



EFESTĒ PAIRING MENU

Experience EFESTĒ 90+ Point Wines

EFESTĒ PAIRING MENU

Available Daily

Marcona Almonds - 9

Truffle 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 - 3

Flavored Sparkling Water | Apple Juice



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EFESTĒ PIZZA

10" Pizza | Gluten Free +4

Meatza - 18 Red sauce, mozzarella, parm, pepperoni, Italian sausage, prosciutto

Margherita - 18 Red sauce, fresh mozzarella, tomatoes, and basil

Pancetta - 22 Caramelized onion jam, crispy pancetta, sage, Gruyère, and mozzarella

Just Pepperoni Pizza - 18 Red sauce, mozzarella, parmesan, pepperoni

Just Cheese Pizza - 18 Red sauce, mozzarella, parmesan

WEEKEND SPECIALS

Available Friday - Sunday 12 - 6 PM

Shrimp Diablo Pizza - 22

Spicy red sauce, mozzarella, mama lil's peppers, shrimp, fontina cheese.

Wine Pairing: 2021 Paulie GSM

Spanakopita Pizza - 22

Green onions, spinach, and feta on an olive oil base with mozzarella and parmesan cheese.

Wine Pairing: 2024 Babbit Rosé

Greek Salad - 18

Fresh greens, kalamata olives, feta, cucumber, red onion, tomato

Wine Pairing: 2023 Adrienne Chenin Blanc

Crunchy Chocolate Hazelnut Bars - 14

Praline crunch base topped with dark chocolate ganache with crème anglaise

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