

The background is a solid orange color. In the upper right quadrant, there are several abstract white shapes: a small rounded rectangle, a larger rounded rectangle, and a large oval. The text is positioned to the left of these shapes.

the  
source

PLATES AND POURS

BREAKFAST

A decorative border at the bottom of the page, consisting of a dense, repeating pattern of small orange and white specks.

## from the forest

### ORCHARD PARFAIT | 19

yogurt, berries, honeycomb, house made granola, green apple, banana

### WOODLAND FRUIT | 18

fresh cut melons, berries, granola, honey ricotta

### PROTEIN ADVENTURE | 21

hardboiled egg, quinoa, edamame, roasted garbanzo bean, candied sweet potatoes, spinach, marinated feta, green goddess

## forged in fire

### MINER'S BREAKFAST | 24

2 eggs your way, bacon or sausage, potatoes, Washington apple turnover

### SUNCADIA SUNRISE | 23

smoked wild mushroom omelet: Beecher's white cheddar, spinach

### ELK BISCUITS N GRAVY | 21

creamy white gravy, two eggs

## from the sea

### TACKLE BOX | 23

avocado, dill cream cheese, fried capers, shaved onion and tomato, greens from the garden, house cured steelhead, whole wheat toast

### EXIT 80 | 24/26

english muffin, hollandaise, poached eggs, smoked paprika, choice of house-traditional Canadian bacon, avocado and tomato or cured steelhead



signature dish



gluten free



vegetarian



vegan

# the sweet patch

## EARLY BIRD CROISSANT | 18

Canadian bacon and egg, potatoes

## NORTHWEST TOAST BRULEE | 22



thick cut brioche, strawberries, pastry cream burnt sugar



## THE SOURCE : HUCKLEBERRY HIKE | 24



huckleberry pancakes with huckleberry syrup, powdered sugar, freshly whipped cream

## SMOOTHIES | 17



Berry Bliss : honey yogurt, banana, strawberry, blueberry, raspberry, blackberry chia seeds

Forest Fusion : honey yogurt, banana, spinach, cucumber, green apple, chia seeds

## sides

CHICKEN SAUSAGE (2) | 11

BACON (4) | 11

CROISSANT | 11

EGGS (2) | 9

TOAST | 4

FRUIT CUP | 8

PANCAKES | 12

POTATOES | 7



signature dish



gluten free



vegetarian



vegan

## breakfast pours

COFFEE | 4 JUICE | 6 TEA | 4 TOPO CHICO | 6

FARMSTED BLOODY MARY | 19

Tito's vodka, Cutwater bloody mary mix, olives, cornichons, salted rim

MOUNTAIN COFFEE | 14

Bailey's, coffee, whipped cream

MIMOSAS | 14

Brut, choice of orange juice, grapefruit, or huckleberry

## 0.0% spirits

PUMPKIN NON-TINI | 15

pumpkin, Pioneer espresso, half & half

CRANBERRY MARGARITA | 14

Dromme Calm (non-alcoholic spirit), water, orange juice, cranberry, lime juice, salt rim

AUTUMN MIMOSA | 19

Pathfinder (non-alcoholic spirit), orange juice, grapefruit juice, Joyus Sparkling (non-alcoholic sparkling wine)

HUCKLEBERRY SOUR | 16

Dromme Awake (non-alcoholic spirit), lemon juice, grenadine, huckleberry, egg white

DRY & DAPPER | 18

Pathfinder (non-alcoholic spirit), demerara syrup, bitters

N/A BLOODY MARY | 18

Roots Bianco, (non-alcoholic spirit), Cutwater bloody mary mix, olives, cornichons, salted rim

N/A SPEAKEASY | MV

it's a secret... ask your server!

MANGO CREAMSICLE | 12

mango puree, coconut cream, soda water



The top right corner of the page features several abstract white shapes. There is a small, rounded, teardrop-like shape, a larger, more complex organic shape, and a large, smooth oval shape. These shapes are set against a dark green background.

the  
source

PLATES AND POURS

LUNCH

The bottom portion of the page is filled with a dense, grainy texture. This texture consists of a complex, irregular pattern of small, interconnected shapes, creating a rich, organic appearance. The colors within this texture range from dark green to light green, blending into the overall color scheme of the page.

# sides + snacks : from the garden

## ALPINE CAESAR | 13/17

romaine, shaved parmesan, croutons, house-made caesar dressing, lemon wedge

## EVERGREEN | 20

baby kale, marinated feta, quinoa, pinenuts, dried cranberries, green apple, apple cider vinaigrette

## SUNCADIA TRAIL COBB | 24

romaine, cherry tomatoes, hardboiled egg, grilled chicken, avocado, bacon bits, gorgonzola, blue cheese dressing

## HAY CREEK GARDEN FLAT BREAD | 18

pita pocket, cucumber, tomato, lettuce, bell pepper, dill cream cheese

## BLACK AND BLUE BRUSSELS SPROUTS | 16

deep fried Brussels, blue cheese, black walnuts, balsamic glaze

## WILD FIRE FRIES | 18

waffle fries, buffalo sauce, bacon bits, black olives, green onions, tomatoes, cotija, pepper flakes

## add-ons

SALMON FILET 6oz | 15

NEW YORK STRIP 6oz | 18

CHICKEN BREAST 6oz | 15

TOFU 6oz | 15



signature dish



gluten free



vegetarian



vegan

# shareables : from the elements

## THREE LITTLE BIRDS | 16

jumbo wings with bbq, garlic aioli, buffalo, carrot & celery sticks

## NORTHERN LIGHTS | 20

hummus, guacamole, tzatziki, cucumber pico, roasted garbanzo beans, carrot, celery, pita chips

## TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, toasted bread

## BACKROAD | 20

Glondo's cured meats and chef choice cheese with crackers

## CHEF'S CHOICE DIP | 17

chef's choice of chips and rotating dip

## WONDERER | 17

crostini, chef choice rotating toppings

## JUNK DRAWER CALAMARI | 22

artichokes, banana peppers, remoulade



## THE SOURCE : COAL MINER | 26

brisket burnt ends with huckleberry teriyaki sauce, cabbage salad

## MAC DADDY MAC N CHEESE | 25

Beachers flagship, gemelli, bacon, bread crumb crust, hot cast iron



# forged in fire

**SANDWICHES:** half sandwiches available as indicated

**KACHEESE | 11/16** 

grilled cheese on sourdough with garlic aioli, cheddar, swiss, gruyere, tomato jam

**PNW PASTRAMI | 19/26**

cabbage salad, crispy onion, pickles, swiss cheese, wholegrain mustard aioli, sourdough

**ROPE RIDER | 18/26**

crispy pork belly, baguette, arugula, mozzarella, tomato, pickled red onion

**SASQUATCH | 26**

double smash Angus patty, black garlic aioli, lettuce, tomato, bacon, crispy onion strings, colby jack cheese, egg kaiser bun



**THE SOURCE: SALM-GYRO | 27**

pita pocket, blackened salmon, tzatziki, hummus, lettuce, tomato, cucumber, pickled red onion

**SOUPS: CUP 9 | BOWL 15**

**TOMATO BISQUE** 

**FROM THE SEA CHOWDER**

**SOUP DE JOUR**





# lunch + dinner pours

COFFEE | 4

JUICE | 6

TEA | 4

TOPO CHICO | 6

SODA | 6

## cocktails

BANNISTER'S SMOKED OLD FASHIONED | 18

Bulleit bourbon, Angostura bitters, smoked cherrywood demerara simple syrup

PIONEER ESPRESSO MARTINI | 18

Belvedere vodka, Pioneer espresso, Giffard Vanille de Madagascar

509 AMERICANO | 14

choice of hot or cold, Liqueur 43, Pioneer espresso, whip topping

MINERS MULE | 16

Belvedere vodka, lime juice, huckleberry syrup, soda water

HOT SPICED CIDER | 14

spiced rum, cider, whip topping, carmel drizzle

APPLE CIDER MULE | 16

Belvedere vodka, cider, ginger beer, apple slice

PICKLE-TINI | 16

Belvedere vodka or Hendricks gin, pickle juice

FARMSTEDBLOODY MARY | 19

Tito's vodka, Cutwater bloody mary mix, olives, cornichons, salted rim



## 0.0% spirits

### PUMPKIN NON-TINI | 15

pumpkin, Pioneer espresso, half & half

### CRANBERRY MARGARITA | 14

Dromme Calm (non-alcoholic spirit), water, orange juice, cranberry, lime juice, salt rim

### AUTUMN MIMOSA | 19

Pathfinder (non-alcoholic spirit), orange juice, grapefruit juice, Joyus Sparkling (non-alcoholic sparkling wine)

### HUCKLEBERRY SOUR | 16

Dromme Awake (non-alcoholic spirit), lemon juice, grenadine, huckleberry, egg white

### DRY & DAPPER | 18

Pathfinder (non-alcoholic spirit), demerara syrup, bitters

### N/A BLOODY MARY | 18

Roots Bianco, (non-alcoholic spirit), Cutwater bloody mary mix, olives, cornichons, salted rim

### N/A SPEAKEASY | MV

it's a secret... ask your server!

### MANGO CREAMSICLE | 12

mango puree, coconut cream, soda water

## white wine

### CHARDONNAY

Browne Family: 21 / 79

Flaneur Willamette Valley: 72

Dumol Wester Reach: 165

Bookwalter Double Plot: 18 / 64

Flowers: 98

Ramey: 108

### SAUVIGNON BLANC

Whitehall Lane: 68

Whitehaven: 14 / 50

Three Brooms: 47

Efeste Feral: 72

Metier Sauv Blanc: 15 / 54

## white wine (continued)

### ROSÉ

Julia Dazzle: 14 / 50  
Tirridis Sparkling: 42  
Rhody: 56  
DeLille Estate Rose: 15 / 55

### OTHER WHITES

Portlandia Pinot Gris: 11 / 38  
Boomtown Pinot Gris: 49  
Schmitt Sohnoe Riesling: 35  
Cote Bonneville Riesling: 70  
Evergreen Pinot Gris: 42

### SPARKLING WINE

Josh Prosecco: 12 / 42  
Tirridis Blanc de Blanc Brut: 11 / 38  
Duval-Leroy Brut Rose: 180  
Efeste Angie Blanc de Blanc: 122  
Joyus N/A: 112

## red wine

### CABERNET SAUVIGNON

Efeste Lil Mama: 80  
Browne Family Skull & Chain: 84  
Justin: 16 / 72  
Paso D'Oro: 68  
Palencie Monarcha: 51

### PINOT NOIR

Northern Gateway: 84  
Cline Pinot Noir: 16 / 58  
Jonive: 134  
Stoller Dundee Hills: 85

### SYRAH

Dusted Valley Syrah: 45  
Bookwalter Readers Syrah: 17 / 60  
Language of Yes Syrah: 112

## red wine (continued)

### OTHER REDS

Ilama Malbec: 11 / 40  
Klinker Brick Old Ghost Zinfandel: 108  
Efeste Final Final blend: 98  
Canoe Ridge Merlot: 62  
L'Ecole No 41 Merlot: 90  
Sant' Angelus Scarlett: 126  
Graham's Ruby Port: 55  
DeLille D2 Bordeaux Red Blend: 22 / 79  
Metier Red Blend: 16 / 55  
Fattoria Le Pupille Morellino Di Scansano: 79

## interesting wine

Leonetti Cabernet Sauvignon: 342  
Feather Long Shaow Cabernet Sauvignon: 185  
Bookwalter Suspence Cabernet franc: 126  
Efeste Big Papa Cabernet Sauvignon: 159  
Mount Peak Zinfandel: 124  
Whitehall Lane Merlot: 108  
Chester Kidder: 210  
Golen Eye Pinot Noir: 190  
Pago Del Cielo Tempranillo: 132  
Antinoi Badia a Passignano Sangiovese: 190  
Spottswoode Cabernet: 298  
Figgins Estate Red Blend: 210



the  
source

PLATES AND POURS

DINNER



# from the garden

## ALPINE CAESAR | 13/17

romaine, shaved Parmesan, croutons, house-made Caesar dressing, lemon wedge

## EVERGREEN | 20

baby kale, marinated feta, quinoa, pinenuts, dried cranberries, green apple, apple cider vinaigrette

## SUNCADIA TRAIL COBB | 24

romaine, cherry tomatoes, hardboiled egg, grilled chicken, avocado, bacon bits, gorgonzola, blue cheese dressing

## PANZANELLA AVALANCHE | | 24

arugula, prosciutto, goat cheese crumbles, pistachio, red wine vinaigrette, croutons

# snacks + sides : from the farm

## BLACK AND BLUE BRUSSELS | 16

deep fried Brussels, blue cheese, black walnuts, balsamic glaze

## WILDFIRE FRIES | 18

waffle fries, buffalo sauce, bacon bits, black olives, green onions, tomatoes, cotija, pepper flakes

# add-ons

SALMON FILET 6oz | 15

NEW YORK STRIP 6oz | 18

CHICKEN BREAST 6oz | 15

TOFU 6oz | 15

BROCCOLINI | 12



signature dish



gluten free



vegetarian



vegan

# forged in fire



## THE SOURCE: FORAGER | 32



mushroom wellington, creamy pesto sauce, smoked rainbow potatoes, broccolini

## PASTA TOSS | MP

it's a secret... ask your server!

## THE RANGE | 39

12 oz New York Strip, chimichurri, waffle fries

## FARM HOUSE CHICKEN PICATTA | 27

smoked rainbow potatoes, bacon, capers, sauteed rainbow carrots

## SASQUATCH | 26

double smash angus patty, black garlic aioli, lettuce, tomato, bacon, Colby jack cheese, egg kaiser bun

## CASCADIA CURRY | 25



crispy breaded tofu, coconut curry sauce, rainbow carrots, smoked petite potatoes

# from the sea

## GORGE-OUS SALMON | 28



skin on salmon in tarragon marinated, celeriac mash potato, broccolini, mustard velouté sauce

## JUNK DRAWER CALAMARI | 22



artichokes, banana peppers, remoulade



signature dish



gluten free



vegetarian



vegan

# shareables : from the elements

## THREE LITTLE BIRDS | 16

jumbo wings with bbq, garlic parmesan, buffalo, carrot & celery sticks

## NORTHERN LIGHTS | 20

hummus, guacamole, tzatziki, cucumber pico, roasted garbanzo beans, carrot, celery, pita chips

## TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, toasted bread

## BACKROAD | 20

Glondo's cured meats and chef choice cheese

## CHEF'S CHOICE DIP | 17

chef's choice of chips and rotating dip

## WONDERER | 17

crostini, chef choice rotating toppings



## THE SOURCE : COAL MINER | 26

brisket burnt ends with huckleberry teriyaki, cabbage salad

## MAC DADDY MAC N CHEESE | 25

Beachers Flagship, Gemelli, bacon, bread crumb crust, hot cast iron



signature dish



gluten free



vegetarian



vegan



# LITTLE RANGERS

breakfast

mocktails



THE SOURCE: LITTLE RANGER PARFAIT | 10

housemade granola, berries, banana



kids rule



THE SOURCE : EXPLORER'S ELIXIR | 13

choice of strawberry or wild berry & lemonade

RANGERS SUNRISE SKILLET | 14



kids rule

one egg your way, bacon or sausage, potatoes

SCOUTS STACK OF DELIGHT | 11



kids rule

four silver dollar pancakes, powdered sugar

CAMPFIRE PIZZA | 14



kids rule

tomato sauce, pork topping, bell peppers

RANGERS RIVER | 11

Topo Chico, fresh berries

CAMPFIRE CREAMSICLE | 10

mango puree, coconut creme, soda water

JUNIOR RANGERS JUBILEE | 10

housemade grenadine, 7up, cherries

the source



signature dish



gluten free



vegetarian



vegan



kids rule

# LITTLE RANGERS

lunch + dinner

mocktails



LITTLE RANGER PROTEIN BOWL | 14    
edamame, roasted garbanzo bean, roasted sweet  
potatoes, hard boiled egg, spinach **KIDS** kids rule

THE SOURCE : EXPLORER'S ELIXIR | 13  
choice of strawberry or wild berry & lemonade

RANGER STRIPS | 14 **KIDS** kids rule  
chicken strips with waffle fries

RANGERS RIVER | 11  
Topo Chico, fresh berries

WILD WAFFLE FRIES | 10 **KIDS** kids rule

CAMPFIRE CREAMSICLE | 10  
mango puree, coconut creme, soda water

RANGERS RAINBOW SALAD | 14 **KIDS** kids rule  
spring mix, avocado, edamame, cucumber, cherry  
tomato, green goddess dressing  

JUNIOR RANGERS JUBILEE | 10  
house made grenadine, 7up, cherries

FRONTIER FINDERS CHEESEBURGER | 12 **KIDS** kids rule  
smashed Angus burger, cheddar cheese, waffle fries

ADVENTURER'S ALPINE MAC N CHEESE | 12 **KIDS** kids rule



signature dish



gluten free



vegetarian



vegan

**KIDS**

kids rule

the source

# lunch + dinner pours

COFFEE | 4

JUICE | 6

TEA | 4

TOPO CHICO | 6

SODA | 6

## cocktails

BANNISTER'S SMOKED OLD FASHIONED | 18

Bulleit bourbon, Angostura bitters, smoked cherrywood demerara simple syrup

PIONEER ESPRESSO MARTINI | 18

Belvedere vodka, Pioneer espresso, Giffard Vanille de Madagascar

509 AMERICANO | 14

choice of hot or cold, Liqueur 43, Pioneer espresso, whip topping

MINERS MULE | 16

Belvedere vodka, lime juice, huckleberry syrup, soda water

HOT SPICED CIDER | 14

spiced rum, cider, whip topping, carmel drizzle

APPLE CIDER MULE | 16

Belvedere vodka, cider, ginger beer, apple slice

PICKLE-TINI | 16

Belvedere vodka or Hendricks gin, pickle juice

FARMSTEDBLOODY MARY | 19

Tito's vodka, Cutwater bloody mary mix, olives, cornichons, salted rim



## 0.0% spirits

### PUMPKIN NON-TINI | 15

pumpkin, Pioneer espresso, half & half

### CRANBERRY MARGARITA | 14

Dromme Calm (non-alcoholic spirit), water, orange juice, cranberry, lime juice, salt rim

### AUTUMN MIMOSA | 19

Pathfinder (non-alcoholic spirit), orange juice, grapefruit juice, Joyus Sparkling (non-alcoholic sparkling wine)

### HUCKLEBERRY SOUR | 16

Dromme Awake (non-alcoholic spirit), lemon juice, grenadine, huckleberry, egg white

### DRY & DAPPER | 18

Pathfinder (non-alcoholic spirit), demerara syrup, bitters

### N/A BLOODY MARY | 18

Roots Bianco, (non-alcoholic spirit), Cutwater bloody mary mix, olives, cornichons, salted rim

### N/A SPEAKEASY | MV

it's a secret... ask your server!

### MANGO CREAMSICLE | 12

mango puree, coconut cream, soda water

## white wine

### CHARDONNAY

Browne Family: 21 / 79

Flaneur Willamette Valley: 72

Dumol Wester Reach: 165

Bookwalter Double Plot: 18 / 64

Flowers: 98

Ramey: 108

### SAUVIGNON BLANC

Whitehall Lane: 68

Whitehaven: 14 / 50

Three Brooms: 47

Efeste Feral: 72

Metier Sauv Blanc: 15 / 54

## white wine (continued)

### ROSÉ

Julia Dazzle: 14 / 50  
Tirridis Sparkling: 42  
Rhody: 56  
DeLille Estate Rose: 15 / 55

### OTHER WHITES

Portlandia Pinot Gris: 11 / 38  
Boomtown Pinot Gris: 49  
Schmitt Sohnoe Riesling: 35  
Cote Bonneville Riesling: 70  
Evergreen Pinot Gris: 42

### SPARKLING WINE

Josh Prosecco: 12 / 42  
Tirridis Blanc de Blanc Brut: 11 / 38  
Duval-Leroy Brut Rose: 180  
Efeste Angie Blanc de Blanc: 122  
Joyus N/A: 112

## red wine

### CABERNET SAUVIGNON

Efeste Lil Mama: 80  
Browne Family Skull & Chain: 84  
Justin: 16 / 72  
Paso D'Oro: 68  
Palencie Monarcha: 51

### PINOT NOIR

Northern Gateway: 84  
Cline Pinot Noir: 16 / 58  
Jonive: 134  
Stoller Dundee Hills: 85

### SYRAH

Dusted Valley Syrah: 45  
Bookwalter Readers Syrah: 17 / 60  
Language of Yes Syrah: 112

## red wine (continued)

### OTHER REDS

Ilama Malbec: 11 / 40  
Klinker Brick Old Ghost Zinfandel: 108  
Efeste Final Final blend: 98  
Canoe Ridge Merlot: 62  
L'Ecole No 41 Merlot: 90  
Sant' Angelus Scarlett: 126  
Graham's Ruby Port: 55  
DeLille D2 Bordeaux Red Blend: 22 / 79  
Metier Red Blend: 16 / 55  
Fattoria Le Pupille Morellino Di Scansano: 79

## interesting wine

Leonetti Cabernet Sauvignon: 342  
Feather Long Shaow Cabernet Sauvignon: 185  
Bookwalter Suspence Cabernet franc: 126  
Efeste Big Papa Cabernet Sauvignon: 159  
Mount Peak Zinfandel: 124  
Whitehall Lane Merlot: 108  
Chester Kidder: 210  
Golen Eye Pinot Noir: 190  
Pago Del Cielo Tempranillo: 132  
Antinoi Badia a Passignano Sangiovese: 190  
Spottswoode Cabernet: 298  
Figgins Estate Red Blend: 210

# happy hour + late night

Half off from 4-5pm and 1 hour before closing

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## THREE LITTLE BIRDS | 16



jumbo wings with bbq, garlic aoli, buffalo, carrot & celery sticks

## TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, toasted bread

## CHEF'S CHOICE DIP | 16

chef's choice of chips and rotating dip

## BLACK AND BLUE BRUSSELS SPROUTS | 15



deep fried Brussels, blue cheese, black walnuts, balsamic glaze

## WILDFIRE FRIES | 18

waffle fries, buffalo sauce, bacon bits, black olives, green onions, tomatoes, cotija, pepper flakes

## WONDERER | 17

crostini, chef choice rotating toppings

**the**  
**source**  
PLATES AND POURS

 vegetarian

 gluten free

 vegan

# 0.0% spirits

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## PUMPKIN NON-TINI | 15

pumpkin, Pioneer espresso, half & half

## CRANBERRY MARGARITA | 14

Dromme Calm (non-alcoholic spirit), water, orange juice, cranberry, lime juice, salt rim

## AUTUMN MIMOSA | 19

Pathfinder (non-alcoholic spirit), orange juice, grapefruit juice, Joyus Sparkling (non-alcoholic sparkling wine)

## HUCKLEBERRY SOUR | 16

Dromme Awake (non-alcoholic spirit), lemon juice, grenadine, huckleberry, egg white

## DRY & DAPPER | 18

Pathfinder (non-alcoholic spirit), demerara syrup, bitters

## N/A BLOODY MARY | 18

oots Bianco, (non-alcoholic spirit), Cutwater bloody mary mix, olives, cornichons, salted rim

## N/A SPEAKEASY | MV

it's a secret... ask your server!

## MANGO CREAMSICLE | 10

mango puree, coconut cream, soda water



# cocktails

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## BANNISTERS SMOKED OLD FASHIONED | 18

Bulleit Bourbon, Angostura bitters, smoked cherrywood demerara simple syrup

## PIONEER ESPRESSO MARTINI | 18

Belvedere vodka, Pioneer espresso, Giffard Vanille de Madagascar

## 509 AMERICANO | 14

choice of hot or cold, Liqueur 43, Pioneer espresso, whip topping

## MINERS MULE | 16

Belvedere Vodka, lime juice, huckleberry syrup, soda water

## HOT SPICED CIDER | 14

spiced rum, cider, whip topping, carmel drizzle

## APPLE CIDER MULE | 16

Belvedere vodka, cider, ginger beer, apple slice

## PICKLE-TINI | 16

Belvedere vodka or Hendricks gin, pickle juice

## BLOODY MARY | 19

Tito's Vodka, Cutwater bloody mary mix, olives, cornichons, salted rim

# interesting wine

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- Leonetti Cabernet Sauvignon: 342
- Feather Long Shaow Cabernet Sauvignon: 185
- Bookwalter Suspence Cabernet franc: 126
- Efeste Big Papa Cabernet Sauvignon: 159
- Mount Peak Zinfandel: 124
- Whitehall Lane Merlot: 108
- Chester Kidder: 210
- Golen Eye Pinot Noir: 190
- Pago Del Cielo Tempranillo: 132
- Antinoi Badia a Passignano Sangiovese: 190
- Spottswoode Cabernet: 298
- Figgins Estate Red Blend: 210

the  
source

PLATES AND POURS

# white wine

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## CHARDONNAY

Browne Family: 21 / 79  
Flaneur Willamette Valley: 72  
Dumol Wester Reach: 165  
Bookwalter Double Plot: 18 / 64  
Flowers: 98  
Ramey: 108

## SAUVIGNON BLANC

Whitehall Lane: 68  
Whitehaven: 14 / 50  
Three Brooms: 47  
Efeste Feral: 72  
Metier Sauv Blanc: 15 / 54

## ROSÉ

Julia Dazzle: 14 / 50  
Tirridis Sparkling: 42  
Rhody: 56  
DeLille Estate Rose: 15 / 55

## OTHER WHITES

Portlandia Pinot Gris: 11 / 38  
Boomtown Pinot Gris: 49  
Schmitt Sohnoe Riesling: 35  
Cote Bonneville Riesling: 70  
Evergreen Pinot Gris: 42

## SPARKLING WINE

Josh Prosecco: 12 / 42  
Tirridis Blanc de Blanc Brut: 11 / 38  
Duval-Leroy Brut Rose: 180  
Efeste Angie Blanc de Blanc: 122  
Joyus N/A: 112

# red wine

---

## PINOT NOIR

Northern Gateway: 84  
Cline Pinot Noir: 16 / 58  
Jonive: 134  
Stoller Dundee Hills: 85

## SYRAH

Dusted Valley Syrah: 45  
Bookwalter Readers Syrah: 17 / 60  
Language of Yes Syrah: 112

## CABERNET SAUVIGNON

Efeste Lil Mama: 80  
Browne Family Skull & Chain: 84  
Justin: 16 / 72  
Paso D'Oro: 68  
Palencie Monarcha: 51

## OTHER REDS

Iama Malbec: 11 / 40  
Klinker Brick Old Ghost Zinfandel: 108  
Efeste Final Final blend: 98  
Canoe Ridge Merlot: 62  
L'Ecole No 41 Merlot: 90  
Sant' Angelus Scarlett: 126  
Graham's Ruby Port: 55  
DeLille D2 Bordeaux Red Blend: 22 / 79  
Metier Red Blend: 16 / 55  
Fattoria Le Pupille Morellino Di Scansanso: 79