Menu

Columbia Ridge WINERY

LITE BITES

Harvest Salad **$14**
Arugula, pear, gorgonzola, & hazelnuts with balsamic vinaigrette. Add Chicken for $4. ***GF***

Garden Salad **$14**
Arugula, red onion, tomato, cucumber, & croutons. Add chicken for $4. ***GF Option.***

Caprese **$11**
Fresh mozzarella, ripe tomato, and fresh basil drizzled with balsamic glaze. ***GF***

Charcuterie Board **$20**
Assorted meats, cheeses, olives, nuts, and crackers. ***GF crackers available.***

Hummus Plate **$14**
Traditional hummus, marinated artichoke, cucumber, olives, & feta, served with pita.

Warm Artichoke Dip **$10 / $18**
Cheesy artichoke dip, toasty warm from our wood-fired oven. Served with tortilla chips. ***GF***

SWEETS

Affogatto **$9**
A shot of espresso poured over a scoop of vanilla ice cream. Reg or Decaf. ***GF***

McTavish Shortbread **$6**
Traditional shortbread cookies dipped in dark chocolate.

BEER & CIDER

Local Craft Beer **$8**
Barrel Mountain Brewing
Luv Ya Lager or No Bad Days IPA

Hard Cider **$8**
Tieton Cider Works
Blackberry or Bourbon Barrel Peach

MoonRidge Hard Cider **$10**
Columbia Ridge Winery Classic Apple

NON - ALCOHOL

Soft Drinks **$2**
Sodas: Pepsi, Diet Pepsi, or Gingerale
Lemonade: Regular, Lavender, or Strawberry

San Pellegrino **$3**
Sparkling mineral water

Hot or Iced Coffee **$4**
Nespresso Coffee or Espresso
Regular or Decaf available

Hot or Iced Tea **$2**
Earl Grey or Peppermint

GF = Gluten Friendly. All food items are prepared in a kitchen where gluten is present.

WOOD FIRED PIZZA

We proudly use fresh pizza dough from Kalama Sourdough, hand-stretched and made to order in our wood-fired oven. Our pizzas are approximately 10–12 inches and cut into six slices. Because each pizza is hand-stretched, sizes may vary slightly. Pizzas are baked one or two at a time to ensure the best quality. We appreciate your patience as we prepare each pizza to perfection.

Margherita **$18**
Tomato sauce, fresh basil, and fresh mozzarella, drizzled with balsamic glaze.

Combo **$19**
Tomato sauce, shredded mozzarella, pepperoni, salami, red onion, black olive, and bell pepper blend.

BBQ Chicken **$19**
Olive oil, smoky bbq sauce, shredded mozzarella, chicken, red onion. Finished with bbq sauce drizzle and fresh cilantro.

Chicken Pesto **$19**
Pesto sauce, shredded mozzarella chicken, artichoke, red onion, and parmesan.

Just Cheese **$16**
Tomato sauce, shredded mozzarella, and a sprinkle of italian seasoning.

Pepperoni **$18**
Tomato sauce, shredded mozzarella, and pepperoni topped with more cheese.

Bee Sting **$19**
Tomato sauce, shredded mozzarella, salami, red onion, and mama lil's peppers topped with arugula and honey drizzle.

Veggie **$19**
Tomato sauce, fresh mozzarella, artichoke, red onion, bell pepper blend, arugula, and tomato.

Wood-Fired Pizzas – Offered Saturdays & Sundays

Our woodfired pizzas are made fresh to order and are a guest favorite!
Availability may occasionally vary.

Our food offerings are thoughtfully prepared to complement our wines.
Menu selections and availability are subject to change.

We invite you to join our wine community with a club that treats you like family. Receive our wines throughout the year, plus exclusive member benefits.

Scan QR Code or ask Tasting Room Associate to sign up.

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