

# Heyday Farm House

## Beverage Menu

### RED

	Glass	Bottle
Lemberger, Two Mountain Winery, <i>Rattlesnake Hills, WA 2017</i> <i>raspberry/pepper/slightest hint of vanilla</i>	\$12	\$30
I.Q. Red, Pamplin Family Winery, <i>Columbia Valley, WA 2016</i> <i>Cabernet Sauvignon/Merlot/Petit Verdot – red apple/cherry/spice/hint of vanilla</i>	\$12	\$30
Zinfandel, Angel Vine, <i>Columbia Valley, WA 2013</i> <i>dried cranberry/herbs/dry/full bodied/medium tannins</i>	\$13	\$32
Sinister Hand, Owen Roe, <i>Yakima Valley, WA 2016</i> <i>Grenache/Syrah/Mourvedre/Cinsault - restrained acidity/balanced/chocolate/pepper/boysenberry</i>	\$15	\$37
Pinot Noir Marine Sedimentary, Andrew Rich, <i>Willamette Valley, OR 2015</i> <i>dark fruit/toasted nutmeg/smoky/black rock minerality</i>	\$15	\$45
Wilderness, Sparkman Cellars, <i>Columbia Valley, WA 2017</i> <i>Syrah/Tempranillo/Grenache/Petit Syrah - medium body/plum/cherry/velvet/smooth/elegant</i>		\$42
Tour Rain, Leah Jorgensen Cellars, <i>Oregon 2017</i> <i>Cabernet Franc/Gamay Noir - cherry/pomegranate/cocoa powder/clove/roasted bell pepper</i>		\$45
Cabernet Sauvignon, Abeja, <i>Columbia Valley, WA 2015</i> <i>chocolate/barrel spice/roasted coffee/impeccably balanced</i>		\$60
D2 Bordeaux Blend, DeLille Cellars, <i>Columbia Valley, WA 2014</i> <i>Merlot/Cabernet Sauvignon/Cab Franc/Petit Verdot - cherry/raspberry/dried herb/firm tannins</i>		\$65
Parrabellum, Force Majeure, <i>Red Mountain, WA 2014</i> <i>Merlot/Cabernet Sauvignon/Cabernet Franc - crème de cassis/graphite/toasted bread/spring flowers</i>		\$70
Zephirine Pinot Noir, Drouhin Roserock, <i>Eola-Amity Hills, OR 2016</i> <i>cassis/red berry bramble/soft silky tannins/long finish</i>		\$74
Few & Far Between, Brook & Bull, <i>Columbia Valley, WA 2016</i> <i>Malbec/Cabernet Sauvignon - ripe, full, soft fruit/warm finish/sense of purity</i>		\$78
Darkness Syrah, Sparkman Cellars, <i>Yakima Valley, WA 2016</i> <i>juicy blackberry/black olive/black pepper/smoky/stunning balance</i>		\$82
Cabernet Sauvignon, Doubleback, <i>Walla Walla, WA 2016</i> <i>pure unadulterated elegance/sandalwood/red rose petal/fine grain tannin/uber long finish</i>		\$105

*“Wine makes every meal an occasion, every table more elegant, every day more civilized.” -Andre Simon*

## WHITE

	Glass	Bottle
Pinot Gris, Spin Drift Cellars, <i>Willamette Valley, OR 2017</i> <i>green apple/pear/meyer lemon</i>	\$11	\$28
Freyja White Wine, Gard Vinters, <i>Columbia Valley, WA 2018</i> <i>Viognier/Roussanne – perfect balance of fruit and acid</i>	\$11	\$28
Gruener Veltliner, Syncline, <i>dry/crisp acidity/lemon balm/orchard blossoms/melon</i>	\$13	\$32
Sauvignon Blanc, Andrew Rich, <i>Willamette Valley, OR 2018</i> <i>rich/round/lime/stony character/clean finish</i>	\$14	\$34
Chardonnay, North Valley Vineyards, <i>Willamette Valley, OR 2016</i> <i>bosc pear/granny smith apple/oyster shell/lingering finish</i>		\$34
Semillon, Sauvignon, Muscadelle, Buty, <i>Columbia Valley, WA 2014</i> <i>aged in concrete/bright acidity/floral</i>		\$40

## SPARKLING

Brut de Noir, Rosé, Cleto Chiarli, <i>Italy</i> <i>pink violet/mild/well-structured/round &amp; alive</i>		\$28
Brut Prosecco, Adriano Adami, <i>Italy, half bottle</i> <i>crisp/savory mouthfeel/generous lingering flavors</i>		\$18
Brut Prosecco, Adriano Adami, <i>Italy</i> <i>crisp/savory mouthfeel/generous lingering flavors</i>		\$30
La Cuvee, Laurent-Perrier, <i>Champagne, France</i> <i>Chardonnay/Pinot Noir/Pinot Meunier - lemon shortbread/razor sharp finish/elegant/angular/classic</i>		\$60

## BEER & CIDER

Cranberry Rosehip Cider, <i>Finnriver, 16.9 oz.</i>		\$12
Kommuter Kolsch, <i>B.I. Brewery, 16 oz.</i>		\$10
Nice Day IPA, <i>Silver City Brewery, 12 oz.</i>		\$6
Pilsner, <i>7 Seas Brewing, Gig Harbor, 12 oz.</i>		\$6
Dark Star Oatmeal Stout, <i>Fremont Brewery, 12 oz.</i>		\$6

## BEVERAGES

Pellegrino	\$4/small	\$9/large
Limonata – pomegranate/lemon	\$4	
Grounds for Change Coffee	\$4	
Hot Tea	\$4	