



EFeSTĒ PAIRING MENU

Experience EFeSTĒ 90+ Point Wines

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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

Chorizo Green Olive Pizza - 22

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

Wine Pairing: 2021 Estate Grenache

Drunken Cherry Pizza - 22

Final Final soaked cherries, ricotta & fresh thyme base, camembert, arugula & final final glaze drizzle

Wine Pairing: 2024 Babbit Rosé

Caprese Tower - 18

Fresh burrata, heirloom tomatoes, balsamic glaze, basil

Wine Pairing: 2023 Penelope Roussanne

Peach Raspberry Crumble - 14

Riesling-soaked peaches and raspberries topped with a brown sugar-granola crumble and fresh whipped cream

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