

# PARCERO

WINE BAR

## Bubbles

<b>Brut Rosé</b> François Montand (Jura, France)	13 44
<b>Crémant de Loire</b> Paul Buisse (Loire, France)	16 54
<b>Cava</b> Masia Salat (Catalunya, Spain)	11 37

## Whites

<b>Albariño</b> Maccerato (Rias Baixas, Spain)	15 51
<b>Grenache Gris</b> Thunevin-Calvet (Roussillon, France)	15 51
<b>Txakolia</b> Mokoroa Getariako (Basque Country, Spain)	14 47
<b>White Sangiovese</b> SanGioBi Montalcino, Italy	17 57
<b>Rosé</b> Rotating Selection	14 47
<b>Trebbiano</b> Podere La Berta (Emilia-Romagna, Italy)	13 44
<b>Bordeaux Blanc</b> Le Loup De La Loubiere (Bordeaux, France)	13 44
<b>*Muller-Thurgau</b> Annie Amie (Willamette Valley, Oregon)	13 44
<b>Chardonnay</b> Clay Shannon Wines (Red Hills, California)	12 40
<b>Skin Contact</b> Rotating Selection	14 47
<b>White Port</b> Pocas White (Douro Valley, Portugal)	10 35

## Reds

<b>Pinot Noir</b> Domaine Marguerite Carillon (Burgundy, France)	19 67
<b>Gamay</b> Domaine de Colonat Bon Appetit Morgon (Beaujolais, France)	16 54
<b>Grenache</b> Folk Machine (Santa Rosa, California)	15 51
<b>Carbonic Nebbiolo</b> Sage Rat (Yakima Valley, Washington)	16 54
<b>Sangiovese</b> La Magia (Chianti, Italy)	13 44
<b>Mondeuse</b> Romain Chamoit (Savoy, France)	17 57
<b>Tempranillo</b> Rosario Vera Rioja (Rioja, Spain)	16 54
<b>Carmenere</b> Casa Silva (Colchagua, Chile)	12 40
<b>Malbec</b> Familia Bonfanti (Mendoza, Argentina)	11 37
<b>Tinto</b> Penedo Gordo (Alentejo, Portugal)	13 44
<b>Red Blend</b> JB Neufeld (Yakima Valley, Washington)	15 51
<b>Super Tuscan</b> Petra Hebo Toscana (Tuscany, Italy)	16 54
<b>Cabernet Sauvignon</b> Maison Noir 'In Sheep's Clothing' (Dundee, Oregon)	16 54
<b>Bordeaux</b> Château Moulin Des Graves (Bordeaux, France)	17 57

## Premium Picks

<b>Sancerre</b> Osmoze Domaine Denizot (Loire Valley, France)	28 98
<b>Sangiovese</b> Terre di Montalcino (Brunello di Montalcino DOCG)	26 95
<b>Aeolian Pinot Noir</b> Bethel Heights (Eola-Amity Hills, Oregon)	28 98

## Wine Flights

<b>Dark &amp; Delicious Reds</b> Red Blend, Malbec, Tinto	18
<b>Intriguing Whites</b> Txakolia, Trebbiano, Muller-Thurgau	18
<b>The Classic Trio</b> Rosé, White Wine, Red Wine	18
<b>Summer in Paris</b> Crémant, Grenache Gris, Gamay	18
<b>Hidden Gems</b> Bordeaux Blanc, Nebbiolo, Grenache	18
<b>Velvety Reds</b> Sangiovese, Carmenere, Bordeaux	18
<b>Feeling Bubbly</b> Brut Rosé, Cava, Crémant	18
<b>House Favorites</b> We Pick Three Wines For You	22
<b>Premium Picks</b> Chablis, Brunello, Rioja	36

20% gratuity added to parties of six or more.

25% discount when you purchase  
a bottle to go.

## Beer

<b>Bert's Brewing</b>	8
16oz India Pale Ale	
<b>Odell Lagerado</b>	6
12oz Crispy Lager	
<b>Kona Big Wave</b>	7
16oz Light Golden Ale	
<b>pFriem Pale Ale</b>	6
12oz American Pale Ale	
<b>Georgetown Bodhi</b>	6
12oz American IPA	
<b>Fremont Dark Star Stout</b>	6
12oz Imperial / Double Oatmeal Stout	
<b>Schilling Cider</b>	6
12oz Apple Hard Cider	
<b>Sockeye Dagger Falls</b>	6
12oz Northwest IPA	
<b>Veltins Pilsner</b>	8
12oz German Pilsner	
<b>Sierra Nevada Non Alcoholic</b>	5
12oz Trail Pass IPA	
<b>Grüvi Non Alcoholic</b>	6
250ml Rosé Spritzer	

## Wine Cocktails

<b>Sangria</b>	14
Red Sangria, chilled	
<b>Japanese Spritz</b>	14
Sake, Miso, Sparkling Wine, Soda Water	
<b>The Spanish Tonic</b>	14
Vermouth & Tonic with a lemon twist	
<b>Aperol Spritz</b>	14
Aperol, Sparkling Wine, Soda Water, Orange Slice	
<b>Seasonal Wine Cocktail</b>	14

## Food

<b>Burrata &amp; Olive Oil</b>	13
Fresh burrata with high-quality olive oil, sea salt, and warm baguette.	
<b>Empanadas</b>	14
Three local, handmade Argentine Empanadas, baked fresh.	
<b>Haute Chips</b>	13
Crispy kettle chips smothered in melted cheese, topped with hot and sweet peppers.	
<b>Girl Dinner</b>	14
A variety of snacks made to keep your glass company.	
<b>Smoked Salmon</b>	19
Smoked salmon paired with a creamy cheese spread and crunchy crackers.	
<b>Mediterranean Plate</b>	16
A vibrant selection of hummus, stuffed grape leaves, and marinated olives - served with warm bread.	
<b>Spanish Snacking Plate</b>	16
A savory selection of Basque chorizo, aged cheese, and mixed nuts - served with warm bread.	
<b>Cheese &amp; Charcuterie Plate</b>	24
House selection of cheeses and cured meats. Served with marinated vegetables, nuts, fruit, and baguette.	
<b>Warm Bread &amp; Dipping Oil</b>	7
Gluten Free options available.	

## Wine Clubs

### The Vault Wine Club - \$130/month

Indulge in three premium wines monthly, exclusive discounts, waived corkage, and VIP event access. Plus the ability to store your allocation in the vault!

### Encore Wine Club - \$50/month

Enjoy two curated wines monthly plus discounts on glasses, flights, and bottles.

## Events

### Pretty Plants & Pours

Shop indoor plants & sip some fun wine

May 28<sup>th</sup> 4 pm-8 pm

### May Book Club

Discussing the *Ina Garten Memoir*

June 1<sup>st</sup>

In Bogotá, 'Parcero' is a heartfelt way to address friends, fostering camaraderie. We embrace this spirit, making every visit a warm and welcoming gathering.