



## WOODINVILLE CIDERWORKS

Ciders crafted from varietal apples

Barrel Aged Ciders

Ciders co-fermented with seasonal fruit.

SODO Tasting Room [Our Cidery in Exile]

### CIDERS ON TAP

- Ashmead's Kernel / Newtown Pippin** Brut 6.7% ABV  
A Blend of two apples, slightly sweet, sharp acid, and a bright straw color.
- Traditional Orchard Blend** Sec. 6.7% ABV  
A medley of found and foraged crabapples
- Wine Barrel Aged Cider** Sec. 6.7% ABV  
Aged in a combination of barrels from Malbec and Syrah.
- Cuvée Maritim** Sec. 9.0% ABV  
A blend of apples harvested from the WSU Orchard in Mt. Vernon.
- Bourbon Barrel Crabapple** Brut 8.0% ABV  
Pomme Gris and Wickson Crabapple, lightly barrel aged and maple finished.
- ReWine'd Alder Hills Malbec Piquette** Brut 5.5 % ABV A  
second wine made from pumice. Akin to a darker rose. Fun and approachable.
- ReWine'd Alder Hills Grenache Piquette** Brut 5.5 % ABV A  
second wine made from pumice. A light and fun spritzer with notes of grenache.
- ReWine'd Viognier Co-Ferment** Brut Nature 6.4 % ABV  
Viognier pumice co-fermented on fresh pressed cider. Sharp and crisp.

Very Sweet ← Level of Cider Sweetness → Bone Dry					
<u>Doux</u>	Demi-Sec	Sec	Brut	Extra Brut	Brut Nature

#### For \$20

- A flight of any 4 ciders on tap (2 oz each)
- Cheese Plate (Cheese, cracker, nuts, & fruits)

#### For \$35

- Two glasses of ciders on tap (8 oz each)... or A flight of any 8 ciders on tap (2 oz each)
- Cheese Plate (Cheese, cracker, nuts, & fruits)
- Take home a bottle of Prosecco, George's SodoSecco -Sparkling Chardonnay abv 11.2%.

~~~ All of Republic of Cider clothing are 20% off for Seattle Restaurant Week customers (10/22-11/4) ~~