

# Heyday Farm House

## Beverage Menu

### RED

	Glass	Bottle
The Vincent Red, Board Track Racer, Columbia Valley, WA 2017 <i>Cabernet Sauvignon/Merlot/Malbec – blueberry/blackberry/warm spice/round tannins</i>	\$13	\$39
Result of a Crush, Reynvaan Family Wines, Walla Walla, WA 2014 <i>Syrah /Cinsault/Mourvedre/Grenache – plum/tea leaves/violets/coffee</i>	\$13	\$39
Malbec, William Church Winery, Columbia Valley, WA 2015 <i>currant/plum/rich earthy core/white pepper/cocoa</i>	\$15	\$42
Pinot Noir Marine Sedimentary, Andrew Rich Wines, Willamette Valley, OR 2015 <i>dark fruit/toasted nutmeg/smoky/black rock minerality</i>	\$15	\$45
Zachary's Ladder, Gorman Winery, Red Mountain, WA 2017 <i>Cabernet Sauvignon/Syrah/Petit Verdot – deeply structured /blackberry/steely mineral/licorice/polished tannins</i>	\$15	\$45
Tour Rain, Leah Jorgensen Cellars, Oregon 2017 <i>Cabernet Franc/Gamay Noir - cherry/pomegranate/cocoa powder/clove/roasted bell pepper</i>		\$45
Sangiovese, Amelia Wynn Winery, Red Mountain, WA, 2015 <i>cherry bark/cassis/spice/silky tannins</i>		\$50
Merlot, DaMa Wines, Walla Walla, WA 2012 <i>luscious raspberry compote/herbs/lightly grainy tannins</i>		\$50
Cabernet Sauvignon, Abeja, Columbia Valley, WA 2015 <i>chocolate/barrel spice/roasted coffee/impeccably balanced</i>		\$60
Dead Horse, Mark Ryan, Red Mountain, WA 2017 <i>Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot – crème de cassis/lead pencil shavings/dried earth</i>		\$65
D2 Bordeaux Blend, DeLille Cellars, Columbia Valley, WA 2014 <i>Merlot/Cabernet Sauvignon/Cabernet Franc/Petit Verdot - cherry/raspberry/dried herb/firm tannins</i>		\$65
Parabellum, Force Majeure, Red Mountain, WA 2014 <i>Merlot/Cabernet Sauvignon/Cabernet Franc - crème de cassis/graphite/toasted bread/spring flowers</i>		\$70
Zephirine Pinot Noir, Drouhin Roserock, Eola-Amity Hills, OR 2016 <i>cassis/red berry bramble/soft silky tannins/long finish</i>		\$74
Pinot Noir, Megan Anne, Chehalem Mountains, Willamette, OR 2016 <i>baking spice/bay leaf/red fruits/silky tannins/lush mouthfeel/lingering finish</i>		\$76
Few & Far Between, Brook & Bull, Columbia Valley, WA 2016 <i>Malbec/Cabernet Sauvignon - ripe, full, soft fruit/warm finish/sense of purity</i>		\$78
Darkness Syrah, Sparkman Cellars, Yakima Valley, WA 2016 <i>juicy blackberry/black olive/black pepper/smoky/stunning balance</i>		\$82
Cabernet Sauvignon, Doubleback, Walla Walla, WA 2016 <i>pure unadulterated elegance/sandalwood/red rose petal/fine grain tannin/uber long finish</i>		\$105

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## WHITE

	Glass	Bottle
Pinot Gris, Spin Drift Cellars, <i>Willamette Valley, OR 2017</i> <i>green apple/pear/meyer lemon</i>	\$11	\$32
Flowerhead Rose, Lu & Oly, <i>Columbia Valley, WA 2019</i> <i>fresh strawberry delicate apricot/peach/cherries/crisp acidity/zest/lasting finish</i>	\$11	\$32
Gruener Veltliner, State 42, <i>Acadia Vineyard, Columbia Gorge, WA 2019</i> <i>bright and zippy/green pear/apple blossom/oyster shell/lime zest</i>	\$12	\$34
Sauvignon Blanc, Andrew Rich Wines, <i>Willamette Valley, OR 2018</i> <i>rich/round/lime/stony character/clean finish</i>	\$14	\$38
Albariño, SuLei Cellars, <i>Yakima Valley, WA 2018</i> <i>apricot/starfruit/white peach/bright minerality/lime</i>	\$14	\$38
Grenache Blanc, Kerloo Cellars, <i>Blue Mountain Vineyard, Walla Walla, WA 2019</i> <i>lemon/papaya/shaved almonds/white peach pit/oleander/razor sense of acidity</i>	\$14	\$38
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 Winery, <i>Columbia Valley, WA 2014</i> <i>aged in concrete/bright acidity/floral</i>		\$42

## SPARKLING

Brut de Noir, Rosé, Cleto Chiarli, <i>Italy</i> <i>pink violet/mild/well-structured/round &amp; alive</i>		\$28
Brut Rosé, Argyle, <i>Willamette Valley, OR 2015</i> <i>delicate fruit/opulent structure</i>		\$50
Brut Prosecco, Adriano Adami, <i>Italy, 375 ml / 750 ml</i> <i>crisp/savory mouthfeel/generous lingering flavors</i>		\$18 / \$30
Semillon Pét Nat, Grosgrain Vineyards, <i>Les Collines Vineyard, Walla Walla, WA 2019</i> <i>bone dry/lively bubbles/lemon/pear/sourdough/fresh sea air</i>		\$40
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

Lavender Black Currant Cider, <i>Finnriver, 16.9 oz</i>		\$12
Kommuter Kolsch, <i>B.I. Brewery, 16 oz</i>		\$10
Gimme Mo' IPA, <i>Crux, 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, <i>500 ml / 750 ml</i>		\$5 / \$9
Iggy's Honeybrew Kombucha ~ Golden Elixir ~ Hawthorne Rose, <i>12 oz</i>		\$6
Limonata ~ Lemon ~ Pomegranate Orange, <i>12 oz</i>		\$4
Equal Exchange Coffee ~ Hot Tea ~ Iced Tea		\$4

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