

Santiam Wine & Bistro Menu

A Little Something

Bare Naked Flatbread

\$5 Toasted flatbread with a roasted garlic & rosemary salted olive oil

Hummus & Veggies \$10

Pita, Tzatziki
Cucumber, celery, and carrots

Cheesy Bread (2) \$3

Rosemary Garlic, butter,
Parmesan on a baguette

Demi French Baguette Loaf \$6

With roasted garlic, rosemary
salted olive oil

Truffle or Regular Popcorn \$5

Includes one refill

2 Crab Cakes \$18 on a bed
mixed greens with Asian dressing,
bread stick

Cheese Plate and Crackers \$12

Choice of three cheeses, served
with crackers and seasonal compote

Charcuterie Plate & Crackers \$12

Prosciutto, Salami and smoked-Ham
served with crackers and seasonal
compote

Deli Plate \$25

Prosciutto, Salami and smoked
Ham, your choice of three cheeses,
citrus olives, nuts, ½ Baguette, olive
oil & Crackers

Truffle French Fries \$8

Served with special sauce. Side \$6

Stuffed Medjool Dates \$6.50

Walnut/Smokey Blue
Cheese/Prosciutto Wrap served
with balsamic (2)

Citrus & Rosemary Olives \$8

Assorted variety, served warm

Warm Roasted Nuts \$8

Seasoned with rosemary, garlic,
shallots, & brown sugar

Pickled Plate \$6

House made seasonal pickled
produce

House Made Lasagnas

Served with one cheesy bread and a small Caesar Salad

Italian Sausage \$14

Traditional Red Sauce

Wild Mushroom \$14

Bechamel & Assorted Mushrooms

Flat Breads

Mediterranean \$10

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

Add: Anderson Farms lamb \$6

Cambozola \$10

Roasted garlic, Cambozola cheese, basil, balsamic
vinegar

Dungeness Crab \$16

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

Margherita \$10

Mozzarella, basil, tomato, balsamic vinegar

B.L.T. \$10

Bacon, lettuce, tomato, red onion, Smokey
mozzarella

Garden Pesto \$10

Pesto, roasted garlic, goat cheese, sundried tomato,
mix greens

Pepperoni \$10

Pepperoni, mozzarella, red sauce

Soups

Dungeness Crab, potato & corn chowder

Bowl \$10 Cup \$8

Potato corn chowder

Bowl \$8 cup \$6

Minestrone (gluten free)

Italian Sausage, corona bean,

*Debbie's Favorite!! Bowl \$8 cup \$6

Soup du jour...ask your server

Ask about our specials!! Open Tuesday -Friday 11-7, Saturday 11-4

Salads

Add Crab for \$8. Chicken, Shrimp, Bacon Smoked Ham for \$6 to any dish.

Salad dressings: House-Italian Vinaigrette, Caesar, Lemon Poppy Seed (Yogurt based), Ranch, Bleu Cheese
Thousand Island, Olive Oil & Balsamic, Slaw dressing

House Salad \$5

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

Shrimp Slaw \$9

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

Carrot Shrimp Crunch \$9

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

Crab Louis \$18

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

Caesar \$9

A classic – Romaine lettuce tossed with Caesar dressing and parmesan cheese, serve with cheesy bread

Greek \$12

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

Spinach & Fried Brussel Salad \$12

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

Pickled Salad \$9

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

Sandwiches

Veggie melt \$6

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

Grilled Organic Chicken Breast \$10

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

B.L.T. \$10 The best in town!

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

Italian Melt \$10

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

Reuben \$16 Pastrami, house pickled cabbage, swiss on Rye, Thousand Island served with green salad or truffle French fries

Shrimp Melt \$10

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

Dungeness Crab Melt \$15

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

Ham & Provolone Sandwich \$10

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

Carrot Crunch Melt \$10

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

Painted Hills Meatloaf Sandwich \$14

Meatloaf, on brioche mayo, tomato, onion, lettuce served with French fries or small dinner salad

Santiam Wine & Bistro Desserts

Homemade Ice-cream \$4

Our Signature Cookie \$1.50 each

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Crème Brûlée \$5

Traditional vanilla

Root Beer Float \$7

Root beer with French vanilla ice cream

Affogato \$8

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

Peanut butter, chocolate chip w/flake salt

Ganache Brownie \$5

Served warm with Ghirardelli dark chocolate syrup

Add vanilla ice-cream \$3

Super Sundae \$6

New! Homemade Ice cream Sundae on lavender short bread cookie with lemon caramel drizzle

Ask your server about our flavor of the day!

Ask your server for specialty desserts and daily specials