



CHEHALEM

Pinot Patio

FOOD

Charcuterie | \$25

selection of local and global artisan cheeses and charcuterie

House-Made Focaccia | \$12 | v

finished with Jacobsen sea salt and served with fresh olive tapenade and garlic-herb olive oil

Focaccia Steak Sandwich | \$21 | df

grilled teres major, horseradish aioli, pickled red onions, arugula, salt & vinegar potato chips

Tuna Tartare | \$21 | df, gf

ahi tuna, shallot, sherry, sesame, wasabi peas, house fried tortilla chips

Grilled Chicken Thighs with Pasta Salad | \$18 | df

Pinot cherry glazed thighs, orzo, cherry tomato, cucumber, red onion, balsamic vinaigrette

Prosciutto Wrapped Asparagus | \$14 | df, gf

grilled, served with house bbq sauce

Esquites | \$12 | v

grilled corn, cotija, cilantro, lime, jalapeño aioli, crema, mango chamoy, house-fried tortilla chips

Mezze Greek Salad | \$16 add Focaccia side | \$4 | vg

cherry tomatoes, cucumber, feta, kalamata olives, garbanzo, pickled pepperoncini, couscous, mint

Chehalem Trail Mix | \$9 | gf, vg

valencia almonds, house fried favas, quicos, assorted dried fruit, chocolate

Berries N' Cream | \$8 | gf, vg

fresh berries, vanilla ricotta, chocolate, toasted coconut

Chehalem Cookies | \$6 | vg

chocolate cookie with chocolate chips and raspberry

Please note, the consumption of raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.

BEVERAGES

Friesling | \$12 (add \$3 Brut topper) | gf, v

Non-Alcoholic Slushy | \$10 | gf, v