ERMISCH WINERY
& TASTING ROOM elixir Wine Group

Bend's Only Urban Winery for Over Two Decades

Ermisch Cellars Wines

Crafted, barrel-aged and bottled at our Bend winery.

	Glass	*Btl
Ermisch Dundee Hills Pinot Noir 2023 Dundee Hills AVA, Oregon	$14	$55
Ermisch Chehalem Mountain Pinot Noir 2023 Chehalem Mountain AVA, Oregon, Organic	$14	$55
Ermisch Ribbon Ridge Pinot Noir 2024 Ribbon Ridge AVA, Oregon	$14	$55
Ermisch Red Mountain Cabernet Franc 2023 Red Mountain AVA, Washington	$14	$52
Ermisch Red Mountain Cabernet Sauvignon 2022 Red Mountain AVA, Washington	$14	$48
Ermisch Walla Walla Cabernet Sauvignon 2022 Walla Walla AVA, Washington	$14	$48

Elixir's International Imports

Selections from family wineries around the world.

White & Sparkling Wines

	Glass	*Btl
Bodega Cruzat Brut (Sparkling) (60% Pinot Noir / 40% Chardonnay) N.V. Mendoza, Argentina	$12	$29
La Loyane Cotes du Rhone white blend (40% Viognier / 40% Roussanne / 20% Grenache) 2021, Southern Rhone, France	$12	$32
Riccitelli Blanco de la Casa 40% Sauvignon Blanc, 40% Semillon, 20% Chardonnay 2022, Mendoza, Argentina	$14	$45
Riccitelli Hey Rose! (100% Malbec) 2024, Mendoza, Argentina	$12	$28

Reds Wines

	Glass	*Btl
J. Sambardier Beaujolais Villages (100% Gamay Noir) 2022, Beaujolais, France	$12	$34
Enzo Boglietti Langhe Nebbiolo (100% Nebbiolo) 2022 Langhe, Italy	$14	$42
Elqui Red Blend (45% Carmenere / 32% Syrah / 23% Malbec) 2018, Elqui Valley, Chile	$12	$32
Guerrieri Rizzardi Pojega Ripasso 45% Corvina / 30% Corvinone / 15% Rondinella / 10% Merlot 2023, Valpolicella, Italy	$14	$38

Tasting Flight — Any 3 for $18

Waived with 3 bottle purchase min $50 total or wine club sign-up

$10 discount for all (take-out) bottles listed above

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TAPAS MENU

Shishito Peppers $9
Deep fried Shishito peppers tossed with sea salt.

Argentine Provoleta $9
Provolone cheese baked with garden oregano & red chili flakes, served with baguette slices.

Soup Du Jour $9
Soup of the day, inquire with your server, served with baguette slices.

Home Made Hummus and Pita Bread $9
Hummus served with warmed mini pita bread and veggies

Marinara Meatballs $12
Beef meatballs in marinara sauce, served with baguette slices and shaved parmigiano cheese.

Calamari Fingers $12
Panko-breaded, fried and served with organic lemon aioli for dipping.

Spanish Patatas Bravas $9
Crisp fried new potatoes tossed with sea salt and served with spicy aioli.

Argentine Empanadas $12
Traditional home-made Argentine seasoned beef empanadas.
Three per serving.

Charcuterie Platter for Two $18
Our generous selection of fine European meats and cheeses, crackers and olives.

Ermisch Winery & Tasting Room · Bend, Oregon
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