHT	16
<i>Choose four of our by the glass white wine selection</i>	
REDS	18
<i>Choose four of our by the glass red wine selection</i>	
STILLWAGON RUM	20
<i>Choose four rum flavors, half ounce pour each</i>	

NON-ALCOHOLIC

Mimosa - N/A <i>Choice of Flavor</i>	11
Pizzolato <i>Organic N/A, Italy - SPLIT</i>	7
<i>Sparkling, floral with delicate ripe green pear and kiwi</i>	
Shania <i>N/A, Italy</i>	
<i>Sparkling Rose; Notes of strawberry and Currents</i>	
	34

AFTER DINNER

FONSECA TAWNY PORT	11
HOUSE MADE LIMONCELLO	10
HOUSE MADE APPLECELLO	10

BY THE BOTTLE

WHITE	
Pinot Gris <i>King Estate, Oregon</i>	48
<i>White peach and lime leaf aroma to kiwi and citrus</i>	
Sauvignon Blanc <i>Te Mata, New Zealand</i>	48
<i>Passion fruit and grapefruit with vibrant acidity</i>	
Verdejo <i>Celeste Sur Lies, Spain</i>	48
<i>Fresh herbs and green apple with a silky lees texture</i>	
RED	
Chianti Classico <i>Cultusboni, Italy</i>	38
<i>Dried cherry and leather with earthy Tuscan character</i>	
Tempranillo <i>Familia Torres, Spain</i>	58
<i>Blackberry and spice with smooth tannins and a long finish</i>	
Zinfandel <i>Seghesio, Sonoma, CA</i>	56
<i>Bold raspberry and black pepper with a jammy richness</i>	
Cabernet Sauvignon <i>Clos du Val, Napa Valley, CA</i>	76
<i>Dark plum and cassis with elegant structure</i>	
Syrah <i>L'Ecole 41, Columbia Valley, WA</i>	70
<i>Smoked meat and blackberry with hints of violet and espresso</i>	

OREGON PINOT NOIR

Bledsoe McDaniel's <i>Willamette Valley, Yamhill OR</i>	74
<i>Silky red cherry and earth with a delicate floral lift</i>	
Argyle Reserve <i>Willamette Valley, Dundee OR</i>	48
<i>Cranberry and baking spice with bright acidity</i>	
Whole Cluster <i>Willamette Valley Vineyard, OR</i>	52
<i>Wild strawberry and stem spice with rustic elegance</i>	

SPARKLING

Champagne Brut - Split <i>Nicholas Feuillatte, France</i>	18
Prosecco Brut <i>Jeio, Italy</i>	47
Champagne Brut <i>Argyle Vintage, OR</i>	60
Champagne Brut <i>Roederer 245, France</i>	126
Prosecco <i>Brilla, Italy</i>	11/44

Wednesday-Saturday 4:00pm-8:00pm

www.wildflourpub.com

541-808-3633

"Time slows down when you're with us." - John & Tara Moore