

Wind Rose Cellars

PRODUCER OF PREMIUM WINES
SEQUIM'S LOCAL WINE BAR & BISTRO





FOOD BY THE PLATE

Charcuterie: Medley of freshly sliced Italian cured meats, prosciutto, aged Manchego cheese, Gorgonzola, olives & cornichons, served with Croccantini crackers
(GF crackers available) \$12

Cheese Plate: Selection of four artisan cheeses, grapes, fig spread, olives & cornichons served with Croccantini crackers (GF crackers available) \$12

Stuffed Baked Dates (GF)
Prosciutto wrapped dates stuffed with herbed goat cheese, baked to perfection & served over basil pesto with a drizzle of balsamic reduction \$10

Flatbread w/fresh green side salad (GF available add \$2)

Phenomenal Slice: Red sauce, Mt. Townsend Truffle, Mt. Townsend Seastack & Gorgonzola ... \$12

Margaretta: Red sauce with sliced tomato, red onion & fresh basil \$10

The Genoa: Basil pesto, pine nuts & mozzarella (Add prosciutto \$2) \$10

Spicy Italian: Herbed tomato sauce, sliced sopressata salami, mozzarella & sundried tomatoes ... \$12

Smoked Salmon: Basil pesto, smoked salmon & herbed goat cheese garnished with fresh dill & capers \$12

Roasted Chicken Quesadilla

Mt. Townsend Campfire smoked jack cheese, roasted chicken, & sundried tomatoes grilled in a crisp flour tortilla. Served with a fresh green side salad \$12

Apple Gorgonzola Salad (GF)

Fresh mixed greens tossed with house-made balsamic dressing, crumbled Gorgonzola & sliced apples, topped with a sweet fruit & nut mix & shaved carrots
(Add prosciutto \$2 or chicken \$4) \$12

Pesto Chicken Salad

Fresh greens tossed with house made pesto dressing, roasted chicken and sliced tomatoes · \$12

Baked Brie (GF)

Mt. Townsend Cirrus double cream cheese baked into molten goodness.
Served with sliced apples \$12

Fig: Smothered in a sweet fig spread

Pesto & Sundried Tomato: Covered in pesto & topped with sundried tomatoes



WINE BITES

Choose any 3 items below for \$20

Greek Plate

Grape leave dolmas with medley of olives, marinated artichoke and asparagus spear \$8

Antipasto

Mixture of sliced meats: sopressata and finocchiona, prosciutto with Manchego cheese, olives and asparagus spear with side of Croccantini crackers (GF crackers available) \$8

Apple Brie Bruschetta

Brie toasted onto locally made bread, topped with fresh sliced apples, chopped pecans & drizzled with honey \$8

Bruschetta

Fresh tomato, garlic and olive oil with fresh basil served with side of toasted bread (GF crackers available) \$8

Tapenade

Kalamata olives, sundried tomatoes, garlic & fresh herbs served with a side of locally made bread (GF crackers available) \$8

Small Cheese Plate (GF)

Slices of aged Manchego & Parrano cheeses with a side of Marcona almonds \$8

Smoked Salmon Dip

A blend of locally smoked salmon, capers, cream cheese, red onion & dill served with side of Croccantini crackers (GF crackers available) \$8

SIDES | DESSERT | DRINKS

Bread & Oil

Locally made bread served with a mixture of extra virgin olive oil, balsamic vinegar & dried herbs \$3

Olive Plate

Medley of three olive varieties & cornichons \$3

Extra Bread or Crackers \$3

Dessert

Ask about our current sweet selections.

Coffee

Regular or decaf
Rainshadow Coffee \$4

Various Fruit Sodas \$3

Pellegrino Water \$6

Hot Tea \$3



BY THE GLASS

BIANCHI

NEW! 6 oz. Pour

Pinot Grigio

Pinot Grigio \$7/half carafe 16/full carafe 30

The bouquet has enticing aromas of citrus fruits and melon. On the palate, this wine has fruit flavors of pear, apple and lemon.

Lavender Fields Forever \$7/28

Barrel-aged Pinot Grigio. This wine contains no lavender. Dry full body white wine with aromas of gooseberry, lemon, and butterscotch. Fruit flavors of pear, star fruit and spiced pear. | Yakima Valley grapes |

Sauvignon Blanc

The Keeper \$8/half carafe 18/full carafe 30

The wine has fruit flavors of gooseberry, star fruit and pear. The finish has hints of lemon zest and melon.

Chardonnay

Bravo Bianco \$8/half carafe 18/full carafe 32

The wine has aromas of white flowers, honeysuckle with fruit aromas of stewed pear, lychee and honeydew. On the palate, the wine has fruit flavors of pear, passion fruit with hints of caramel and lemon zest. The wine has a zesty finish of pineapple and honey comb.

Muscato

Muscato \$7/25

This sweet frizzante wine has aromas of lychee, pear and fresh honeysuckle with a hint of orange zest. Rich fruit flavors of pear, tropical fruits and a hint of ginger. The mouth feel has a similar silky texture as a rich crème brûlée.

ROSATO

Rosato \$6/23

Dry rosé with aromas of white flowers, raspberry, chalk and slate. On the palate, flavors of Italian plum and melon that give the wine a nice balance of acidity and fruit. | 100% Dolcetto |

ROSSI

Dolcetto \$8/26

A medium body dry red wine with aromas of licorice, fresh herbs and raspberry tea. On the palate, the wine has fruit flavors of mulberry and sweet plum. Raspberry chocolate finish. | 95% Dolcetto | 5% Barbera |

Malbec \$9/32

A medium body dry red wine with aromas of cedar, blackberries and slate. Bold fruit flavors of blackberry and blueberry dominate the palate with a hint of coco. Blackberry and roasted coffee finish.

| 90% Malbec | 10% Cabernet Sauv |

Primitivo \$11/35

Medium to full body red wine with aromas of garden herbs and cherry mash. Bouquet hints of sweet tobacco, vanilla, clove and black tea. Fruit flavors of Bing cherry, dark chocolate and raspberry jam.

Sangiovese \$11/35

This wine has a bouquet of coffee, clove, white pepper and fresh garden herbs. The wine has more spice and hints of Bing cherry and fresh figs on the palate. The wine has finish of more figs and mocha.

| 92% Sangiovese | 8% Cab Sauv |

ROSSI

Barbera

Barbera \$11/35

On the nose, the wine has a bouquet of cedar, raspberry, coco, coffee and vanilla. With flavors of black cherry, plum and coco, this wine has a finish of mulberry and coco. | 89% Barbera | 6% Cab Sauv | 5% Dolcetto |

Omaggio \$14/50

On the nose the wine has a bouquet of mocha, coffee, and coconut husk with aromas of stewed cherries. Fruit flavors such as Bing cherry, fig and prunes. Hints of caramel and black tea are mixed with sweet tannins. Lingering finish of chocolate espresso beans and dark cocoa. | 100% Barbera |

Nebbiolo

Nebbiolo \$12/40

A medium body red with hints of coffee, tea and spice on the nose. Bold red fruit and mocha flavors are supported by big tannins. Cranberry spice finish.

| 85% Nebbiolo | 15% Barbera |

Cabernet Sauvignon

Field Blend '14 \$11/35

The wine has a bouquet of slate and earth, with hints of sweet tobacco. Fig and currant along with spice and mocha dominate the palate. The wine finishes with hints of vanilla and coco. Pairs nicely with grilled steaks, Portobello mushrooms and BBQ. | 80% Cab Sauv | 16% Malbec | 4% Petit Verdot |

ROSSI MISTI

Bravo Rosso \$9/32

The nose of this wine has hints of spice, chocolate mint and cherry wood. On the palate, the wine has fruit flavors of cherry, plum with hints of cola. The wine has a nice finish of black tea and more plum.

| 52% Barbera | 24% Primitivo | 18% Cab Sauv | 4% Nebbiolo | 2% Dolcetto

Hunter's Red \$9/32

Medium body red wine with aromas of cherry tobacco, nutmeg and black tea. Cherry and black currant are the dominant fruit flavors with a tangy finish of cola and more currant. Aged in neutral French oak.

| 49% Tempranillo | 41% Grenache | 10% Cab Sauv

FLIGHTS

Sample of three 2 oz. pours

White Wine Flight \$10

Red Wine Flight \$12

Beer Flight Sampler \$5

Three 4 oz. samples of local beers

BIRRA LOCALE

Local Draft Beer / Cider \$7

Ask your server what's on tap!

Selections change every couple of weeks.

Growlers

64 oz. available for take home \$12