

# Santiam Wine & Bistro Menu

## A Little Something

### Bare Naked Flatbread

**\$7** Toasted flatbread with roasted garlic & rosemary salted olive oil.

### Hummus & Veggies \$10

Pita, Cucumber, celery, and carrots

### Cheesy Bread (2) \$5

Rosemary Garlic, butter, Parmesan on a baguette

### Demi French Baguette Loaf \$8

Roasted garlic, rosemary salt and olive oil.

### Truffle or Regular

### Popcorn \$6

Includes one refill.

### 2 Crab Cakes red pepper

**Aioli Market price** on a bed mixed greens with Asian dressing,

### Cheese Plate and Crackers \$14

Choice of three cheeses, served with crackers and seasonal compote.

### Charcuterie Plate & Crackers \$14

Prosciutto, Salami, and smoked Ham served with Dijon & crackers.

### Deli Combo Plate \$25

Prosciutto, Salami your choice of three cheeses, citrus olives, nuts, ½ Baguette, olive oil & Crackers, Dijon Mustard

### Truffle French Fries \$8

Served with special sauce. Side \$6

### Stuffed Medjool Dates \$7

Walnut/gorgonzola Cheese/Prosciutto Wrap served with balsamic (2)

### Citrus & Rosemary Olives \$9

Assorted varieties served warm.

### Warm Roasted Nuts \$9

Seasoned with rosemary, garlic, shallots.

### Pickled Plate \$9

House made seasonal pickled produce.

### Edamame bowl \$12

Sesame oil

### Goat cheese Stuffed Peppadew 3 for

### House Made Lasagna *Served with one cheesy bread and a small Caesar Salad*

### Italian Sausage \$18

Traditional Red Sauce

### Wild Mushroom \$18

Bechamel & Assorted Mushrooms

## Flat Breads

### Mediterranean \$12

Kalamata olive, feta, red onion, artichoke heart, sun dried tomato, hummus, balsamic vinegar

Add: Anderson Farms lamb \$6

### Cambozola \$11

Roasted garlic, Cambozola cheese, basil, balsamic vinegar.

### Dungeness Crab Melt **Market price**

Tillamook cheddar, crab, basil, tomato, red onion, balsamic vinegar

### Margherita \$11

Mozzarella, basil, tomato, balsamic vinegar

### B.L.T. \$11

Bacon, lettuce, tomato, red onion, Smokey mozzarella

### Garden Pesto \$11

Pesto, roasted garlic, goat cheese, sundried tomato, mixed greens.

### Pepperoni \$11

Pepperoni, mozzarella, red sauce

## Soups

### Dungeness Crab, potato & corn chowder

Cup \$9 Bowl \$14

### Potato corn chowder

Cup \$7 Bowl \$10

### Minestrone (gluten free)

Italian Sausage, corona bean,

Cup \$7 Bowl \$10

Soup du jour...ask your server.

## Salads

**Add Crab for market price. Chicken, Shrimp, Bacon, Smoked Ham for \$8 to any dish. Add avocado \$2.**

*Salad dressings and sauces:* House-Italian Vinaigrette, Caesar, Ranch, Bleu Cheese

Thousand Island, Olive Oil & Balsamic, Slaw dressing, red pepper Aioli, Asian Vinaigrette

### House Salad \$8

Cucumber, tomato, carrot, red onion with house made Italian dressing, mixed greens.

### Shrimp Slaw \$10

Shrimp, Red & green Cabbage, carrots, toasted sesame seed, beets, with a slaw dressing

### Carrot Shrimp Crunch \$10

Tossed w/secret dressing, shredded carrot, celery, sunflower seed, green onion, chow Mein noodle, bay shrimp.

### Crab Louis market price

Kalamata olive, cucumber, tomato, carrot, red onion, cheddar, boiled egg, bacon bits, Dungeness Crab, Thousand Island dressing on Romaine.

### Caesar \$10

A classic – Romaine lettuce tossed with Caesar dressing and Parmesan cheese, w/ cheesy bread.

### Greek Salad \$14

Artichoke heart, kalamata olives, feta, cucumber, tomato, carrot, red onions, pita chips on mixed greens, house Italian dressing

### Spinach & Fried Brussel Salad \$14

Fried Brussels, spinach, dried cranberries, red onion, feta cheese, walnuts, tossed with Italian dressing.

### Pickled Salad \$10

Seasoned pickled vegetables, sunflower seeds, feta, tossed with mixed greens in Italian dressing.

### Yellow Fin Tuna Salad \$20

Rare Tuna, on a bed of arugula, cucumber, red bell pepper, fresh avocado, pickled ginger, wasabi, Asian Vinaigrette dressing. served with Edamame.

### Poached organic Chicken Salad \$16

Curry, Turmeric, mayo, grapes, celery on leaf lettuce.

## Sandwiches on bread or leaf lettuce

Add Truffle French Fries \$6

### Veggie melt \$8.

Asiago cheese melted on a ciabatta bun with mayo, lettuce, tomato, red onion, and cucumber.

### Grilled Organic Chicken Breast \$16

Smokey mozzarella cheese melted with mayo lettuce tomato, red onion, honey mustard, and organic chicken breast, on ciabatta bun.

### B.L.T. \$12 The best in town!

Asiago cheese melted with mayo, bacon, lettuce, tomato, and red onion, on a ciabatta bun.

### Italian Melt \$14

Prosciutto, salami, sun dried tomatoes, red onions, pesto, and mozzarella on a French baguette

**Reuben \$18** Pastrami, house pickled cabbage, Swiss on Rye, Thousand Island served with green salad or truffle French fries.

### Shrimp Melt \$14

Bay shrimp, red onion, Tillamook cheddar, mayo on open faced toasted French baguette.

### Dungeness Crab Melt Market Price

Crab, red onion on baguette Tillamook Cheddar, mayo, open faced French baguette.

### Ham & Provolone Sandwich \$14

Smoked ham with melted provolone cheese, mayo, red onion, tomato, & lettuce on Baguette

### Carrot Crunch Melt \$12

Tossed shredded carrot, mayo, celery, cucumbers, sunflower seed, green onion, bay shrimp, & leaf lettuce with melted Asiago on toasted ciabatta

### Poached Organic Curry Chicken \$16

Curry, Turmeric, mayo, grapes, celery on your choice leaf lettuce, Dave killer wheat, Croissant, or Ciabatta,

## Santiam Wine & Bistro Desserts

**Tillamook Dairy Vanilla Ice-cream \$8**

**Add blueberry compote \$4**  
each.

**Crème Brûlée \$6**

Traditional vanilla

**Root Beer Float \$10**

Root beer with French vanilla ice cream

**Affogato \$10**

French vanilla ice-cream, a shot of espresso and  
Ghirardelli syrup

**Our Signature Cookie \$1.50**

Peanut butter, Ghirardelli chocolate  
chip

**Ganache Brownie \$7**

Served warm with Ghirardelli dark chocolate syrup.

**Add a scoop vanilla ice-cream \$4.**

Ask your server for specialty desserts and daily specials.

Store Hours: Tuesday, 11-4. Wednesday, 11-7. Thursday, 11-4. Friday, 11-8. Saturday, 11-4

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