

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

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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



FOOD MENU

MARCONA ALMONDS | \$9

OLIVE OIL FRIED ALMONDS W/ SEA SALT

CRISPY ONION CHILI

MEDITERRANEAN HUMMUS DIP | \$16

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

BAKED CHEESE | \$12

W/ MARINARA DIP AND GRAPES

CHEESE PLATE | \$25

DOMESTIC AND IMPORTED CHEESES SERVED W/ CRACKERS & DRIED FRUITS

CHARCUTERIE PLATE | \$25

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

ANTIPASTO PLATE | \$26

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

ASSORTED BEER 12 OZ CAN

BOSK PILSNER | \$8

BOSK IPA | \$8



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with events and specials.

EFESTÈ PIZZA

10" PIZZA \$18

MEATZA

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

MARGHERITA

RED SAUCE, FRESH MOZZARELLA, TOMATOES, AND BASIL

PANCETTA PIZZA | \$20

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

WEEKEND 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

WINTER HARVEST SOUP | \$16

ROASTED BUTTERNUT SQUASH, SERANO PEPPER, CARROTS, LEAKS, YELLOW ZUCCHINI, SWEET POTATO, GINGER SOUP WITH GRILLED PROSCIUTTO AND MOZZARELLA TRIANGLES

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.



JOIN THE
WINE CLUB



EFESTÈ