

WINE LIST

Red Wines

Big Papa Cabernet	\$70
Tough Guy Red Blend	\$60
Jolie Bouche Syrah	\$50
Ceidleigh Syrah	\$50
Paulie Red Blend	\$40
Final-Final Red Blend	\$40

White Wines

Angie Blanc de Blancs	\$50
Lola Chardonnay	\$38
Adrienne Chenin Blanc	\$34
Penelope Roussanne	\$35
Feral Sauv. Blanc	\$25
Evergreen Riesling	\$24

Club Wines

Eléni Syrah	\$60
Knight Commander	\$60
Malbec	\$55
Nana Red Blend	\$50

Estate Wines

Estate Petit Verdot	\$55
Estate Cabernet Franc	\$55
Estate Grenache	\$50
Estate Upright Merlot	\$50
Oldfield Estate Rosé	\$26

Cans 4-pack

Sparkling Rosé	\$29
Sparkling White.	\$29



Customer Information

NAME

EMAIL

PHONE

ADDRESS

STATE

ZIP

☐ SIGN-UP TEXT ALERTS

☐ SIGN-UP FOR NEWSLETTER

90+ Point Wines,
Experience EFESTĒ



EFESTĒ
WOODINVILLE | SODO

Current Offerings



1/2 CASE SPECIAL

'21 Angie

BLANC DE BLANCS
LAKE CHELAN AVA



CLUB \$180 | RETAIL: \$240

REG. \$300



CASE SPECIAL

'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

EFESTÉ 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



Angie

'21 BLANC DE BLANCS
LAKE CHELAN AVA

\$15

\$50

Aromas of toasted brioche, lemon
zest, and candied nuts. Lively flavors
of pear and cider are balanced by a
touch of sweetness. Crisp, elegant,
with a lingering finish.

93 PTS
2022 Vintage
Owen Bargreen



Lola

'21 CHARDONNAY
WAHLUKE SLOPE AVA

\$13

\$38

This wine delivers vibrant flavors
of lemon zest and butterscotch,
complemented by a creamy
texture and fruity character, with
a hint of spice on the finish.

90 PTS
2021 Vintage
Wine Enthusiast



Paulie

'21 RED BLEND
WAHLUKE SLOPE AVA

\$13

\$40

Bright wine with cranberry,
raspberry, and iron flavors, a spicy
touch from Mourvèdre. A hint of
new oak contributes to a long,
rounded finish.

91 PTS
2021 Vintage
James Suckling



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.



Taylor Mag

'21 ESTATE CABERNET
RED MOUNTAIN AVA

\$13

\$39

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

93 PTS
2020 Vintage
Int'l Wine Report



Big Papa

'22 CABERNET
WHITE BLUFFS AVA

\$19

\$70

The wine features bold aromas of
dark fruits and spice. It boasts
robust flavors of black currant and
plum, with a lasting finish, making
it ideal for pairing with red meats
and bold dishes.

92 PTS
2021 Vintage
Paul Gregutt



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