

## **BOTTLES TO GO** See board by bar for specials & Growler Fills

### CIDERS

**Humble Cider 2018** \$12/bottle 100% foraged apples, tart, fermented dry

**Clutch 2017** \$15/bottle

Cider Apples, Single Orchard, Barrel Aged, dry, balanced flavor, traditional cider

**Wickson Cider 2018** \$18/bottle Single varietal of the Wickson apple, high acid, clean

**Little Apples Cider 2018** \$18/bottle

Foraged small apples, crab blend, high acid, high tannins

**Mountain Rose Cider 2018** \$18/bottle

Single varietal of Mountain Rose apple, biodynamic, a tiny bit sweet, clean and pretty, vinous

**Red Fleshed Crab Apple 2019** \$18/bottle

Foraged red fleshed crab apple blend, high acid

### PERRY

**Pilfered Perry 2017** \$15/bottle

Foraged Pear blend, sweet, but with slight tannins, viscous body, lots of mouthfeel

**Humble Perry 2018** \$15/bottle

Biodynamic pears from Mount Hood Organics Farm. High acid, tart and refreshing

**BirdBrain Perry 2018** \$20/bottle

Traditional perry foraged from 2 gigantic old perry pear trees

High acid and tannic

### CO-FERMENTS

**Mutualism 2018** \$19/bottle

Co-ferment of ¼ Sauvignon Blanc and ¾ perry (pear)

**Metamorphosis 2019** \$20/bottle

A co-ferment of ¼ Mondeuse Noir and ¾ perry

**Plumage 2019** \$20/bottle

Foraged plum fermented in amphora and blended with perry

**FruitNat 2020** \$20/bottle

A co-ferment of apple, pear, mondeuse noir and plum, zero/zero

### WINE

**Kaleidoscope PetNat 2019** \$24/bottle Pétillant Naturel blend of 2/3 Mondeuse Noir and 1/3 Pinot Noir

**Mondeuse Noir 2018** \$28/bottle A biodynamically farmed relative of Syrah

**Sauvignon Blanc 2018** \$24/bottle La Chenaie Vineyards in Eola Hills, macerated for 3 weeks on the skin, zero/zero

