

WINE LIST

Red Wines		Club Wines	
<input type="checkbox"/> Big Papa Cabernet	\$70	<input type="checkbox"/> Eléni Syrah	\$60
<input type="checkbox"/> Tough Guy Red Blend	\$60	<input type="checkbox"/> Knight Commander	\$60
<input type="checkbox"/> Jolie Bouche Syrah	\$50	<input type="checkbox"/> Malbec	\$55
<input type="checkbox"/> Ceidleigh Syrah	\$50	<input type="checkbox"/> Nana Red Blend	\$50
<input type="checkbox"/> Paulie Red Blend	\$40		
<input type="checkbox"/> Final-Final Red Blend	\$40		

White Wines		Estate Wines	
<input type="checkbox"/> Angie Blanc de Blancs	\$50	<input type="checkbox"/> Estate Petit Verdot	\$55
<input type="checkbox"/> Lola Chardonnay	\$38	<input type="checkbox"/> Estate Cabernet Franc	\$55
<input type="checkbox"/> Adrienne Chenin Blanc	\$34	<input type="checkbox"/> Estate Grenache	\$50
<input type="checkbox"/> Penelope Roussanne	\$35	<input type="checkbox"/> Estate Upright Merlot	\$50
<input type="checkbox"/> Feral Sauv. Blanc	\$25	<input type="checkbox"/> Oldfield Estate Rosé	\$26
<input type="checkbox"/> Evergreen Riesling	\$24	Cans 4-pack	
		<input type="checkbox"/> Sparkling Rosé	\$29
		<input type="checkbox"/> Sparkling White.	\$29

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Customer Information

NAME

EMAIL

PHONE

ADDRESS

STATE ZIP

☐ SIGN-UP TEXT ALERTS

☐ SIGN-UP FOR NEWSLETTER



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90+ Point Wines,
Experience EFESTÉ

EFESTÉ
WOODINVILLE | SODO

Current Offerings

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Experience EFESTÉ

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Current Offerings

Bring EFESTÉ to the table

**6-Bottle
Holiday Pairing Special**

Upright Estate Merlot, Nana Red Blend,
Ceidleigh Estate Syrah

Club: \$195 | Retail: \$265

reg. \$300

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JOIN THE WINE CLUB



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,
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

EFESTÈ 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



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TODAY'S 6 WINE LINE-UP



Evergreen

'22 RIESLING
ANCIENT LAKES AVA

\$10

\$24

Smooth mouthfeel. Japanese pear, green papaya, Granny Smith apple and wet stones all brilliantly combine. Seriously good.



93PTS
2022 Vintage
Owen Bargreen



Oldfield Estate Rosé

'23 ROSÉ MOURVÈDRE / GRENACHE

\$10

\$26

Bright crisp with notes of strawberry, watermelon rind, fresh tarragon, and citrus blossom abound. Excellent balance and freshness, with citrus acidity and a candy finish.



92PTS
2022 Vintage
Owen Bargreen



Upright

'20 ESTATE MERLOT
RED MOUNTAIN AVA

\$15

\$50

Bold flavors of fruit pies, cobbler, berries, allspice, and cinnamon with a remarkable finish and velvety mouthfeel.



91PTS
2020 Vintage
Wine Enthusiast
Editor's Choice



Nana

2020 RED BLEND
YAKIMA VALLEY AVA

\$15

\$50

This wine has a nose of sweet hickory smoke, black cherry, and raspberry. A round mouthfeel and exceptionally well-balanced. Lots of ripe red fruit.



93PTS
2020 Vintage
Int'l Wine Report



Jolie Bouche

'20 ESTATE SYRAH
YAKIMA VALLEY AVA

\$15

\$50

Big fruits and plum, the mouthfeel is very big and meaty, the warmth and minerality from Oldfield Vineyards show well in the lengthy finish.



93PTS
2020 Vintage
Int'l Wine Report



Big Papa

'21 CAB SAUV
WHITE BLUFFS AVA

\$19

\$70

Bold flavors of blackcurrants and blackberries. The oak program enhances mouthfeel and softens the tannin structure, leading to a lengthy, well-balanced finish.



92PTS
2021 Vintage
Paul Gregutt

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

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