



BRIAN CARTER CELLARS

Snacks

Baguette & Butter	\$5
Hummus & Crudités	\$8
Warm Olives	\$6
Toasted Nuts	\$6

Boards

Charcuterie board \$25 SM | \$50 LG

Two cheeses, assortment of cured meats, fresh fruits, dried fruits, nuts, and cornichons. Served with warm baguette.

Cheese board \$20

Three cheeses and nuts. Served with warm baguette.

Soups

Tomato Soup \$6 Cup | \$12 Bowl

French Onion Soup \$6 Cup | \$12 Bowl

Lite Bites

Pear & Blue Flatbread \$16

Anjou pear, mozzarella, blue cheese crumbles, Mission figs, honey drizzle, with black pepper.
Suggested pairing- Oriana

Prosciutto Flatbread \$16

Prosciutto, mozzarella, goat cheese, honey drizzle, topped with Arugula.
Suggested pairing - Byzance

Margherita Flatbread \$16

House made pesto, tomatoes, mozzarella, balsamic glaze, and basil.
Suggested pairing - Abracadabra Rosé

Sausage & Fennel Flatbread \$16

House made onion jam, mozzarella, Italian sausage, and topped with fennel.
Suggested pairing - Tuttorosso

Arugula Salad \$12

Arugula, Anjou pear, walnuts, red onion, goat cheese, pink peppercorns and house vinaigrette.
Suggested pairing - Le Coursier

Desserts

Killa Bites Seasonal Cake \$11

Opulento \$12 Glass

Gluten Free flatbread available for \$2 upcharge | Kitchen works with gluten and tree nuts
Groups 6+ will have an automatic service charge of 20% and must be charged on one tab

Brian Carter's Story

Brian arrived on the Washington State wine scene in 1980 when there were just 16 wineries in the state. His involvement in the industry as a winemaker, consultant, and guide to dozens of wineries has helped elevate the Washington State wine industry to what it is today.

Brian's early curiosity about microbes led him to study microbiology at Oregon State University, where he discovered his appreciation for the wines of Oregon. While at the University of California-Davis School of Enology, he honed his winemaking skills in California wineries Mount Eden Vineyard and Chateau Montelena. The PNW beckoned and Brian returned to join Paul Thomas Winery in Bellevue Washington. In 1988 Brian became a consultant to many emerging wineries such as Hedges, McCrea and Soos Creek before joining Washington Hills Winery where he started the Apex brand. In 1997 while at Apex, Brian started a small production of his own blended wine called "Solesce". In 2006 Brian released his full line of blended wines under Brian Carter Cellars, and became the first winery in Washington dedicated exclusively to producing blends.

Brian has twice been named "Winemaker of the Year" by Washington Magazine, and he is the only three-time recipient of the Pacific Northwest Enological Society's Grand Prize. Brian Carter Cellars was named Pacific Northwest Winery of the Year by Great Northwest Wine in 2023, and Winery of the Year by Wine Press NW in 2015.

Happy Hours

Wed-Thur 4pm-Close

Glass pours 10% off

Flatbreads \$10

Bottle discounts 10% off

25% vivant & amour 30% devotion

Other Drinks

750ml S.Pellegrino \$9

500ml S.Pellegrino \$7

Bottled water \$3

Opulento spritzer \$14

Our Vineyards

Klipsun Vineyard

Solstice Vineyard

Lonesome Spring Ranch

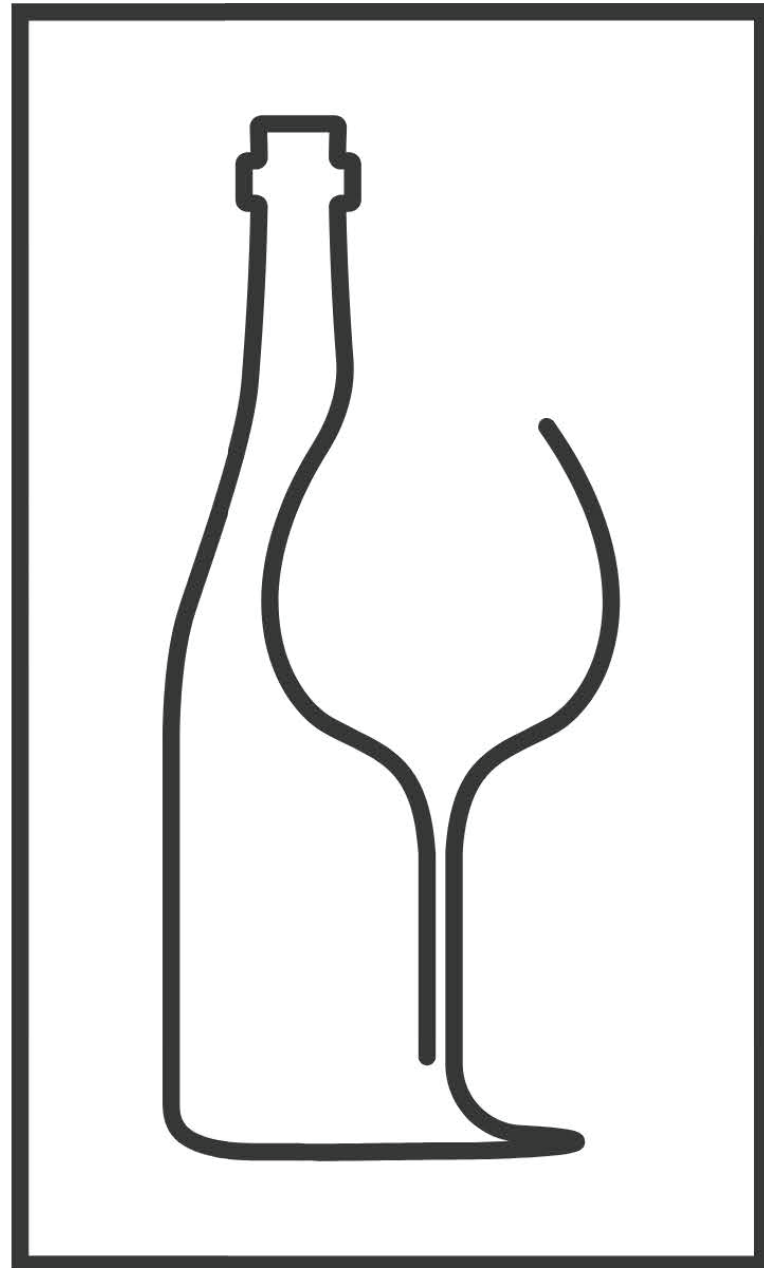
Stone Tree Vineyard

Olsen Vineyards

Dineen Vineyards

E&E Shaw Vineyard

Upland vineyards



Bottles for Happy Hours must be consumed on premise with no exceptions.
Additional discounts cannot be combined.