

Summer Hours May 1st to October 31st



WildBerries! Café a' Vin & Catering

Regional Wine–Organic Food–Local People
#9 First, Walla Walla 509-529-3400
Lunch Happy Hour & Dinner Mon. to Fri. 11–8pm

Beverages

Regional Wines & Visiting Bottles 10–12.00 Glass
Italian Soda & Bottomless Iced Tea 2.00

Daily Blackboard Hot Lunch 10.79

Served with organic green salad, roll & butter

Toasty Roasty Sandwiches 9.79

Served with organic green Salad

Hot Roast Beef & Gorgonzola Bleu

Sun dried tomato, pesto, aioli & onion

Portabello Swiss Melt

Kalamata olive, onion, pesto, sun dried toms & Swiss

Warm Proscuitto Apple & Brie

Onion, pesto & aioli

Smoked Chicken Sun Dried Toms & Feta

Pesto, onion & feta

Signature Organic Salads 9.79

Sided with toasted sourdough roll & butter

Warm Glazed Tofu & Wild Cherry Salad

Plumpt cherries, onions & Honey–Soy–Balsamic Dressing

Chilled Steak & Gorgonzola Salad

Kalamata's, tomato, onion & Caesar Dressing

Napa Award Winning...

Wild Pacific Salmon Lox Salad

With Lemon–Curry Drizzle Dressing

Roast Chicken Caesar Salad

Hand whisked Caesar dressing & grated Asiago

Caramelized Apple Onion & Feta Salad

Succulently delicious



"A great place to meet people with like minds..."

The Original Wildberries!

Café a Vin & Catering

Classique Nouvelle Cuisine–Local Organics
Summer Dinner Hours Mon–Fri 4–8pm
For Here or Packaged To–Go!

Appetizers & Dinner Menu

Beverages

Wild Wino's 2–4–1 Happy Hour Everyday!

10–12.00–Regional & International Wine by Glass

6.00–WildBerries Fresh Fruited Wine Spritzer

2.00–Pelligrini Lemonada or Bottomless Iced Tea

Appetizers

6.00–Country Olives & Toasted Almonds

9.00–Warm Brie, Evoo, French Salt & Pink Peppercorns

9.00–Smoked Chicken, Feta, Apricot Chutney Skewers

9.00–Salmon Carpaccio with Capers & Apple

14.97–Bistro Dinners

Served with organic green salad, roll & butter

Steak Filet Bordelaise with Potato Gratin

A local favorite, potatoes layered in Sweets & Gruyere

Smoked Chicken & Summer Ratatouille

Succulent breast over tomato–garlic herb soaked vegetables

Medallions of Cod Mornay

Downed in brown butter green pea pilaf

Sopha's Hand Rolled Pasta Manicotti

Rolled in organic spinach, sheep's milk ricotta & a slow simmered garlic, Italian herb–sun dried tomato sauce

2.00–Wild Espresso Chocolate Brownie