



American Pioneering Wine & Spirit



Harvest time on the Royal Slope of Washington. Prior to the 1953, much of the land, though fertile, was too arid for dryland farming. Photo courtesy of Gård Vintners

GÅRD VINTNERS

Pioneers on the Royal Slope in Washington

Edited by Erin Parker

On a late August afternoon, from a perch at about 1,500 feet above sea level, amongst the viognier vineyard rows, I was awestruck by the surrounding greenery that stretched as far as I could see. The landscape, seemingly, without the benefits of consistent irrigation would be something entirely less awe-inspiring.

Successful agriculture is very young in this part of Washington and its existence at all is a result of the Columbia Basin irrigation Project (CBP). The original capacity of the irrigation project was for more than a million acres. Today, less than 70% has been realized. Estimates are that two percent of the Columbia River's average annual flow at the Grand Coulee dam is diverted to provide water for the CBP.

My tour guides, vineyard owners, Josh and Lisa Lawrence, credit the success of the CBP as the reason farmers returned to the Columbia Basin. The Basin is defined by the US Army Corps of Engineers as an area of roughly 671,000 acres in the center of Washington. The area encompasses the Columbia Plateau, which was recognized by pioneer farmers as having agricultural potential because of its rich and fertile soil. However, with average annual rainfall less than 20 inches, mostly in snowfall, dryland farming proved to be extremely hard and broke most of those who tried.

The Federal Reclamation Service investigated the irrigation potential of the Columbia Basin area as early as 1904, but prioritized other projects along the Columbia River for hydroelectric power projects. Enter the Grand Coulee Dam. Politicians, including President FDR, pushed for the dam and it was completed in 1941. Its companion irrigation project, the Columbia Basin Project, was authorized by Congress in 1935 and again in 1943. In 1952, after the retrofitting of the dam's third turbine, irrigation water began to flow into the CBP canals.

With the new irrigation water came enterprising pioneer farmers. John Lawrence heeded his brother Sandy's call and left Hoquiam, WA, to bust the ground within the CBP.

They staked their family's interests to an area known as Frenchman Hills on the Royal Slope, near Royal City. For 40 years, the brothers grew apples and cherries while experimenting with key agricultural products such as grain, alfalfa, silage, dry beans, beets, potatoes, seed and cattle. Over time the Lawrences were able to grow their farm into a sizable 3000 acres.

Remember my tour guides? Josh is John's son. He grew up on the family farm helping with chores and field work until the day he left for college. He earned a degree in finance and met Lisa at Pacific Lutheran University in Tacoma. He didn't return to the farm right away. Josh embarked on a career in Seattle importing and marketing wine while Lisa put her public relations degree and skills to work in the heady dot com days of the late 90s. But, once a farm boy, always a farm boy. In 2001, the couple moved to Royal City to partner with John and Sandy and energize the family enterprise.

Josh insisted on planting wine grapes. The farm's location on the south side of Frenchman Hills was ideal for their vineyard. In 2003 they planted wine grapes and had their first harvest three years later. Gård Vintners was born. Today they produce varietals including Riesling, Syrah, Cabernet Sauvignon, Roussanne, Viognier, Pinot Gris, Grenache and Pinot Noir.

Josh and Lisa certainly aren't the first to have a successful vineyard in Eastern Washington. Folks in the Columbia Valley – Yakima, Red Mountain and Walla Walla – have a 40-year head start on them. But the drive is alive with Josh and Lisa to push on into uncharted territory. The couple have adeptly attracted talented and experienced professionals in winemaking, viticulture and farm management. Together they are consistently experimenting with lower-impact, sustainable and organic farming principles while organically certifying many of their farm products.

"Diversity helps keep the cash flowing throughout the entire year," said finance-minded Josh. About a third of their cultivated land is in apples and cherries started by his dad and uncle. Another third of the farm is in row crops and the final third is in wine grapes. Josh's financial education is by no means wasted on

driving tractors and picking fruit. The farm operates like a small city complete with over 32 miles of maintained gravel roads; a network of underground water piping, pumps, canals, ditches and drains; and, housing for the more than 150 employees who work the land alongside the Lawrence family. Lisa's communications education is not wasted either. The mother of three directs Gård marketing operations and manages the company's three tasting rooms (located in Ellensburg, Walla Walla and Woodinville). Her efforts have resulted in garnering a national following and recognition for their current wines.

Many Americans have an agrarian past – maybe stretched a bit thinner these days, but not farther than about 3 or 4 generations. The Royal Slope's agrarian past extends only from the early 1960s. That's just one lifetime. The Lawrences and those like them are true pioneers in every sense of the word.

www.gardwine.com



GÅRD VINTNERS



Ambrose F. Grow

Ambrose Grow and his wife, Amanda, and their family came to Eagle Harbor in 1881. He was a Civil War veteran and came because of the descriptive letters he had read in the New York and Kansas papers telling of the virtues of Bainbridge Island. Selling his large farm in Manhattan, Kansas, he homesteaded 160 acres here along the waterfront. In addition to being a charter member of the Eagle Harbor Congregational Church and the Madrone Schools, he was a prolific correspondent to the happenings in Eagle Harbor and environs.



The Grow Family Homestead
Still stands today as home to Harbour Public House

RANSOM Wine Co. & Distillery

Though sunglasses, we gazed east over the bed of three-foot tall wormwood plants, on a July mid-afternoon, looking out towards the hilly, tilled fields where a cover crop had been planted. I agreed that the rolling hills reminded me somewhat of the topography of New York's Finger Lakes region from which my host, Tad Seestedt, owner and founder of Ransom Wine Company & Distillery, spent his formative years. The farm itself is just outside the one-horse town of Willamina, a stone's throw from Sheridan along highway 18 in the Willamette Valley of Northwest Oregon. The Finger Lakes region of central New York, I recalled, was much more lush this time of year with green crops of everything that reminded me of summer's bounty – sweet and field corn, timothy hay, alfalfa, melons, apples and grapes. Tad's farm was neither green nor lush. He explained that the growing season is reversed here in the foothills of the Coastal Range of Oregon where he has been growing as much barley organically as he can on the 40 acre plot he acquired in 2008. The normally rainless summer is much too arid a climate for the barley that he adds to his mash bill in the alembic pot stills that are housed in the barn behind us. Fall and winter rains bring the moisture the barley needs to thrive. So, the barley is planted in the fall and harvested in mid-summer. A cover crop of nitrogen-fixing grass that later gets plowed back into the soil is planted in rotational years.

Tad grew up on the family farm in New York where short growing seasons and harsh snowbound winters eventually drove him away to college and work in New York City. The corporate paralegal work he was doing there, however, did not engage him nearly as much as the city's wine culture. Rejecting his cubicle life-work, he made the leap to the west coast calling Seattle his home for a short time fully desiring a life in

the wine industry. Not long after, he was attracted to the Willamette Valley for its agricultural foundation and landscape reminiscent of where he grew up – but with a milder climate. Cold-calling on the Oregon wineries at the time as he looked to gain real working knowledge in growing vines and making wine, he was able to piece together work with wineries such as Amity and Argyle in the early 1990s.

By 1997, Tad was able to launch his own spirits and wine operations. Because craft spirits distilling was brand new to Oregon in the early 1990s, the mystery intrigued Tad. So his first products were brandies, grappa, and eau de vie, in addition to the wines he was producing from purchased fruit. He continued to work in other wineries as he simultaneously started up Ransom. A collaboration with long-time friend and author, David Wondrich, produced a spirit that was able to pay off – Ransom's Old Tom Gin – an aged gin that was in a sense an old world tradition with a modern new world twist. With Wondrich's research Tad was able to collaborate on other spirits too. For example, the Emerald 1865 Whiskey, takes a traditional mash bill dug up from Ireland's 1800s. Oats in the mash bills of the day was more prevalent compared to mostly barley used in today's.



Tad Seestedt founded Ransom Distillery in McMinnville, OR, where the Ransom tasting room is still located www.ransomsprits.com

In 2008, Tad was able to purchase the forty acres that we were standing on that July day, where he has returned to his farming roots. There, he has been able to combine all of his operations. He has wine vines and barley growing as well as botanicals making many of his products truly farm to bottle. Much of what he purchases comes from the Willamette Valley terroir as well. His barns onsite further warehouse his aged products.

Unfortunately, today the "farm to table" moniker has lost some credibility as it is misused or abused by marketing claims that just do not reflect that all aspects of production are overseen or otherwise grown by the brand behind it. Tad's spirits, many of which we proudly serve, are truly top notch examples of what farm to bottle can and should be about.

BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969

SINCE 1991



MAKE SURE TO CHECK OUT OUR CHALKBOARDS FOR TODAY'S SPECIALS

Our entire staff truly enjoys serving you!

To ensure our mostly hidden, but equally deserving kitchen staff share in your thanks and generosity, a pre-tax 5% service charge will be automatically added to your check. The entire charge is distributed to the kitchen team. The customary tip line will be left for your discretion and is designated for just your server(s).

Tipping on the 5% service charge (or sales tax) is not expected.

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS For parties of 8 or more 18% service charge automatically included.

Here's a few reasons why we enjoy what we do:



Dr. Joth Davis and his wife Karen, who resided on Bainbridge Island, founded Baywater in 1990 with a simple idea: maintain the environmental integrity of Thorndyke Bay, Hood Canal, while providing shellfish of the highest quality. As Baywater continues to develop, with their son, Caleb, they have maintained their original commitment of stewardship to Thorndyke Bay by operating without electricity, warehouses, or running water.

FRESH NATURE®

Fresh Nature Green Chickpeas, Spokane, WA, utilize sustainable farming practices and are harvested without the use of insecticides. The green chickpeas are picked fresh from the vine and rushed from the field to be washed, blanched and flash frozen. Green Chickpeas offer a nutrition packed bite. GMO FREE • GLUTEN FREE • ALLERGEN FREE • SODIUM FREE • VEGAN

Mt. Townsend aims to bring new life to dairy by creating wonderful cheese. From the beginning, the creamery has prioritized using high-quality milk. Today Mt. Townsend's cheeses are hand-crafted from the milk of a single herd of 250 cows that live and graze on a family-owned farm, in Sequim, whose owners have been raising dairy cows for generations.



Utilizing a state-of-the-art new fishing vessel, Blue North is focused on quality, as opposed to quantity, and each fish is individually hooked and handled. Freezer longliners are also specifically designed to avoid bycatch and have the unique ability to carefully release any unwanted catch back into the sea with minimum damage. This sensitive, sensible and sustainable process helps bring the world's best frozen-at-sea Alaska cod to market. Mike Burns, founder, and his family live on Bainbridge Island.



Pane d'Amore bakes because they love good bread, hard work and our community. Having bakeries in Port Townsend & Bainbridge Island, they provide people the very best product they can make using the very best ingredients they can find at home, in the state and around the world. At the pub's request, Pane d'Amore has developed a burger bun using 100% Einkorn flour. Einkorn flour (farro) is an ancient grain, never been hybridized, nutrient-packed, & easily digested— but still tastes great!



By age 13, Paul Svornich knew he wanted to make a career out of fishing — but, he insisted on doing it in a way that is low-impact, produces a high-quality product, and is independent of the fishing corporations that dominate the industry. So, Paul built his own 38 foot fishing boat, *Ocean*, in his backyard from 1984 to 1987, just a few blocks from the pub. Every fish is caught, processed & frozen in no more than two hours.



Butler Green Farms has grown organic fruits, vegetables, eggs, and meat in Kitsap County since 1979. Brian MacWhorter and Amy Kuhl started farming professionally over 40 years ago near Eugene, Oregon before moving the farm and family to Bainbridge Island in the mid 80s. Brian has helped our community create a thriving market for organic produce with his involvement in local farmer's markets, grocery stores, restaurants, and farm-based education programs. Known for his ability to extend the growing season, Brian operates many greenhouses and several low tunnels to produce high quality greens and root vegetables and thousands of heirloom tomatoes.



Most ketchup today is genetically modified, sprayed with pesticides, and laced with high fructose corn syrup. Portlandia Foods partner with local distributors, who partners with farmers, who in turn partner with ladybugs and honeybees to produce condiments the way nature intended... no monocultures, no pesticides, no corn syrup. Gluten and MSG free too! Our other condiments are locally inspired as well. The pub makes all of its own tartar sauce, salad dressings, relishes, sauces, gravies and kimchi.

The Pub has been buying Becky & Mark Weed's Harlow Cattle Co. beef on-the-hoof since January of 2010. It is one hundred percent grass-fed, antibiotic-free and humanely treated beef ranch on the Western side of our state. Their Spanaway ranch is in its second generation of management spanning over 70 years. We feel honored to partner with Harlow Cattle Co. to deliver healthy, flavorful beef. You can really taste the difference!



We deep fry exclusively in trans-fat free Canola oil. The waste fryer oil is recycled into biofuel and other products.

Skip the Line, No more waiting around

How It Works

1. **Discover us on Yelp**
Search "waitlist" to find our wait times before leaving the house
2. **Join the List**
Add yourself to the waitlist with a single tap right from your phone
3. **Come On In**
We'll notify you with a text as soon as your table is ready

The wheat gluten free designation means the menu item includes no wheat in its regular preparation. However, wheat flour is still used in our kitchen. For an extra \$2 you may substitute an Udi's® Gluten-Free Burger Bun for a wheatless bread option.

- | | |
|--|--------------------------|
| OYSTER SHOOTER | \$3 |
| A single locally-farmed Pacific in a shot glass with cocktail sauce
The Health Department warns that consuming raw meats may increase your risk of foodborne illness. | |
| PAUL'S ALBACORE TUNA SLIDERS | \$12 |
| Seared medallions of sashimi-grade tuna (hand-caught aboard an historic sailboat by our neighbor Paul Svornich) on a Pane d'Amore® mini-bun with ginger aioli & pub-made kimchi — Plate of two —
Each Additional Slider | |
| \$5 | |
| FLASH FRIED CALAMARI | \$16 |
| Rings & tentacles dusted with gluten-free flour, deep-fried & served with our pesto aioli | |
| NATURE GREEN® HUMMUS | \$8 |
| Green chickpeas, tahini & roasted garlic Served with fresh veggies & grilled naan bread | |
| PUB-CUT FRIES | small side \$2 plate \$4 |
| Hand-cut russet or yam Double-fried in trans-fat free canola oil | |
| LITTLE BEN'S FISH TACOS | \$18 |
| Mexican food truck style — Organic corn tortillas with beer batter deep-fried, line caught Alaskan Cod, chipotle mayo, shredded cabbage, pepperjack cheese black bean aioli — Plate of two —
Each additional | |
| \$7 | |
| STEAMED MUSSELS IN BEER | \$17 |
| Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo | |
| LINE CAUGHT ALASKAN COD FISH AND CHIPS | \$18 |
| Pub-made beer-batter dipped, humanely caught Alaskan cod Served with traditional Pub-cut fries fried in trans-fat free canola oil, Cole Slaw, lemon & our own tartar sauce — Extra fish piece \$5 | |
| ASIAN SALMON BOWL | \$20 |
| Char-broiled Alaskan Sockeye salmon filet Served over organic spinach & brown rice with our ginger vinaigrette & warm Asian slaw | |
| STEAMED CLAMS | \$18 |
| Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls | |
| PUB FAMOUS CHOWDER | \$18 |
| A New England Classic using the best of the local NW ingredients! Bowl of organic potatoes, onion, bacon, white wine & cream sautéed to order Garnished with a traditional pat of butter With your choice of:
In the shell Baywater® Salish Blue Clams,
Hood Canal Mussels,
Pub-smoked Pacific Salmon, or
Locally farmed Pacific Oysters | |
| RIBOLLITA | \$15 |
| A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, spinach, white beans & vegetable broth Ladled over a thick slice of grilled rustic organic bread Seasoned with parmesan cheese | |
| CLASSIC MONTRÉAL POUTINE | \$11 |
| The Canadian classic prep of a plate of our fries topped with Mt Townsend Creamery® Cheese Curd smothered in Pub-made, gluten-free beef gravy | |
| SMOKED SALMON TARTINE | \$16 |
| Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of grilled organic whole wheat sourdough bread On a bed of Butler Green® organic salad greens | |
| PUB FAVOURITE SALAD | small side \$7 lg \$10 |
| Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions below | |
| SALAD ADDITIONS (price added to price of salad) | |
| Grilled boneless, skinless Free-Range Chicken Breast | \$9 |
| Peppered Cod or Smoked Pacific Wild Salmon | \$9 |
| Grilled Pacific Sockeye Salmon Filet | \$9 |
| Pulled BBQ Pork | \$6 |
| Grilled & Smoked Portabella Mushroom | \$6 |
| Bob's Vegetarian Pecan® Patty | \$7 |
| Two Pane D'Amore® bread rolls & butter | \$2 |
| Sandwiches served à la carte (may we suggest fries or poutine for the table!) | |
| THE PUB ORIGINAL BURGER | \$17 |
| A larger 8oz of pub-ground, Harlow Cattle Co.® Grass-fed Beef, flame-grilled, with lettuce, grilled onion, pub-made pickle relish & mayo & served on a Pane D'Amore® 100% Einkorn bun | |
| MAKE IT YOURS ADD-ONS: | |
| Beecher's Flagship® Cheese \$3 | Fried Organic Egg \$2 |
| Mt Townsend® Cheese Curd \$2 | Sautéed Mkt Veggies \$2 |
| Artisan Blue Cheese \$3 | Sautéed Mushrooms \$2 |
| Artisan Goat Cheese \$2 | Two Bacon Slices \$3 |
| Pepperjack Cheese \$2 | Caramelized Onions \$2 |
| All grass-fed beef burgers cooked to medium-rare. If you don't like the pink, then ask and it will come well-done. The Health Department warns that consuming raw or undercooked meats may increase your risk of foodborne illness. You're welcome to Substitute a free-range, skinless, boneless Chicken Breast; or a Port Townsend-made Bob's Pecan® Veggie Burger Patty; or a pub-smoked whole Portabella | |
| SOUTHERN FRIED CHICKEN SANDWICH | \$16 |
| Organic, free-range, boneless, skinless chicken breast soaked in buttermilk, dredged in seasoned flour & deep-fried Served on a Pane d'Amore® Einkorn bun with pub-made sausage gravy, Cole Slaw & Bread and Butter pickles | |
| BUBBA'S BBQ PORK SANDWICH | \$15 |
| Shredded, pub-smoked Carlton Farm's pork with N. Carolina BBQ sauce Served on a Pane D'Amore® 100% Einkorn bun with shredded cheddar, bread & butter pickles, shaved red onion & Cole Slaw — Option: Serve as 3 sliders | |
| PUB BBB.L.T. | \$15 |
| Six strips (yes six!) of smokey Montana bacon on toasted Pane d'Amore® organic whole wheat bread With lettuce, tomato & mayo
You can Substitute Fresh Sliced Avocado for the Bacon | |
| PUB-BAKED RUSSET POTATO | |
| One large WA baker with butter & sour cream | \$4 |
| Add Sautéed Market Vegetables | \$2 |
| SOUP OF THE DAY | bowl \$7 cup \$6 |