

King Estate

CLUB WINE FLIGHT

- 2019** King Estate, Steiner Block Pinot Gris, Estate Grown
- 2019** King Estate, Croft Vineyard Sauvignon Blanc
- 2021** King Estate, King James Pinot Noir, Estate Grown
- 2016** King Estate, Bacchus Vineyard Cabernet Sauvignon

\$30

ELITE WINE FLIGHT

- 2019** King Estate, Four Nobles Cuvée Blanc, Estate Grown
- 2018** King Estate, Paradox Pinot Gris, Estate Grown
- Library** King Estate, Domaine Pinot Noir, Estate Grown
- 2016** King Estate, Weinbau Vineyard Merlot

\$35

GLASS LIST

- | | |
|---|------|
| 2019 King Estate, Steiner Block Pinot Gris, Estate Grown | \$10 |
| 2018 King Estate, Paradox Pinot Gris, Estate Grown | \$10 |
| 2019 King Estate, Four Nobles Cuvée Blanc, Estate Grown | \$10 |
| 2019 King Estate, Croft Vineyard Sauvignon Blanc | \$10 |
| Library King Estate, Domaine Pinot Noir, Estate Grown | \$25 |
| 2021 King Estate, King James Pinot Noir, Estate Grown | \$19 |
| 2016 King Estate, Weinbau Vineyard Merlot | \$17 |
| 2016 King Estate, Bacchus Vineyard Cabernet Sauvignon | \$19 |

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.



Ask about our wine club or scan code to join!

King Estate

BAGUETTE

Cultured House Churned Butter, Estate Honey, Sea Salt
10

TRUFFLE FRIES

Grana Padano, Truffle Aioli, Fine Herbs
12

BURRATA & MORTADELLA

Arugula Hazelnut Pesto, Sourdough Focaccia Croutons,
Bread & Butter Vinaigrette
17

TUNA MAYO

Confit Oregon Albacore, Potato Crisps,
House Kewpie Mayo, Crispy Capers
17

DUCK LIVER PATE ON TOAST

Duck Fat Toasted Challah, Pinot Onions, Crispy Shallots,
Stone Fruit Preserve, Maple
17

FRIED CHICKEN

Buttermilk Brined Thigh, Estate Honey,
Fermented Fresno Hot Sauce, House Pickles
21

Add Trout Roe +9

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 +15

Add Duck Liver Mousse +15

CHEESECAKE

NY Style, Seasonal Coulis