

Saturday 10-6 Kitchen until 4

Tues 11-7

Wednesday-Fri 11-8

Santiam Wine & Bistro Menu

1555 12th ST SE Suite 330 Salem, Oregon

— A Little Something —

Citrus & Rosemary Mixed Olives \$6
served warm

Warm mix of Roasted Nuts \$8
seasoned with rosemary, garlic, shallots & brown sugar;
served warm

Truffle or Regular Popcorn \$3
One refill

Stuffed Medjool Dates Blue cheese,
Walnuts/ Prosciutto Wrap (2) \$6

Bare Naked Flatbread \$5
W/ Garlic & Rosemary dipping olive oil

Olive & Nuts Mixed \$10

Cheese Plate & Crackers \$10
Choose three

- * Cremeux De Bourgogne (Triple)
- * Cambozola (Cam) Creamy Blu
- * Black Truffle Le Boschetto (Truf)
- * Asiago, hard Pressato (Asi)
- * Gruyere Emmi-Roth cave-aged (Gru)
- * Rogue Creamery Smoky Blue Cheese (Blu)
- * Montrachet (Goat Cheese)
- * Smoky Gouda
- * Parmesan (Parm)
- * Smokey Mozzarella (Moz)
- * Vermont White Cheddar (Ched)
- * Gorgonzola (Gor)
- * Manchego

Demi French Baguette Loaf w/Olive Oil \$6

Charcuterie Plate & 6 Crackers \$8

- Chop Curry · Chop Blackpepper & Garlic
- Prosciutto

Hummus w/Pita & Veggies \$8

Cheese, Charcuterie & Olives Plate \$20
Dried Salami, Olives, Cheese, French Bread, Olive Oil,
Mustard, Crackers

Order to go!
Call 503-589-0775

See our new dessert menu!

Dungeness Crab Flat Bread Crab \$15
Garden Pesto Pesto, garlic, goat cheese,
Tomato & Mixed greens \$8

Pepperoni Pepperoni, mozzarella &
red sauce \$8

Margherita Mozzarella, basil, tomato, &
balsamic vinegar \$8

Cambozola Roasted garlic, basil &
balsamic vinegar \$8

Mediterranean Kalamata Olives, Feta, Red
Onion, Artichokes, Hummus,
Balsamic, Sun Dried Tomatoes \$10

B.L.T. Flatbread W/Bacon, Lettuce, Tomato, &
Smokey Mozzarella \$8

—Salads, Soup, Lasagna—

Add to anything/Chicken, Shrimp, Anchovy, Bacon
\$2.50 Add Crab \$5

Greek salad Lettuce, Artichoke heart, Feta, Cucumber
Tomato, Red Onion, Kalamata Olives, Carrots. House made \$8.50

Caesar Salad \$8.00

Carrot, Shrimp Crunch \$8.50

French Onion cup \$6 bowl \$8

Crab & Corn Chowder cup \$8 bowl \$10

Potato & Corn Chow cup \$6 bowl \$8

Minestrone/Italian Saus cup \$6 bowl \$8

Crab Louie crab, cheese, egg, bacon, tomato, olives,
onion, cucumber on a bed of romaine w/1000 \$15

Small Green Salad Tomato, Red Onion, \$5

English Cucumber & Carrots

Cheesy Bread Sticks (2) \$3

Wild Mushroom or Italian Sausage Lasagna \$12

Includes: Caesar Salad & Bread Stick

Dungeness Crab Melt w/red onion \$14

Bay Shrimp Melt w/red onion \$8.50

Bistro Sandwiches

Italian Melt Italian meats, sundried tomato,
mozzarella, red onion on French Baguette \$10

BLT w/Asiago Asiago cheese melted on
toasted Ciabatta Roll (lettuce, tomato, onion)
add avocado .50 \$8.50

Veggie Melt w/ Asiago, Tomato, Lettuce Cucum-
ber, & Onion \$5.50

Roasted Chicken Breast w/ Melted
Smokey Mozzarella on toasted Ciabatta Roll To-
mato/Lettuce/Red Onion Add bacon \$2.50 \$8.50

Wines by the Glass

Open any bottle off the shelf for an extra \$8 corkage fee.
This fee is to help with our overhead expenses.
Thank you for your support!

Santiam Wine & Bistro

March 2018

		Glass	Bottle + Corkage
<u>House Wine: Red or White</u>	We will be changing on a regular basis. Ask your server what we are pouring today.	\$5	
 <u>White Selection 6 oz pour</u>			
NV Cava or Prosecco	Bubbly Spain & Italy	\$7	
NV Antech Emotion	Cremant de Limoux Rose Loire Valley, FR.	\$6.50	\$26
2015 Camille Paquet	Macon-Chardonnay France	\$7	\$28
2017 Chasing Venus	Sauvignon Blanc New Zealand	\$5.50	\$22
2016 Eyrie	Pinot Gris Oregon	\$6	\$24
2015 Sweet Cheeks	Riesling- Sweet Oregon	\$5.50	\$22
2017 Revelry	Rosé- Dry & Delicious Walla Walla	\$5.50	\$22
2014 Napa Cellars	Chardonnay Napa Valley	\$6.50	\$26
2015 Raffault Sauvignon Blanc	Sancerre France	\$7	\$28
2017 Left Coast Cellars	White Pinot Noir Willamette Valley	\$7	\$28
2016 Bernard Fouquet	Vouvray Loire Valley, FR	\$6.50	\$26
 Reds			
2015 Easton	Zinfandel Amador County	\$6.50	\$26
2016 DAOU	Cabernet Sauvignon Napa Valley	\$9	\$36
2016 Abbot's Table	Red Blend Yakima Valley	\$7	\$28
2014 J. Christopher-Villages	Pinot Noir Chehalem Mountain	\$7.50	\$30
2016 Mollydooker-The Boxer	Shiraz Australia	\$9.50	\$38
2013 Seven Falls	Merlot Washington	\$5.50	\$22
2015 Tamarack	Cabernet Franc Walla Walla	\$8.25	\$33

Bottled Beer Selection

Guinness Draught BTL. \$4	Harps Lager \$4	Coors Lite \$4
Mirror Pond Pale Ale \$4	Blue Moon \$4	20 Inch Brown Ale \$4
Worthy IPA \$4	Dead Guy Ale \$4	Kaliber Non Alcoholic \$4
Tecate Cerveza \$4		

Dessert Wines [3oz pour]

1986 Toro Albala	Don PX Spain	\$8.50
2009 Grahams Late Bottle Vintage	Porto Portugal	\$5
10 YR Kopke Tawny Porto	10 Year Old Tawny Portugal	\$6.50

Bistro Special Espresso

Espresso or Americano \$3	San Pellegrino \$2	Rootbeer, Coke, Diet Coke, Sprite \$2 Each
Latte or Cappuccino \$4		
Tea hot or iced \$3	Oregon Chai Steamed \$4	