

# Santiam Wine and Bistro Menu

## A Little Something

Bare Naked Flatbread  
\$5

Toasted flatbread with a roasted garlic, rosemary salted olive oil

Hummus with Pita &  
Veggies \$8

Cucumber, celery, and carrots

Cheesy Bread (2) \$3  
Garlic Parmesan on a baguette loaf

Demi French Baguette  
Loaf \$6

With roasted garlic, rosemary salted olive oil

Crab & Artichoke Dip \$14

Roasted red bell peppers, cream cheese, red onion served with baguette

Cheese Plate and  
Crackers \$10

Choice of three cheeses, served with crackers and seasonal compote

Charcuterie Plate &  
Crackers \$10

Local meats from Portland CHOP butchery, Prosciutto – three meats served with crackers and seasonal compote

Combo Plate \$20

Local meats From Portland CHOP Butchery, Charcuterie – three meats and your choice of three cheeses

Truffle French Fries \$10

Served with special sauce. Side \$6

Truffle or Regular  
Popcorn \$3

Includes one refill

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 \$12

Traditional red sauce

Wild Mushroom \$12

Bechamel & assorted mushrooms

## Flat Breads

Mediterranean \$10

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

Cambozola \$8

Roasted garlic, Cambozola cheese, basil, balsamic vinegar

Dungeness Crab \$16

Tillamook cheddar, crab, basil, tomato, balsamic vinegar

Margherita \$8

Mozzarella, basil, tomato, balsamic vinegar

B.L.T. \$8

Bacon, lettuce, tomato, Smokey mozzarella

Garden Pesto \$8

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

Pepperoni \$8

Pepperoni, mozzarella, red sauce

## Soups

Dungeness Crab Chowder

A house favorite, served year round

Bowl \$10 Cup \$8

Potato Corn Chowder

Sweet corn, Yukon gold potato, thyme, curry. Bowl \$8 cup \$6

Minestrone

Italian Sausage, corona bean, \*Debbie's Favorite!! Bowl \$8 cup \$6

Soup du jour...ask your server

Ask about our specials!! Open Tuesday 11-7, Wednesday to Friday 11-8, Saturday 10-4

## Salads

Add Crab for \$8. Chicken or Shrimp \$4 to any salad

### House Salad \$5

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

### Shrimp Slaw \$9

Cabbage, carrots, toasted sesame seed, beets, with a slaw dressing

### Carrot Shrimp Crunch \$9

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

### Crab Louis \$18

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

### Caesar \$9

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

### Greek \$10

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, dried cranberries, red onion, feta cheese, walnuts, tossed in house Italian dressing

### Cha-Cha Chicken Slaw \$12

Organic grilled chicken, cabbage, carrot, walnut, red grapes, celery tossed in Poppyseed 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 on a ciabatta bun with mayo lettuce tomato, red onion, honey mustard, and organic chicken breast

### B.L.T. \$9

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

### Italian Melt \$10

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

### 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 on ciabatta with melted provolone cheese, mayo, red onion, tomato, & lettuce

### Carrot Crunch Sandwich \$10

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

### Painted Hills Prime Meatloaf Sandwich \$12

Meatloaf, special sauce, tomato, onion, lettuce on ciabatta served with French fries or small dinner salad

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## Desserts

Crème Brulee \$5

Traditional vanilla

Chocolate Truffles \$2.50

Local Chocolatier- ask server which flavors we have in

Root Beer Float \$6

Root beer with French vanilla ice cream

Affogato \$6

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

Ganache Brownie \$5

Served warm with Ghirardelli dark chocolate syrup

Add vanilla ice-cream \$2.50

Ask your server for specialty Desserts

Look in glass case

### February Wine Tasting Calendar:

**Red Friday, February 1st 4-8 PM Big Super bowl reds**

**Dinner special: Pork Sliders**

**SATURDAY, FEBRUARY 1ST WINE TASTING NOON-4 STORE HOURS 10-6PM**

February Cheap & Cheerful Lunch special Deluxe Cheese burgers

**WHITE WEDNESDAY, FEBRUARY 6TH 4-8 CHARDONNAY TASTING**

**RED FRIDAY, FEBRUARY 8TH 4-8 PM GSM BLENDS— GRENACHE, SYRAH & MOUVEDRE**

**SATURDAY, FEBRUARY 9TH NOON-4 TASTING FEBRUARY CHEAP**

SATURDAY LUNCH SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES

**WHITE WEDNESDAY, FEBRUARY 13TH 4-8 PM PINK BUBBLY TASTING**

**THURSDAY, FEBRUARY 14TH HAPPY VALENTINE'S DAY**

SPECIAL DINNERS TONIGHT

CHICKEN FLORENTINE OR HOMEMADE MUSHROOM RAVIOLI WHITE TABLE CLOTH & CANDLE LIGHT TO MAKE IT ROMANTIC

**FRIDAY, FEBRUARY 15TH FROM 4-8 P.M.**

CABERNET SAUVIGNON TASTING & PRIME RIB

**SATURDAY, FEBRUARY 16TH OPEN 10-6 PM TASTING**

**LEFTOVERS- LUNCH 11-4 SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRIES**

**WHITE WEDNESDAY, FEBRUARY 20TH 4-8 PM SPARKLING RED WINES**

**RED FRIDAY, FEBRUARY 22ND 4-8 PM**

WASHINGTON SYRAH

**SATURDAY, FEBRUARY 23RD 10-6 P.M. TASTING LEFTOVERS.**

ENJOY OUR LUNCH SPECIAL FROM 11-4 PM: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES.

**WHITE WEDNESDAY, FEBRUARY 27TH 4-8PM**

SPARKLING SHIRAZ

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