

Saturday 10-6 Kitchen until 4
 Tues 11-7 PM
 Wednesday-Fri. 11-8

Santiam Wine & Bistro Menu

1555 12th ST SE Suite 330 Salem, Oregon

— A Little Something —

Citrus & Rosemary Mixed Olives \$6
 served warm

Warm mix of Roasted Nuts \$8
 seasoned with rosemary, garlic, shallots & brown sugar;
 served warm

Truffle or Regular Popcorn \$3
 One refill

Stuffed Medjool Dates Blue cheese,
 Walnuts/ Prosciutto Wrap (2) \$6

Bare Naked Flatbread \$5
 W/ Garlic & Rosemary dipping olive oil

Olive & Nuts Mixed \$10

Cheese Plate & Crackers \$8
 Choose three

- * Cremeux De Bourgogne (Triple)
- * Cambozola (Cam) Creamy Blu
- * Black Truffle Le Boschetto (Truf)
- * Asiago, hard Pressato (Asi)
- * Gruyere Emmi-Roth cave-aged (Gru)
- * Rogue Creamery Smoky Blue Cheese (Blu)
- * Montrachet (Goat Cheese)
- * Humboldt Fog with Ash Goat (Fog)
- * Parmesan (Parm)
- * Smokey Mozzarella (Moz)
- * Vermont White Cheddar (Ched)
- * Gorgonzola (Gor)
- * Manchego

Demi French Baguette Loaf w/Olive Oil \$6

Charcuterie Plate & 6 Crackers \$8

- Chop Curry • Chop Blackpepper & Garlic
- Prosciutto

Hummus w/Pita & Veggies \$8

Cheese, Charcuterie & Olives Plate \$20
 Dried Salami, Olives, Cheese, French Bread, Olive Oil,
 Mustard, Crackers

Order to go!
Call 503-589-0775

See our new dessert menu!

Dungeness Crab Flat Bread Crab \$15

Garden Pesto Pesto, garlic, goat cheese, \$8
 Tomato & Mixed greens

Pepperoni Pepperoni, mozzarella & \$8
 red sauce

Margherita Mozzarella, basil, tomato, & \$8
 balsamic vinegar

Cambozola Roasted garlic, basil & \$8
 balsamic vinegar

Mediterranean Kalamata Olives, Feta, Red \$10
 Onion, Artichokes, Hummus,
 Balsamic, Sun Dried Tomatoes

B.L.T. Flatbread W/Bacon, Lettuce, Tomato, & \$8
 Smokey Mozzarella

—Salads, Soup, Lasagna—

Add to anything/Chicken, Shrimp, Anchovy, Bacon
 \$2.50 Add Crab \$5

Greek salad Lettuce, Artichoke heart, Feta, Cucumber \$8.50
 Tomato, Red Onion, Kalamata Olives, Carrots. House made

Caesar Salad \$8

Carrot, Shrimp Crunch

French Onion cup \$8 bowl \$10 \$8.50

Crab & Corn Chowder cup \$8 bowl \$10

Potato & Corn Chow cup \$6 bowl \$8

Minestrone/Italian Saus cup \$6 bowl \$8

Crab Louie crab, cheese, egg, bacon, tomato, olives, \$15
 onion, cucumber on a bed of romaine w/1000

Small Green Salad Tomato, Red Onion, \$5

English Cucumber & Carrots

Cheesy Bread Sticks (2) \$3

Wild Mushroom or \$12

Italian Sausage Lasagna

Includes: Caesar Salad & Bread Stick \$8

Dungeness Crab Melt w/red onion \$14

Bay Shrimp Melt w/red onion \$8.50

Gorgonzola Mac & Cheese & Salad \$8

Bistro Sandwiches

Italian Melt Italian meats, sundried tomato, \$10
 mozzarella, red onion on French Baguette

BLT w/Asiago Asiago cheese melted on \$8.50
 toasted Ciabatta Roll (lettuce, tomato, onion)
 add avocado .50

Veggie Melt w/ Asiago, Tomato, Lettuce Cucum- \$5.50
 ber, & Onion

Roasted Chicken Breast w/ Melted \$8.50
 Smokey Mozzarella on toasted Ciabatta Roll To-
 mato/Lettuce/Red Onion Add bacon \$2.50

Wines by the Glass

Open any bottle off the shelf for an extra \$8 corkage fee.
This fee is to help with our overhead expenses.
Thank you for your support!

Santiam Wine & Bistro

April 2016

		Glass	Bottle + Corkage		
<u>House Wine: Red or White</u>					
We will be changing on a regular basis. Ask your server what we are pouring today.		\$5			
<u>White Selection 6 oz pour</u>					
NV	Cava or Prosecco	Bubbly	Spain & Italy	\$7	
	Schramsberg Mirabelle	Brut Rose	CA	\$9	\$34
2014	Greywacke	Sauvignon Blanc	New Zealand	\$7.50	\$30
2014	Raptor Ridge	Pinot Gris	Oregon	\$6.50	\$25.50
2013	Sweet Cheeks	Riesling- Sweet	Oregon	\$5.50	\$22
2015	La Mascaronne	Rose- Dry & Delicious	Cotes de Provence	\$7	\$28
20	Alexander Nicole	Viognier	Columbia Valley	\$7	\$28
2013	Napa Cellars	Chardonnay	Napa Valley	\$6.50	\$26
2013	Capitain Gagnerot	Bourgogne (Chard)	France	\$8	
Reds					
2014	Twenty Rows	Cabernet Sauvignon	Napa Valley	\$8	\$31.50
2014	Cummins Road	Pinot Noir	Oregon	\$7	\$28
2012	Clay House	Petite Sirah	Paso Robles	\$7.50	\$30
2013	Alto Moncayo	Grenache	Spain	\$9.50	\$38
2013	Carol Shelton Wild Thing	Old Vine Zin	Mendocino	\$7.50	\$29.50
2014	Seven Falls	Merlot (smooth)	Washington	\$7.25	\$29

Bottled Beer Selection

Guinness Draught \$6

Mirror Pond Pale Ale \$4

Worthy IPA \$4

Tecate Cerveza \$4

Blue Moon \$4

20 Inch Brown Ale \$4

Kaliber Non Alcoholic \$4

Dessert Wines [3oz pour]

NV	Lustau East India	Rich Sherry	Spain	\$5
2009	Grahams Late Bottle Vintage	Porto	Portugal	\$5
10 YR	Kopke Tawny Porto	10 Year Old Tawny	Portugal	\$6.50

Bistro Special Espresso

Espresso or Americano	\$3	
Latte or Cappuccino	\$4	
Tea	\$2.50	Oregon Chai Steamed \$3