

# WINE LIST

## 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 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

## Club Exclusives *Spring into Wine* Mix & Match Special

6 bottles Save 25% | 12 bottles Save 30%

'20 Upright Estate Merlot, '21 Estate Grenache  
'20 Ceidleigh Syrah, '20 Jolie Bouche Syrah,  
'21 Paulie GSM



*Save 30% on an additional  
allocation of your choice!*



JOIN THE  
WINE CLUB



## 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

## PREMIUM BEER \$8

### A ROTATING LINEUP OF 7 TAPS.

ASK YOUR SERVER ABOUT OUR LINEUP,  
OR TAKE A LOOK AT OUR CHALKBOARD



## FINAL FINAL SUBSCRIPTION

3 bottles of Final Final Red Blend, delivered monthly.  
30% Discount on Final Final. Pay a \$10 flat-rate shipping  
per shipment. Free shipping on first delivery.

## EFESTĒ 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

### JUST CHEESE/JUST PEPPERONI | \$20

## MONTHLY SPECIALS

### CORNER BEEF PIZZA | \$20

A WHITE BASE WITH GRUYERE,  
CARAMELIZED ONIONS & SAUERKRAUT

### SPRING PESTO PIZZA | \$20

SPINACH AND ARUGULA PESTO, RICOTTA  
SALATA, ASPARAGUS, BRUSSELS SPROUTS,  
AND CASTELVETRANO OLIVES & TOPPED  
WITH RICOTTA

## TODAY'S 6 WINE LINE-UP



### Penelope

'22 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  
2020 Vintage  
Vinous



### 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  
2021 Vintage  
Wine Enthusiast



### Paulie

'21 RED BLEND  
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  
2021 Vintage  
James Suckling



### 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  
Vineyards show well in the  
lengthy finish.



93  
PTS  
2020 Vintage  
Int'l Wine Report



### Upright

'20 ESTATE MERLOT  
RED MOUNTAIN AVA

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



91  
PTS  
2020 Vintage  
Wine Enthusiast  
Editor's Choice



### Big Papa

'22 CABERNET  
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  
2022 Vintage  
Wine Spectator

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