WINE LIST





\$50 Customer Information

| AME | | |
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| MAIL | | |
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| TATE | ZIP | |
| SIGN-UP | TEXT ALERTS | |

SIGN-UP FOR NEWSLETTER



Bring EFESTĒ to the table

6-Bottle Holiday Pairing Special

Upright Estate Merlot, Nana Red Blend, Ceidleigh Estate Syrah

Club: \$195 | Retail: \$265



WINE LIST

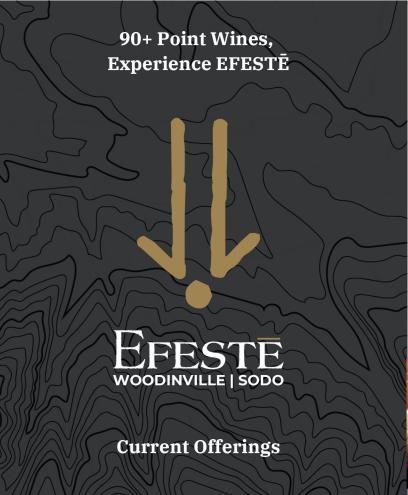




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| IAME | | |
|---------|-------------|---|
| EMAIL | | |
| PHONE | | 7 |
| ADDRESS | 76 | |
| | | |
| STATE | ZIP | |
| SIGN-UP | TEXT ALERTS | |

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FOOD MENU

MARCONA ALMONDS | \$9

OLIVE OIL FRIED ALMONDS W/SEA SALT

PRETZEL | \$12

2 PRETZELS - BAKED AND SALTED SERVED W/ BEECHER'S CHEESE SAUCE AND STONE GROUND MUSTARD

CRISPY ONION CHILI MEDITERRANEAN HUMMUS DIP | \$16 MARINATED FETA, OLIVES, CUCUMBER

MARINATED FETA, OLIVES, CUCUMBER, ROASTED PEPPER W/ HERBED PITA CHIPS

BAKED CHEESE | \$12

TOPPED WITH OREGANO SERVED W/ MARINARA DIP AND GRAPES

CHEESE PLATE | \$25

DOMESTIC AND IMPORTED CHEESES SERVED W/ CRACKERS & DRIED FRUITS

CHARCUTERIE PLATE | \$25

WITH CURED MEATS, OLIVES & PICKLES *MEAT ONLY* SERVED W/ CRACKERS

ANTIPASTO PLATE | \$26

CURED MEATS, CHEESES, OLIVES & PICKLED VEGGIES, SERVED W/ CRACKERS

PREMIUM BEER \$8

A ROTATING LINEUP OF 7 TAPS.

ASK YOUR SERVER ABOUT OUR LINEUP, OR TAKE A LOOK AT OUR CHALKBOARD

EFESTĒ PIZZA

10" PIZZA \$18

MEATZA

RED SAUCE, MOZZARELLA, PARM, PEPPERONI, ITALIAN SAUSAGE, AND PROSCIUTTO

MARGHERITA

RED SAUCE, FRESH MOZZARELLA, TOMATOES, AND BASIL

PESTO PIZZA

PESTO, FETA, SUNDRIED TOMATOES, ARTICHOKES, AND ROASTED GARLIC

PANCETTA PIZZA | \$20

CARAMELIZED ONION JAM, CRISPY PANCETTA, SAGE, GRUYÈRE AND MOZZARELLA CHEESE

MONTHLY SPECIALS

SAUSAGE & SQUASH PIZZA | \$20

BUTTERNUT SQUASH, CRANBERRIES, GOAT CHEESE, ON RED SAUCE

WILD MUSHROOM PIZZA | \$20

CHANTERELLES, BABY BELLAS, SHIITAKE, AND WHITE MUSHROOMS ON A WHITE SAUCE BASE WITH ROSEMARY AND BRIE

BLUE CHEESE DIP | \$16

ROQUEFORT BLUE CHEESE, CARAMELIZED PEAR, CANDIED WALNUTS SERVED WITH VEGGIE CRUDITIES AND CRACKERS



EFESTE

JOIN THE WINE CLUB



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TODAY'S 6 WINE LINE-UP

Experience EFESTĒ 90+ Point Wines

Upright

elvety mouthfeel

'20 ESTATE MERLOT RED MOUNTAIN AVA

Bold flavors of fruit pies, cobbler,

berries, allspice, and cinnamon

with a remarkable finish and











Tasting \$25, waived with two bottle purchases. Club members receive a complimentary tasting or glass.

Int'l Wine Report

TODAY'S 6 WINE LINE-UP

This wine has a nose of sweet

of ripe red fruit

2020 RED BLEND YAKIMA VALLEY AVA

f ripe red fruit.

This wine has a nose of sweet

ickory smoke, black cherry, and

aspberry. A round mouthfeel and

exceptionally well-balanced. Lots

nickory smoke, black cherry, and

raspberry. A round mouthfeel and

exceptionally well-balanced. Lots

Experience EFESTĒ 90+ Point Wines

Upright











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