

REVENIR

WINE BAR | BOTTLE SHOP

BY THE GLASS

SPARKLING

Parés Baltà, Cava Brut NV — Penedès, Spain · Macabeo blend 11

WHITE

Bluebird Hill Cellars, Duology 2023 — Willamette Valley, OR 9

Bluebird Hill Cellars, Chardonnay 2023 — Willamette Valley, OR 9

Anne Amie, Pinot Blanc 2024 — Willamette Valley, OR 12

Savee Sea, Sauvignon Blanc 2025 — Marlborough, NZ 8

Westrey Pinot Gris, Pinot Gris 2019 — Willamette Valley, OR 9

Kiona Riesling 2024 — Columbia Valley, WA 8

ORANGE & ROSÉ

Bluebird Hill Cellars, Estate Rosé of Pinot Noir 2025 — Willamette Valley, OR 9

Barnard Griffin, Rosé of Sangiovese 2024 — Columbia Valley, WA 9

RED

Bluebird Hill Cellars, Flagship Pinot Noir 2023 — Willamette Valley, OR 9

Bluebird Hill Cellars, Barrel Select Reserve Pinot Noir 2023 — Willamette Valley, OR 14

G.D. Vajra, Barolo 'Albe' 2022 — Piedmont, Italy · Nebbiolo 20

La Fortuna, Brunello di Montalcino 2019 — Tuscany, Italy · Sangiovese 24

Château de Saint Cosme, Côtes du Rhône 2024 — Rhône, France · Syrah 9

Bodega Noemía, 'A Lisa' Malbec — Patagonia, Argentina 13

Montoya Vineyards Cabernet Sauvignon 2023 — Monterey, CA 9

Maggio Family Vineyards, Zinfandel 2023 — Lodi, CA 9

COCKTAILS

Aurora — vodka, brandy ginger cordial, lemon, violette liqueur, prosecco 10

Skylark — New Amsterdam gin, Solerno blood orange liqueur, Regans bitters, lemon, Q tonic water 10

Innerbloom — Illegal mezcal, Aperol, agave, lemongrass cordial, grapefruit, elderflower liqueur, club soda 11

Eagleson — New Amsterdam Gin, orangecello, buddha's hand fruit bitters, orange flower water, Domaine de Canton ginger liqueur 10

Midtown Manhattan — Pendleton 1910 rye, Carpano Antica sweet vermouth, Taylor Fladgate tawny port, Aztec chocolate bitters 12

Stansfield — Dewars White Label scotch, orange, lemon, egg white, honey, Angostura & Regans bitters 10

Salvatore — Rittenhouse rye, Grand Marnier, Averna amaro, black walnut bitters 12

23rd & Pearl — Haku vodka, Soho lychee liqueur, Momokawa Genshu sake, pink guava puree, grapefruit juice 9

French Quarter — Appleton Estate rum, espresso, praline pecan liqueur, pistachio cream, Turkish tobacco bitters 9

Bourbon Renewal — Maker's Mark bourbon, crème de cassis, lemon, sugar syrup, Angostura bitters 9

Negroni — Roku gin, Campari, Carpano Antica sweet vermouth 10

Pisco Sour — Pisco Control Valle del Encanto, egg white, sugar, lime juice, Angostura bitters 11

Sazerac — Rittenhouse rye, St. George absinthe, sugar, Peychaud's bitters 10

Messina Sangria — red blend, blackberry, orange liqueur, brandy honey cordial 9

Margarita — classic / passionfruit / mango / blackberry / raspberry / kiwi 9

BEER & CIDER

Singha Lager — Thai lager 5% 6

Fort George Vortex IPA — Astoria, OR 7.7% 6

Ghostfish Vanishing Point Pale Ale — gluten-free — Seattle, WA 5.3% 6

Breakside Pilsner — Portland, OR 5.3% 6

Oakshire Amber Ale — Eugene, OR 5.4% 6

Goodlife Descender IPA — Bend, OR 7% 6

Portland Cider Kinda Dry — cider — Clackamas, OR 6.9% 6

Incline Imperial Honeycrisp Haze — cider — Tacoma, WA 8.5% 6

Incline Imperial Red Raspberry — cider — Tacoma, WA 8.4% 6

Ciderboys Strawberry Magic — cider — Stevens Point, WI 5% 6

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SMALL PLATES

ROASTED HAZELNUTS — 8

rosemary, turmeric, pink sea salt olive oil

MARINATED OLIVES — 6

Green & kalamata olives, roasted garlic, red peppers,
black peppercorn, olive oil, baguette

BAGUETTE — 5

baguette or focaccia / olive oil balsamic

CHEESE BOARD — 20

barely buzzed cheddar, cypress grove herbs de
humboldt, point reyes Toma, flatbread crisps, black
grapes, stoneground mustard, apple butter

CAPRESE SALAD — 15

Fresh tomatoes and basil with mozzarella served
with focaccia bread

CHEESE

COWGIRL CREAMERY MT TAM — 17

triple cream — Point Reyes, CA

CYPRESS GROVE HERBS DE HUMBOLDT — 8

goat cheese, herbs — Arcata, CA

POINT REYES TOMA — 14

table cheese — Point Reyes, CA

BARELY BUZZED CHEDDAR — 8

espresso & lavender rubbed — Beehive Cheese, UT

POINT REYES — 15

Brie - Point Reyes, CA

PIZZA

modern Neapolitan, hand-kneaded daily — ask your server
about today's specials

RED — 15

pepperoni, prosciutto, pepperoncini, mozzarella,
tomato sauce

WHITE — 15

chicken gallantine, manzanilla olive, pickled red
onion, garlic cream sauce

GREEN — 15

margherita

PANINI

served with a small salad of the day

CAPICOLLO — 15

capicollo, mozzarella, basil, oil and vinegar

CHICKEN GALANTINE — 15

house made pickles, parmesan

DESSERT

MIGLIACCIO — 8

with seasonal fruit

PANNA COTTA — 8

with seasonal fruit