
BRIAN CARTER CELLARS VANCOUVER

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.

Our Vineyards

Klipsun Vineyard
Solstice Vineyard
Lonesome Spring Ranch
Stone Tree Vineyard
Olsen Vineyards
Dineen Vineyards
E&E Shaw Vineyard
Upland vineyards

Happy Hours

4PM-CLOSE
WEDNESDAY & THURSDAY

Add ons

Side of Baguette (5 slices)	\$4
Side of cured meat (6 slices)	\$4
Gluten free flatbread	\$2



Other Drinks

750ML S.PELLEGRINO	\$9
500ML S.PELLEGRINO	\$7
BOTTLED WATER	\$3
OPULETNO COCKTAIL	\$14



BRIAN CARTER

CELLARS

Snacks

BAGUETTE & BUTTER \$6

Warmed baguette with salted butter.

WARM OLIVES \$6

Warmed Castelvetrano olives topped with herb oil.

TOASTED NUTS \$6

House toasted Marcona almonds served warm.

CORN MUFFINS \$8

Three muffins served warm with house honey butter.

HUMMUS & CRUDITÉS \$10

House hummus with carrots and fresh cut cucumber.

WHIPPED GOAT CHEESE \$12

Whipped Goat cheese infused with Fig jam and Mission figs. Served with baguette.

Boards

CHARCUTERIE BOARD \$25

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

CHEESE BOARD \$20

Three cheeses, nuts, and dried fruits. Served with baguette.

GREEK PLATTER \$25

Dolmas, warmed flatbread, cornichons, Castelvetrano olives, house hummus, whipped goat cheese, carrots, and fresh cut cucumber.

Desserts

KILLA BITES CAKE \$11

OPULENTO \$12 GLASS

Salads

HEIRLOOM BRUSCHETTA \$18

Heirloom tomatoes, Burrata, baguette pieces, topped with balsamic glaze and basil.

Wine pairing - Oriana 22'

STRAWBERRY ARUGULA \$15

SALAD

Arugula, strawberries, goat cheese, house toasted spicy walnuts, red onion, with balsamic vinaigrette.

Wine pairing - Abracadabra Rosé 22'

Lite Bites

PEAR & BLUE CHEESE \$16

FLATBREAD

Anjou pear, mozzarella, blue cheese crumbles, Mission figs, honey drizzle, topped with black pepper.

Wine pairing - Oriana 22'

PROSCIUTTO FLATBREAD \$16

Prosciutto, mozzarella, goat cheese, honey drizzle, topped with Arugula.

Wine pairing - Tutturosso 20'

MARGHERITA FLATBREAD \$16

House made pesto, heirloom tomatoes, mozzarella, topped with balsamic glaze and basil.

Wine pairing - Abracadabra Rosé 22'

SALAMI PANINI \$12

Salami, Arugula, provolone cheese on sour dough.

Wine pairing - Le Coursier 19'

HEIRLOOM PANINI \$12

Heirloom tomato, Burrata, and house made pesto on sour dough.

Wine pairing - Byzance 21'