

King Estate

CLUB WINE FLIGHT

- 2023** King Estate, Steiner Block Pinot Gris, Estate Grown
- 2023** King Estate, Paradox Pinot Gris, Estate Grown
- 2016** King Estate, Stone's Throw Pinot Noir, Estate Grown
- 2018** King Estate, Sonrisa Vineyard Tempranillo

\$30

ELITE WINE FLIGHT

- 2019** King Estate, Four Nobles Cuvée Blanc, Estate Grown
- 2019** King Estate, Kennel Vineyard Chardonnay
- Library** King Estate, Single Vineyard Pinot Noir
- Library** King Estate, Weinbau Vineyard Cabernet Franc

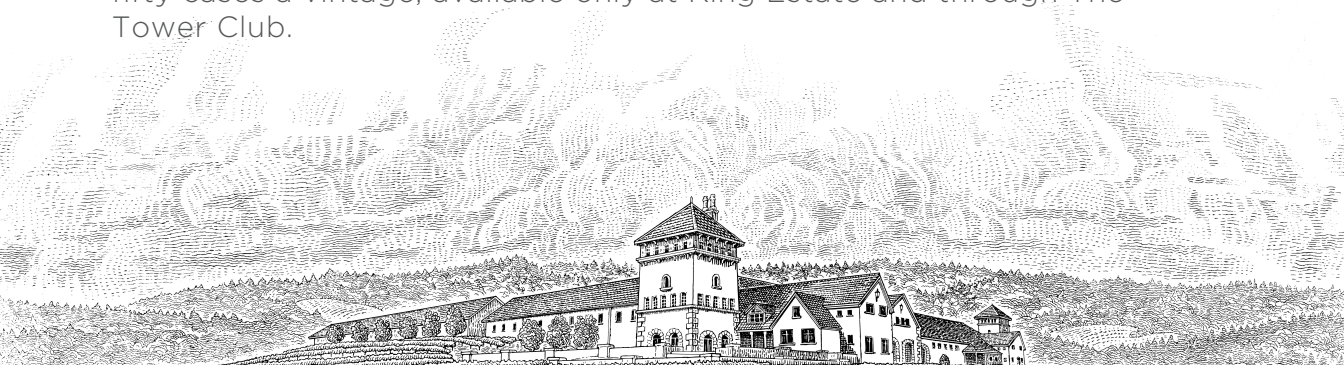
\$35

GLASS LIST

- | | |
|---|------|
| 2023 King Estate, Steiner Block Pinot Gris, Estate Grown | \$10 |
| 2023 King Estate, Paradox Pinot Gris, Estate Grown | \$10 |
| 2019 King Estate, Four Nobles Cuvée Blanc, Estate Grown | \$10 |
| 2019 King Estate, Kennel Vineyard Chardonnay | \$15 |
| Library King Estate, Single Vineyard Pinot Noir | \$25 |
| 2016 King Estate, Stone's Throw Pinot Noir, Estate Grown | \$24 |
| Library King Estate, Weinbau Vineyard Cabernet Franc | \$17 |
| 2018 King Estate, Sonrisa Vineyard Tempranillo | \$16 |

King Estate was founded in 1991 by the King family. The winery and vineyard of 490 acres are on an estate of over 1,000 in the Willamette Valley AVA. The vineyard is the largest certified Biodynamic vineyard in North America. King Estate farming practices demonstrate a deep commitment to sustainable grape growing and winemaking.

Our winemaking reflects the care that we take in making wines that are well known in the U.S. and beyond, as well as small production wines for our exclusive wine club, The Tower Club. The winery offers forty very limited wines from celebrated vineyards throughout Oregon and Washington. These wines are all unique, with some bottlings as few as fifty cases a vintage, available only at King Estate and through The Tower Club.



King Estate

BAGUETTE

Cultured House Churned Butter, Estate Honey, Sea Salt
10

MISO SQUASH SOUP

Smoked Maple, Salsa Delicata, Brown Butter Foam
11

TRUFFLE FRIES

Grana Padano, Truffle Aioli, Fine Herbs
12

WAGYU PASTRAMI CROQUETTES

Celeriac Puree, Capers, Raisin Gel, Puffed Beef Tendon
17

CHEESE BOARD

Rotating Selection of Four Artisan Cheeses, Dried Fruits,
Mixed Nuts, Marinated Olives, King Estate Honey,
House Mostarda
48

CHEESE & CHARCUTERIE BOARD

Rotating Selection of Three Artisan Cheeses and
Three Meats, Dried Fruits, Mixed Nuts, Marinated Olives,
King Estate Honey, House Mostarda
58

Add Pate +14

Add Duck Liver Mousse +14

CHEESECAKE

NY Style, Seasonal Coulis
12



Ask about our wine club or scan code to join!