

# Match

COFFEE & WINE

*Where coffee and wine lovers meet...*

# About Match Coffee and Wine

Welcome to Match Coffee & Wine located in the Historic District of downtown Duvall.

Match was created in 2011 by Jolene and Charlie Chase from a passion for wine, coffee, and perfect matches. They evolved Match into one of Western Washington's most popular wine bars.

Taking the reins in 2015, Cindy and Bill Brennecke continue finding perfect matches among wine, food, coffee and desserts. They also share a commitment to include locally produced coffee, wine, beer, spirits, and food alongside fine products found across the country and around the world.

Match is a wonderful mixture of old and new that pays homage to the past while embracing the present and future. The "old" is the 100 year old wood floors and fir wall. The "new" is the rock fireplace with comfy leather chairs and the sleek bar and modern food menu.

This menu includes house-made soups, salads, cheese plates, flatbreads, Panini, mac 'n' cheese, sliders, charcuterie and scrumptious desserts. Match is proud to offer gluten-free options for many menu items. All wines are by the glass or bottle and specially selected with an eye on value and quality from leading producers.

**[www.matchcoffeeandwine.com](http://www.matchcoffeeandwine.com)**

**Like us on Facebook: Match Coffee and Wine**

Free WiFi (No password):  
MatchCoffeeAndWine-2.4G,  
MatchCoffeeAndWine-5G

# **Happy Hour**

**3:00pm – 6:00pm**

**Olives Nuts & Grapes \$4**

**Hummus & Naan \$6**

**Pesto Chicken Naan \$7**

**Caprese Naan \$7**

**Cheese & Salami \$7**

**One Spicy Meatball \$7**

**Two Prime Rib Sliders \$7**

**All Beer & Ciders \$4**

**Sparkling Wine \$7**

**Pinot Gris \$6**

**White Blend \$6**

**Pinot Noir \$7**

**Red Blend \$7**

**Malbec \$7**

WINE



# Wine

Our wine list has, on average, 50 wines available by the glass. While our primary emphasis is on Washington AVAs, you will see several wines from Oregon, California and select International regions that we love.

Every Tuesday is **Half-Price Bottle Night** and that means all wines by the bottle are half-price with the purchase of \$20 of food. 6-9pm.

**Third Thursday Wine Tasting Night**, expect a different local winery to pour a selection of wines for you to sip, swirl and talk about. 6-8:30pm.

# Wine Flights

*Add a chocolate truffle to any flight for \$3*

## **Bubble Flights \$22**

2.5 oz pours of three sparkling wines from California, Italy and Spain

## **White Flight \$17**

Three 2.5 oz pours of classic white varietals and/or blends to enjoy alone or with a friend

## **Red Flight \$19**

2.5 oz pours of red varietals and/or blends to swirl, smell and sip

## **Dessert Flight \$22**

Three 2 oz. wine pours of sweet, luscious late harvest wines to pair with dessert or not

## **Port Flight \$22**

Three 1.5 oz. pours of fortified wines from Portugal and Washington

# Madeira & Port Wines

## Madeira

**Henriques & Henriques Full Rich 3 year (Portugal) \$9**

Dark, full-bodied with a nutty finish

**Henriques & Henriques Fine Medium Rich 5 year (Portugal) \$12**

Flavors of figs, nuts and honey, with a complex, long finish

## Port

**Brian Carter Opulento (Washington, 2012) \$14**

Succulent flavors of cherry, raspberry, chocolate and baking spices

**Pleasant Hill Starboard (Washington, 2011) \$12**

Flavors of dark and dried fruit

**Grahams LBV (Portugal, 2008) \$8**

Ripe fruit with spicy depth and nice texture

**Grahams Fine Ruby (Portugal) \$9**

Spice and fruit flavors with a dry finish

**Grahams Fine Tawny (Portugal) \$10**

Nutty flavors, sweet to medium dry

**Grahams 10 year Tawny (Portugal) \$12**

Fresh fruit flavors, vibrant nutty bouquet, soft lingering finish

# Dessert Wines & Bubbles

## Late Harvest

**Patterson Cellars LH Roussanne (Washington)** \$11  
Honeysuckle, apricot and pear flavors

**Vortex LH Viognier (Washington)** \$12  
Slightly nutty, hints of honeysuckle, dried apricot and pear

**Campbell's Tokay (Australia)** \$12  
Toffee, fig and butterscotch

**Gilbert Cellars LH Tempranillo (Washington)** \$14  
Bright red fruit, luscious tannins with a pleasant sweetness

## Bubbles

**JFJ Sparkling Wine (California)** *glass \$10 bottle \$36*  
Extra dry sparkling

**Bitch Cava (Spain)** *glass \$11 bottle \$38*  
Spanish style sparkling Garnacha rose wine

**Zonin Prosecco (Italy)** *glass \$12 bottle \$40*  
Slightly sweet Italian style sparkling wine



# White Wines

## Riesling

**Dr. Loosen Riesling (Germany, 2013)** *glass \$9 bottle \$32*

Plush red peach, cherry, white currant flavors & spice

**Sparkman Birdie Riesling (Washington, 2013)** *glass \$11 bottle \$39*

Bone dry, peach, citrus with a mineral finish

## Pinot Grigio / Pinot Gris

**Friuli Zellina Pinot Grigio (Italy, 2014)** *glass \$8 bottle \$28*

Light, crisp and dry with notes of lemon and green apple

**Long Shadows "Nine Hats" Pinot Gris (Washington, 2014)** *glass \$9 bottle \$32*

White melon, white peach, yellow apple and pear

## Sauvignon Blanc

**Wither Hills (New Zealand, 2014)** *glass \$8 bottle \$28*

Vibrant lime, gooseberry & guava with a grapefruit finish

**Woodinville Cellars (Washington, 2013)** *glass \$11 bottle \$39*

Tropical notes with crisp citrus flavors

# White Wines

## Chardonnay

**Grayson Chardonnay (California, 2014)** *glass \$8 bottle \$28*  
Crisp with hints of peach, pear and green apple

**Match Private Reserve (Washington, 2013)** *glass \$10 bottle \$35*  
Smooth with good fruit and a bright finish

**Pleasant Hill Cellars Chardonnay (Washington, 2013)** *glass \$12 bottle \$42*  
Apple, peach and tropical fruit flavors

**Armstrong Wild Angels Chardonnay (Washington, 2014)** *glass \$13 bottle \$44*  
Delicate and full with refreshing fruity flavors

**Rombauer Chardonnay (2014)** *glass \$16 bottle \$80*  
Hints of apple and oak with a creamy, buttery finish

## White Blends

**Montinore Estate Borealis (Oregon, 2014)** *glass \$9 bottle \$32*  
Peach, yellow apple and pineapple

**DeLille Cellars Chaleur Estate Blanc (Washington, 2014)** *glass \$14 bottle \$66*  
Bone dry, peach, citrus and a mineral finish

**Tranche Slice of Pape (Washington, 2011)** *glass \$15 bottle \$53*  
Dry with melon, white peach, lemon, and nectarine

# Red Wine Varietals

## Pinot Noir

**Pennywise Pinot Noir (California, 2013)** *glass \$9 bottle \$32*

Light, dry with notes of cherry

**Evening Land Pinot Noir (Oregon, 2013)** *glass \$13 bottle \$49*

Smooth juicy red fruit with great weight and texture

## Merlot

**Terra Blanca Merlot (Washington, 2010)** *glass \$10 bottle \$35*

Red fruit, cedar with a finish of dark chocolate

**Northwest Cellars Merlot (Washington, 2012)** *glass \$12 bottle \$42*

Fruity with good tannins and subtle spices

## Malbec

**McKinley Springs Malbec (Washington, 2010)** *glass \$14 bottle \$49*

Inky blueberry flavors with a bold spiciness

## Zinfandel

**OVZ Old Vine Zin (California, 2013)** *glass \$8 bottle \$29*

Jammy with raspberry, milk chocolate and mocha flavors

# Red Wine Varietals

## Syrah

**Purple Star Syrah (Washington, 2012)** *glass \$11 bottle \$39*  
Smooth with dark black raspberry, pepper and smoke

**Helix Syrah (Washington, 2012)** *glass \$13 bottle \$51*  
Just a peek of white pepper and sandalwood spices

**Alexandria Nicole Jet Black Syrah (Washington, 2013)** *glass \$15 bottle \$61*  
Blackberries, mocha, espresso, dark cherry and spice

## Cabernet Sauvignon

**Saviah Cellars "The Jack" (Washington, 2013)** *glass \$10 bottle \$37*  
Mint, black cherry, barrel spice and long smooth finish

**Barons "The Leader" (Washington, 2013)** *glass \$12 bottle \$42*  
Full bodied, lush with rich black fruit & smooth tannins

**DiStefano Cabernet (Washington, 2011)** *glass \$15 bottle \$54*  
Violets, caramel with hints of licorice and Bing cherries

**Armstrong Celebration Series (Washington, 2012)** *glass \$16 bottle \$77*  
Oak aged, dark fruits and touch of herbs

## Cabernet Franc

**Cor Cellars Cab Franc (Washington, 2011)** *glass \$14 bottle \$47*  
Lighter bodied full of raspberry, minerality and earthiness

# Red Blends

**Bombing Range Red (Washington, 2011)** *glass \$8 bottle \$28*

Dark berries, plum with a hint of spice and white pepper

**Brian Carter Abracadabra (Washington, 2012)** *glass \$12 bottle \$42*

Magician's hat full of cherries, cedar with anise, bacon & spice

**Match Reserve Red Blend (Washington, 2012)** *glass \$12 bottle \$42*

Cherry, vanilla, blackberry, spicy cinnamon & plum

**Robert Ramsay Mason's Red (Washington, 2012)** *glass \$13 bottle \$44*

Structured wine with a pleasurable balance and fruit flavors

**Sparkman Kindred (Washington, 2013)** *glass \$13 bottle \$44*

Luscious, spicy finishing with chocolate covered blackberry

**Pleasant Hill Cellars Ultimo Grande (Washington, 2013)** *glass \$14 bottle \$49*

Flavors of cherries, plum and vanilla

**Cave B "Caveman" Red (Washington, 2012)** *glass \$14 bottle \$49*

Lots of plum and rhubarb, with a nice strawberry finish

**Guardian Cellars "Chalkline" (Washington, 2012)** *glass \$15 bottle \$61*

Velvety black and red fruits accented by mellow oak & chocolate

**EFESTE "Final Final" (Washington, 2012)** *glass \$15 bottle \$65*

Rich fruity Cabernet with smoky herbal Syrah

**DeLille Doyenne AIX (Washington, 2013)** *glass \$16 bottle \$66*

Complex with notes of espresso, anise & blackberry

# Red Wines (Imports)

## Chile

**Terranoble Gran Reserva Carmenere (2011)** *glass \$12 bottle \$44*

Blackberry, plum, fig & dates with velvety mouth feel

## Argentina

**Tinto Negro Mendoza Malbec (2014)** *glass \$8 bottle \$28*

Plum, violet and ripe berries

**Catena Malbec (2013)** *glass \$13 bottle \$61*

Dark Cherry and plum flavors with hint of vanilla

## Spain

**Puerta Vieja Crianza (2011)** *glass \$9 bottle \$32*

Tempranillo base of robust cherry & spice

**Marques de Caceres Reserve Rioja (2010)** *glass \$11 bottle \$39*

Bouquet of fruits of the forest with a hint of spice

**Dehesa La Granja Tempranillo (2008)** *glass \$12 bottle \$42*

Dark berries, cherry cola with a smoky finish

## Italy

**Eloro Curto Nero d'Avola (2012)** *glass \$11 bottle \$39*

Blackberry, tart cherry, cranberry & notes of black pepper

**Coltibuono Chianti Classico (2013)** *glass \$11 bottle \$39*

Well balanced, iris, violet, cherry and black pepper

**Barone Ricasoli Chianti (2012)** *glass \$13 bottle \$47*

Sensation of ripe red fruit, violet and rose

## France

**Nicolas Perrin Syrah (2012)** *glass \$10 bottle \$35*

Full bodied, black currant, blueberries and spice



SPIRITS/BEER

# Spirits

We specialize in serving locally made spirits including rum, vodka, gin, tequila, bourbon and whiskey in all of our cocktails.

Our Beer and Cider is bottle only, served in a chilled glass, with thirteen styles to choose from including a Gluten Free option.

**Every Wednesday** receive 25% off any Martini.



# Beer and Hard Cider

**Blue Star Hefeweizen (Fort Bragg, California) \$6**  
Unfiltered wheat beer with 4.5% alcohol

**Scuttlebutt Gale Force IPA (Everett, Washington) \$5**  
A non-hoppy IPA with 5.25% alcohol

**Uinta Brewing Hop Nosh IPA (Salt Lake City, Utah) \$5**  
Hoppy IPA with 7.3% alcohol and its Gluten-free

**Pike Brewing Heirloom Amber (Seattle, Washington) \$5**  
Pale amber ale with 5.0% alcohol

**Pike Brewing Kilt Lifter (Seattle, Washington) \$5**  
Scottish style ale with 6.5% alcohol

**Pike Brewing Naughty Nellie (Seattle, Washington) \$5**  
Golden ale with 5.5% alcohol

**Bitburger Pilsner (Germany) \$6**  
Slightly bitter and dry with 4.8% alcohol

**Non-Alcoholic Bitburger "Drive" Pilsner (Germany) \$6**  
The Germans know how to make an alcohol-free beer

**Avery Brewing Ellie's Brown Ale (Boulder, Colorado) \$6**  
Nutty with 5.5% alcohol

**Scuttlebutt Porter (Everett, Washington) \$5**  
Full bodied, creamy chocolate, roast coffee finish with 5.8% alcohol

**North Coast Brewing Old Rasputin Stout (Fort Bragg, California) \$6**  
Dark, rich and flavorful with 9.0% alcohol

**Sonoma Hard Cider (Healdsburg, California) \$6**  
Apple, pear or bourbon flavor with 5.0% alcohol

## **Martinis \$12**

### **Dry or Dirty**

Sun Liquor Vodka or Hedgetrimmer Gin

### **Cosmopolitan**

Sun Liquor Vodka

### **Lemon Drop**

Sun Liquor Vodka

### **Espresso**

Sun Liquor Vodka, Kahlua & espresso

### **Manhattan**

Woodinville Whiskey Co. Bourbon Whiskey

### **Chocolate**

Sun Liquor Vodka and Melleti Ciocolotto liqueur

## **Classic Cocktails \$10**

**Mimosa, Gin Tonic, Rum Coke, Vodka  
Cranberry, Screwdriver, Bellini,  
Baileys, Kahlua**

## **Premium Cocktails \$12**

**Bourbon, Whiskey, Whiskey Sour,  
Black / White Russian, Tequila,  
Grand Marnier**

## **Fortified Espresso \$9**

### **Filthy Americano**

Baileys or Kahlua or Bourbon Whiskey

### **Filthy Latte**

Baileys or Kahlua, espresso and steamed milk

### **Filthy Chai Latte**

Sun Liquor Rum and Black Scottie Chai

### **Filthy Mocha Latte**

Kahlua or Sun Liquor Vodka or Rum



FOOD

# Appetizers

## Caprese Salad \$8

Heirloom tomatoes, mozzarella, basil dressed with fig balsamic

*Match: Friuli Zellina Pinot Grigio \$8/gl*

## Kale & Artichoke Dip \$9

A twist on a classic served with artisan crackers

*Match: Robert Ramsay Mason's Red \$13/gl*

## Hummus Veggie Platter \$10

Assorted vegetables with a classic hummus for dipping

*Match: Match Chardonnay \$10/gl*

## Sliders \$11

Three Prime Rib sliders topped with Gruyere and tomato

*Match: EFESTE "Final Final" \$15/gl*

## Meatballs \$12

Two large meatballs, Parmesan with spicy marinara

*Match: Armstrong Celebration Series Cabernet \$16/gl*

*Gluten-free substitutions available,  
add \$2 each menu item*

# Soups

## **Tomato Basil** *cup \$5 bowl \$9*

Creamy tomato, with carrots and parmesan cheese and croutons

*Match: Long Shadows "Nine Hats" Pinot Gris \$9/gl*

## **Chicken Chili** *cup \$5 bowl \$9*

Chicken, green chilies, tomatoes and four types of beans

*Match: Tinto Negro Malbec \$9/gl*

## **French Onion** *cup \$6 bowl \$11*

Beef broth, onions, topped with bread and melted Gruyere

*Match: Pennywise Pinot Noir \$9/gl*

*Our friendly King County Health Department wants you to know that consuming raw or under cooked animal products may increase your risk of a food-borne illness, especially if you have certain medical conditions.*

# Salads

*Add chicken for \$2 or smoked salmon for \$3*

## **Kale Caesar** half \$7 full \$12

Kale, croutons, parmesan cheese & house-made Caesar dressing

*Match: JFJ Sparkling Wine \$10/gl*

## **Beet** half \$7 full \$12

Beets, goat cheese, pistachio nuts & arugula

*Match: Robert Ramsay Mason's Red \$13/gl*

## **Pear & Gorgonzola** half \$7 full \$12

Spinach, pear, gorgonzola, almonds & champagne vinaigrette

*Match: Sparkman "Birdie" Riesling \$11/gl*

## **Greek** half \$7 full \$12

Spring mix, olives, tomatoes, cucumbers, onions, feta and vinaigrette

*Match: Puerta Vieja Crianza \$9/gl*

## **Waldorf** half \$8 full \$13

Chicken, apples, grapes, celery and walnuts in a creamy dressing

*Match: Zonin Prosecco \$12/gl*

## **Smoked Salmon** half \$8 full \$13

Spring mix, smoked salmon, tomatoes, gruyere and honey-mustard dressing

*Match: Evening Land Pinot Noir \$13/gl*

# Cheese Plates & Baked Cheese

*Served with artisan crackers*

## **Artisan Cheese Plate \$14**

Dried fruit, olives, grapes, Marcona almonds, jam

*Match: McKinley Springs Malbec \$14/gl*

## **Charcuterie & Cheese Plate \$16**

Salumi, cheese, dried fruit, mustard, pickled veggies

*Match: Barone Ricasoli Chianti \$13/gl*

## **Molasses Baked Brie \$9**

Baked brie with molasses and almonds

*Match: Purple Star Syrah \$11/gl*

## **Raspberry Walnut Baked Brie \$9**

Brie topped with raspberry and walnuts

*Match: Terra Blanca "Arch Terrace" Merlot \$10/gl*

## **Garlic Cambozola \$9**

Melty Cambozola topped with garlic

*Match: Barons "The Leader" Cab Sauv. \$12/gl*



# Mac & Cheese

*Please allow extra time to prepare these yummy dishes*

## **Mac & Three Cheese \$10**

Penne pasta with fontina, gruyere & gorgonzola

*Match: Bitch "Cava" Sparkling Wine \$11/gl*

## **Sausage Mac & Cheese \$12**

Linguica sausage, penne pasta, mustard, fontina & manchego cheese

*Match: Sparkman Kindred Red Blend \$13/gl*

## **Chicken Pesto Mac & Cheese \$12**

Penne pasta, chicken, basil pesto, fontina and gruyere

*Match: Rombauer Chardonnay \$16/gl*

# Wraps

*Choice of Spinach or Whole Wheat Wrap*

## **Chicken & Artichoke \$9**

Basil pesto, tomato, spring mix & parmesan

*Match: Woodinville Cellars Sauv. Blanc \$11/gl*

## **Chicken Salad \$9**

Chicken, apples, walnuts, grapes, celery and spring mix

*Match: Wither Hills Sauv. Blanc \$8/gl*

## **Turkey & Avocado \$9**

Garlic, spring mix, tomato & Gruyere cheese

*Match: Armstrong Wild Angels Chardonnay \$13/gl*

# **Panini**

*Served on a rustic panini roll*

## **Spicy Meatball \$12**

Marinara, basil and Parmesan

*Match: Marques de Caceres Reserve Rioja \$11/gl*

## **Ham & Turkey \$12**

Tomato, cheddar, spinach & Dijon mustard

*Match: Catena Malbec \$13/gl*

## **Prime Rib \$15**

Horseradish, fontina, arugula & caramelized onions

*Match: Helix Syrah \$13/gl*

# Grilled Cheese Sandwiches

*Grilled in a panini press*

## **Cheesy Cheese \$9**

Cheddar, fontina, gruyere and gorgonzola

*Match: Northwest Cellars Merlot \$12/gl*

## **Tuna Melt \$9**

Dijon mustard, mayo & marinated peppers

*Match: Pleasant Hill Cellars Ultimo Grande \$14/gl*

## **Marguerite \$9**

Tomato, mozzarella, arugula & basil pesto

*Match: Cave B "Caveman" Red Blend \$14/gl*

## **Blue Chicken \$10**

Gorgonzola cheese, chicken & avocado

*Match: DiStefano Cab Sauvignon \$15/gl*

# Flatbreads

*Served on Lavash bread, great for sharing!*

## **Spicy Chicken BBQ \$14**

Jalapenos, mozzarella and barbeque sauce

*Match: Dehesa La Granja Tempranillo \$12/gl*

## **Sausage & Artichoke \$15**

Linguica sausage, artichokes, Fontina, red pepper and fresh basil

*Match: Guardian Cellars "Chalkline" Red Blend \$15/gl*

## **Italian \$15**

Assorted salami, fontina, olives & arugula

*Match: A. Nicole Jet Black Syrah \$15/gl*

## **Prime Beef Eater \$16**

Prime rib, Gorgonzola, caramelized onions, arugula & Fontina

*Match: Brian Carter Abracadabra \$12/gl*

# Flatbreads

*Served on Lavash bread, great for sharing!*

## **Just White \$11**

Fontina, mozzarella & goat cheese with fresh spinach

*Match: Pleasant Hill Cellars Chardonnay \$12/gl*

## **Almost Dessert \$12**

Pear, Gorgonzola, honey

*Match: Dr. Loosen Riesling \$9/gl*

## **The Goat \$12**

Sun dried tomato pesto, goat cheese, tomato, garlic & arugula

*Match: DeLille Doyenne AIX Red Blend \$16/gl*

## **Mediterranean \$12**

Olives, feta, spinach, artichokes, onion & sun dried tomato

*Match: Nero D'Avola \$11/gl*



DESSERT

## We LOVE dessert!

Make sure to ask what yummy flavor of cheesecake, cake, fruit crisp and Remlinger pie we have.

### Desserts

#### **Fruit Pie \$6 ... a la mode \$8**

Ask about this week's Remlinger Farms flavor

*Match: FilthyAmericano \$9/gl*

#### **Seasonal Fruit Crisp \$7**

Fruit, baked oatmeal and ice cream

*Match: Vortex LH Viognier \$12/gl*

#### **Cake \$8**

The flavor varies each week but not the quality

*Match: Filthy Mocha Latte \$9/gl*

#### **Cheesecake \$8**

A different flavor creation each week

*Match: Alexandria Nicole LH Muscat \$10/gl*

#### **Bread Pudding \$7**

Various flavors served with ice cream

*Match: Campells Tokay \$12/gl*



## **More Desserts**

### **Chocolate Truffle \$3**

Who can have just one of these delicious indulgences?

*Match: Grahams Fine Tawny \$10/gl*

### **Gelato \$5**

Salted Caramel, Vanilla Bean

*Match: Kahlua Mocha Latte \$9/gl*

### **Root Beer Float \$7**

Chilled mug, ice cream, long spoon and ... smiles!

### **Adult Root Beer Float \$12**

Chilled mug, ice cream, long spoon and ...

*Woodinville Whiskey Co. Bourbon*