

# ART+SCIENCE

## Tasting Menu

### Cider Flight (apple based) \$12



1. Mountain Rose NV (pink flesh apples, high acid)



2. Prairie Dog Cider 2021 (foraged crab apples fermented in amphora)



3. Symbiosis 2020 (50/50 co-ferment of foraged crab apples & Gruner Veltliner grapes)



4. Quercus Alba Cider 2020 (barrel aged traditional English style)

### Perry Flight (pear based) \$12



1. Humble Perry 2021 (dessert pear blend)



2. Pilfered Perry 2021 (foraged blend of seedling and dessert pears)



3. Pollinia 2021 (1/4 Melon grapes and 3/4 pears)



4. BirdBrain Perry NV (foraged seedling pear from 2 ginormous trees)

### Fruit Wines & Co-Ferment Flight \$15



1. Fruitful PetNat 2022 (co-ferment of apple, pear, Gruner Veltliner grapes)



2. FruitNat 2021 (co-ferment of apple, pear, Mondeuse Noir and plum)



3. Cerebral PetNat 2021 (50/50 co-ferment of Pinot Noir and Mountain Rose apples)



4. Strata 2021 (50/50 blend of Mirabelle plums & Gruner Veltliner grapes)

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### Sparkling Wine Flight \$15



1. Melon PetNat 2021 (Melon de Bourgogne grapes from Morning Mist Vineyards)



2. Kaleidoscope PetNat 2021 (2/3 Mondeuse/ 1/3 Pinot Noir)



3. Pinot PetNat 2021 (Pinot Noir grapes from Morning Mist Vineyards)

### Red Wine Flight \$15



1. Radical Red Table Wine (red wine blend of Modeuse, Pinot Noir & Zweigelt)



2. Grenache 2021 (Cowhorn Vineyards in Applegate Valley)



3. Trousseau 2021 (Morning Mist Vineyards in McMinnville AVA)

### Glass Pours

\$5 Ciders, perry & co-ferments on tap, ask for tap list

\$7 Wine by the glass, 6oz pour

### Beer

Pub Beer \$4

Breakside Brewery Rainbows & Unicorns IPA \$6

### Non-Alcoholic Beverages

Shasta Cola or Sparkling Water \$1

Tea/coffee, please inquire about availability