

Flight



Valdemar Flight	25
2015 reserva + 2012 gran reserva 2021 mourvedre + 2020 klipsun cabernet sauvignon	
Whites + Bubbles	25
2022 blanco + 2019 sparkling gran anada 2022 roussanne + 2020 sparkling chardonnay	

By the Glass - Rioja



2022 Rosé *	12	26
92% garnacha, 8% mazuelo		
2022 Blanco	12	26
80% viura, 15% malvasia, 5% tempranillo blanco		
2015 Reserva *	14	32
85% tempranillo, 7% garnacha, 5% graciano, 3% maturana		
2012 Gran Reserva	20	44
85% tempranillo, 10% graciano, 5% garnacha		

By the Glass - Walla Walla



2021 French Creek Chardonnay	16	36
100% chardonnay		
2022 Columbia Valley Roussanne *	15	34
100% roussanne		
2021 WeatherEye Grenache	28	60
100% grenache		
2021 Component Trial Mourvedre	24	54
100% mourvedre		
2021 Blue Mountain Syrah	26	58
100% syrah		
2021 'Entre Nosostros' Columbia Valley Cabernet Sauvignon *	20	44
75% cabernet sauvignon, 18% merlot, 7% syrah		
2020 Klipsun Cabernet Sauvignon	28	60
100% cabernet sauvignon		

Sparkling



J Laurens Cremant	14	55
2019 Conde Valdemar Sparkling Gran Anada	24	95
100% viura, methode champenoise		
2020 Valdemar Estates Sparkling Chardonnay	24	95
100% chardonnay		

* - Happy Hour Items

Thu-Fri | 5pm-9pm
Sat-Sun | 12pm-3pm
5pm-9pm



by Valdemar

Cocktails

Squashbuckler	18	Sage Against the Ravine	17
rhum barbacourt, canton ginger acorn squash syrup, hazelnut orgeat amontillado reduction, lemon		big gin peated, mezcal union green chartreuse, douglas fir liqueur sage syrup, gentian amaro, lime, orange bitters	
Violet Fog	16	Golden Rush	18
house gin blend, lemon, egg white earl grey + butterfly pea syrup, vanilla bitters		russel's reserve rye, golden milk honey, lemon black walnut bitters, brovo amaro #1	
Cider Press	12	Smoking Bull-evardier	18
locally pressed washington apple cider orange + cinammon infused savor spear vodka clear creek pear brandy		russel's reserve rye, campari spiced tempranillo redux	
Rudolph Valentino	20	Nearly Sangria	14
aberlour 12yr, cherry heering, blood orange bitter brovo sweet vermouth, lemon, rhubarb bitters		red wine redux, 2015 reserva ginger infused bacardi diez brovo jammy vermouth + orange curacao	

Craft Beer

Loowit Shadow Shinobi *	12	Westmalle Trappist Tripel	15
NW IPA, 12oz, 7.2% abv, washington		tripel, 11.2oz, 9.5% abv, belgium	
Icicle Enchantments	10	Finn River Black Currant	18
hazy IPA, 16oz, 6.9% abv, washington		cider, 500ml, 6.5% abv, chemicum valley - wa	
Fort George Consider the Mango	14		
sour ale, 16oz, 5.5% abv, oregon			

* - Happy Hour Items

TAPAS

With Bread

Sourdough + Olive Oil Butter	7
tarte by heritage sourdough, black lava salt arbequina olive oil whipped butter add spanish conserva 8	
White Beans + Chorizo	13
simmered white beans + chorizo iberico 12mo manchego, piquillo gravy, pan de cristal	
Corn Gazpacho	11
local corn, ground cherries, marcona almond pan cristal	
Jamon Iberico	25
100% iberico, pan de cristal	

Cold

Whipped Beet + Fromage *	12
roasted beet, oregon fromage blanc, ellenos house made potato chips	
Spanish Olives	8
gordal, arbequina, empeltre, citrus-garlic marinade	
Delicata Salad	14
blue glass farm arugula + roasted delicata pepita praline, twin sisters bleu charred green onion vinaigrette	
Marcona Crusted Kuri Squash	14
marcona almond, za'atar kefir, truffled kale, honey	

Hot

Patatas Bravas *	9
salsa brava, pimenton aioli, idaho russets	
Meatballs a la Riojana	18
lamb meatballs, salsa riojana, manchego	
Croquetas de Jamon	18
jamon iberico bechamel, saffron aioli	
Tortilla de Patata *	14
spanish "omelet", walla walla onion, pimenton aioli a valdemar family recipe	

Fired

Charred Octopus	19
chorizo aioli, herbed bread crumbs	
Zucchini + Mushrooms	16
blue glass farm zucchini, romesco herbed halloumi, local mushrooms	
Lamb Rib Chops	24
romesco, pea puree, mint	
Spanish Burger	21
wagyu burger, whipped spanish cheeses caramelized onion, pimenton aioli brioche bun	

Paella

Available on Thursdays & Sundays
Serves two

Paella Valenciana	58
Valdemar family recipe organic chicken, chorizo, bomba rice	
Vegetarian Paella	58
house vegetable stock, romesco seasonal vegetables	

Para Compartir

Large dishes
Please allow 20 minutes for preparation

Secreto Iberico	46
butternut squash puree, charred onion, truffle	
Chuletón	67
21-23 ounce ribeye, smoked arbequina olive oil valdemar family recipe sauteed piquillo peppers + garlic	

Beverages

Topo Chico	5
Coca Cola	5
Diet Coke	5
Espresso Doble	7
Americano	7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity is automatically applied to parties of 6 or more.