

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

ASSORTED BEER 12 OZ CAN

LOCAL WASHINGTON BEER | \$8



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.

EFeSTe 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

CORNED 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

SPRING MIX SALAD | \$18

MIXED GREENS WITH BLUE CHEESE,
PISTACHIOS, GRAPES, AND FIG
VINAIGRETTE.

TODAY'S 6 WINE LINE-UP



Penelope

'22 ROUSSANNE
WHITE BLUFFS AVA

\$13
\$35

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

\$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
\$42

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

\$15
\$50

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

\$15
\$50

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

\$19
\$75

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.