



TODAY'S 6 WINE LINE-UP

Experience EFESTE 90+ Point Wines



Penelope

'23 ROUSSANNE

WHITE BLUFFS AVA

You'll smell notes of pear, banana on the nose. The palate is light-bodied white grapefruit and plenty of other citrus flavors.



92 PTS '22 vintage
Vinous

13 35



Lola

'21 CHARDONNAY

WAHLUKE SLOPE AVA

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 '20 vintage
Wine Enthusiast

13 40



Paulie

'21 GSM

WAHLUKE SLOPE AVA

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 '21 vintage
James Suckling

13 42



Jolie Bouche

'20 ESTATE SYRAH

YAKIMA VALLEY AVA

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



93 PTS '20 vintage
Int'l Wine Report

15 50



Upright Merlot

'21 ESTATE MERLOT

RED MOUNTAIN AVA

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



93 PTS '20 vintage
Wine Enthusiast

15 50



Big Papa

'22 CABERNET SAUVIGNON

WHITE BLUFFS AVA

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.



93 PTS '22 vintage
Wine Spectator

19 75

*Tastings are \$25 waived with a 2 bottle purchase.
Club members receive a complimentary tasting or glass.*



EFESTĒ PAIRING MENU

Experience EFESTĒ 90+ Point Wines

EFESTĒ PAIRING MENU

Available Daily

Marcona Almonds - 9

Olive oil fried almonds with sea salt

Crispy Onion Chili Mediterranean Hummus Dip - 16

Marinated feta, olives, cucumber, roasted red pepper with herbed pita chips

Baked Cheese - 12

A buttery, baked cheese with a toasted, bread-like crust, served with Yiayia's marinara dip and fresh grapes (*GF)

Cheese Plate - 25

Domestic and imported cheeses, served with crackers and dried fruits (cheese)

Charcuterie Plate - 25

Cured meats, olives, and pickles, served with crackers and dried fruits (meat only)

Antipasto Plate - 26

Cured meats, cheeses, olives, and pickled veggies served with crackers and dried fruits

NON-WINE BEVERAGES

Local Washington Beer | \$8

Assorted Beer | 12 oz can

N/A Beverages | \$8

Sparkling Water Flavored | Apple Juice



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EFESTĒ PIZZA

10" Pizza 18 | Gluten Free add 4

Meatza - Red sauce, mozzarella, parm, pepperoni, Italian sausage, prosciutto

Margherita - Red sauce, fresh mozzarella, tomatoes, and basil

Pancetta - Caramelized onion jam, crispy pancetta, sage, Gruyère, and mozzarella

Just Pepperoni Pizza - Red sauce, mozzarella, parmesan, pepperoni

Just Cheese Pizza - Red sauce, mozzarella, parmesan

WEEKEND SPECIALS

Available Friday - Sunday 12 - 6 PM

Corned Beef Pizza - 20

Corned beef on a white base with Gruyère, caramelized onions, and sauerkraut

Wine Pairing: 2020 Upright Estate Merlot

Spring Pesto Pizza - 20

Spinach and arugula pesto, ricotta salata, fresh asparagus, brussels sprouts, and Castelvetro olives, topped with ricotta

Wine Pairing: 2021 Lola Chardonnay

Spring Mix Salad - 18

Mixed greens with blue cheese, pistachios, grapes, and fig vinaigrette

Wine Pairing: 2021 Lola Chardonnay

Strawberry Rhubarb Crisp - 14

with mascarpone mousse

Join the wine club to enjoy member pricing on wine & food.



EFESTÉ WINE LIST

Experience EFESTÉ 90+ Point Wines

Red Wines

Big Papa Cabernet	75
Tough Guy Red Blend	60
Jolie Bouche Syrah	50
Ceidleigh Syrah	50
Paulie Red Blend	42
Final-Final Red Blend	42

White Wines

Angie Blanc de Blancs	55
Lola Chardonnay	40
Adrienne Chenin Blanc	34
Penelope Roussanne	35
Feral Sauv. Blanc	25
Evergreen Riesling	24

Club Exclusive 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

Order Information

NAME

EMAIL

PHONE

ADDRESS

STATE

ZIP

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- Exclusive discounts
- Access to limited releases
- Complimentary tastings
- Members-only events

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The best wines at the best value—join today and save.



Scan to learn more.



EFESTĒ
WOODINVILLE
THURS 4-6 | FRI 12-6 PM

Chef Special Happy Hour

EGGPLANT ROLLATINI

**EGGPLANT, STUFFED WITH
PARMESAN RISOTTO AND
BAKED IN YIAYIA'S
SIGNATURE MARINARA
SAUCE**

GLASS POUR SPECIALS

**PENELOPE ROUSSANNE \$8
& PAULIE GSM \$9**

EFESTĒ
WOODINVILLE & SODO
THURS - FRI | 12-6 PM

2 Glasses & Pizza \$30

WINE & DINE DUO

PIZZA | GF + \$4

**MEATZA
MARGHERITA
PANCETTA
PEPPERONI
CHEESE**

GLASS POURS

**PENELOPE, LOLA, PAULIE,
JOLIE BOUCHE, UPRIGHT**



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