



EFESTĒ PAIRING MENU

Experience EFESTĒ 90+ Point Wines

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Available Daily

Truffle Popcorn - 8

Fresh-popped, buttered finished w/truffle oil

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)

Pretzels - 12

2 pretzels - baked and salted served w/ Beecher's cheese sauce and stone ground mustard

Stromboli - 18

Spinach & Cheese OR Three-Meat Stromboli w/marinara dipping sauce

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

EFESTĒ PIZZA

10" Pizza | Gluten Free + 4

Meatza - 18 Red sauce, mozzarella, 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

MONTHLY SPECIALS

Available Daily

Chorizo Green Olive Pizza - 22

Red sauce, mozzarella, chorizo, sliced Castelvetrano olives, cherry tomatoes, goat cheese, fried sage garnish

Wine Pairing: 2021 Estate Grenache

NON-WINE BEVERAGES

Local Washington Beer - 8

Rotating Beers on tap

N/A Beverages - 3

Flavored Sparkling Water | Apple Juice

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