

Aperitifs

Kir (Chardonnay, Crème de Cassis)	5.
Kir Royal (Sparkling Wine, Crème de Cassis)	6.
Hidalgo La Gitana Manzanilla Sherry	4.

Washington Beers brewed with organic ingredients

The Pike Brewing Co, Seattle	
Pike Naughty Nellie Golden Artisan Ale, 12 fl oz	4.
Pike Kilt Lifter Scotch Style Ruby Ale, 12 fl oz	4.
Pike IPA India Pale Ale, 12 fl oz	4.
Pike XXXXX Stout ~ Dinner Size ~ 22 fl oz	8.

Wines from Washington

Sparkling Wines

	Glass	Bottle
Blanc de Noirs, Domaine Ste Michelle, CV	7.	21.
Brut, Mountain Dome		21.
Brut 2006, Mountain Dome		25.
Brut Rosé, Mountain Dome		25.
Cuvée Forte, Mountain Dome		33.
Blanc de Blanc 2007, Cave B, CV		45.

White Wines

	Glass	Bottle
Chardonnay 2009, Chateau Ste Michelle, CV	7.	21.
Chardonnay 2007, Northwest Wine Academy, CV		21.
Pinot Gris 2009, Willis Hall, Crawford Vyd, YV		25.
Roussanne 2009, Willis Hall, Mariposa Vyd, CV		25.
Viognier 2007, Willis Hall, Snipes Canyon Ranch, YV, 375 mL		19.
Viognier 2008, Tasawik, CV		29.
Sémillon 2009, Caleb Foster, CV		25.
Riesling 2008, Milbrandt, CV		21.
"Dress White" 2008, Covington, Klipsun Vyd, RM ~ 92% Sémillon, 8% Sauvignon Blanc ~		25.
"Studio B" Tasawik, Artz Vyd, RM ~ 90% Sauvignon Blanc, 10% Gewürztraminer ~		25.
Rosé 2008, Tasawik, CV ~ 65% Sangiovese, 35% Cabernet Sauvignon ~		25.

Red Wines

	Glass	Bottle
Cabernet Sauvignon 2008, Chateau Ste Michelle, CV	7.	21.
Cabernet Sauvignon 2004, Willis Hall, CV		29.
Cabernet Franc 2005, Willis Hall, Charbonneau Farms, CV		33.
Merlot 2003, Willis Hall, CV		29.
Syrah 2005, Willis Hall, Stone Tree Vyd, WS		29.
Syrah 2006, Covington Cellars, Seven Hills Vyd, WWV, 1.5 Liter	75.	
Sangiovese 2007, Covington Cellars, CV		33.
Sangiovese 2007, Tasawik, CV		33.
Primitivo 2008, RiverAerie Cellars, CV		25.
Pinot Noir 2005, Willis Hall, Murto Vyd, Dundee Hills, OR		25.
"Waldeaux Smithie", Forgeron Cellars		29.
~ 48% Merlot, 25% Zinfandel, 12% Syrah, 6% Cab Sauvignon, 3% Cab Franc, 3% Malbec, 3% Petit Verdot ~		

After-Dinner Wines

	Glass	Bottle
Port 2008, Whidbeys, CV	5.	375 mL
Late Harvest Riesling 2005, Facelli, CV		25.
Late Harvest Roussanne 2003, Willis Hall, Lonesome Spring, YV	25.	
Late Harvest Sauvignon Blanc 2006, Covington Cellars, CV		33.

Corkage Fee

10.

No age restrictions for diners at Portfolio Restaurant.

Alcohol consumption is restricted to diners at least 21 years of age.

Wine tasting participants must be at least 21 years of age.

Non-Alcoholic Beverages

San Pellegrino Sparkling Mineral Water, ½ ltr	2.
Martinelli's Sparkling Cider, 8.4 fl oz	1.
Aranciata Orange, 6.5 fl oz	2.
Limonata Lemon, 6.5 fl oz	2.
Thomas Kemper Vanilla Cream, 12 fl oz	1.
Thomas Kemper Root Beer, 12 fl oz	1.
Caffè Vita House Blend Coffee	1.
Caffè Vita Decaffeinated Coffee	1.
Caffè Vita French Press	3.
Black or Herbal Tea	1.
Tropical Iced Tea	1.