WINE LIST

Red Wines

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\	☐ Big Papa Cabernet ☐ Tough Guy Red Blend ☐ Jolie Bouche Syrah ☐ Ceidleigh Syrah ☐ Paulie Red Blend ☐ Final-Final Red Blend	\$70 \$60 \$50 \$50 \$40 \$40	☐ Eléni Syrah ☐ Knight Commander ☐ Malbec ☐ Nana Red Blend Estate Wines	\$60 \$60 \$55 \$50
	White Wines Angie Blanc de Blancs Lola Chardonnay Adrienne Chenin Blanc	\$50 \$38 \$34	☐ Estate Petit Verdot☐ Estate Cabernet Franc☐ Estate Grenache☐ Estate Upright Merlot☐ Oldfield Estate Rosé	\$55 \$55 \$50 \$50 \$26
Š	☐ Penelope Roussanne ☐ Feral Sauv. Blanc ☐ Evergreen Riesling	\$35 \$25 \$24	Cans 4-pack Sparkling Rosé Sparkling White.	\$29 \$29

Club Wines



Customer Information

NAME **EMAIL**

PHONE

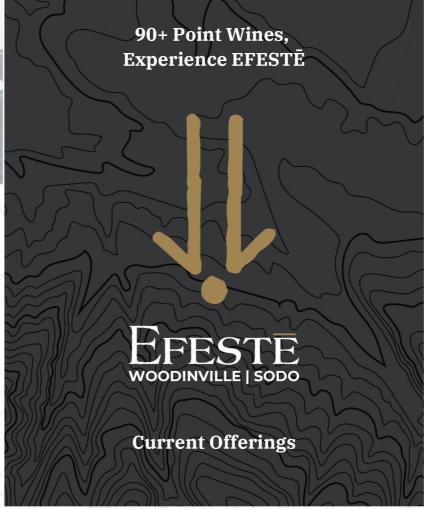
ADDRESS

STATE

SIGN-UP TEXT ALERTS

SIGN-UP FOR NEWSLETTER

ZIP







BLANC DE BLANCS LAKE CHELAN AVA





CLUB \$180 | RETAIL: \$240

REG. \$300



'21 Taylor Mag

ESTATE CABERNET SAUVIGNON **RED MOUNTAIN AVA**







CLUB \$280 | RETAIL \$328

REGULARLY \$468



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

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

YIAYIA'S MEATBALL PIZZA | \$20

MEATBALLS WITH RICOTTA AND FRESH BASIL ON A RED SAUCE BASE

DRUNKEN CHERRY PIZZA | \$20

FINAL FINAL SOAKED CHERRIES, RICOTTA SOUR CREAM SPREAD, CHEDDAR AND ALPINE CHEESE BLEND, TOPPED WITH FETA, PICKLED RED ONIONS, AND ARUGULA.

YIAYIA'S MEATBALLS | \$18

THREE LARGE MEATBALLS WITH YIAYIA'S HOMEMADE MARINARA SAUCE AND GARLIC CROSTINIS

TODAY'S 6 WINE LINE-UP

9\$15





Experience EFESTĒ 90+ Point Wines



Big Papa







Nana

2020 RED BLEND YAKIMA VALLEY AVA

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.





Taylor Mag (\$13)

'21 ESTATE CABERNET RED MOUNTAIN AVA

Aromas of baking spice, dark current, and black cherry. Silky palate with dark fruits, chocolate, coffee, leather, and tobacco. Finishes with balanced tannins and earthy complexity









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