Tasting Flight 3 wines - \$15 Select any 3 wines of your choosing to enjoy

CHATEAU

CHANTAL

Wine List

blend



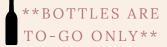
SPECIALTY DRINKS & FOOD

*Howler

	V V	t It C	Пізі
SPARKLING WINES	•	i	SEMI DRY WINES
Tonight - Dry White Bubbly Celebrate - Semi-Dry Rosé Bubbly Spark - Sweet White Bubbly	12 12 12	19 19 19	Riesling, Semi Dry - Green Apple Naughty White - Signature Blend Gobble 'til you Wobble - Thanksgiving fav
Bubbly Cherry - Sweet Cherry Bubbly	12	19	SWEET WINES
DRY WHITE WINES	•	i	Nice Red - Unoaked Signature Red Blend Gewurztraminer, Select Harvest -
Reserve Riesling - Green Apple/Citrus	14	25	White/Spicy/Floral
Reserve Gewurztraminer - Spicy Floral	14	25	Riesling, Late Harvest - White / A Favorite
Pinot Blanc - Fresh Fruit Flavors / Bright Acidity	12	20	Chardonnay, Late Harvest - White / peach,
Pinot Grigio - Minerality	12	18	pear & fresh lemon
Proprietor's Reserve Pinot Gris - Light Oak	14	25	Amour - Rose / Watermelon
Chardonnay - Fruit Driven / Unoaked	12	18	Nice White - White / Lucious
Reserve Chardonnay - Buttery / Oak Aged	14	30	CIDED AND DEED
Proprietor's Reserve Auxerrois - Pear & Melon	14	25	CIDER AND BEER
DRY RED WINES	•	i	Cider, Naughty Cherry - Pink Cider / Apple & Cherry
Naughty Red - Unoaked Signature Blend	9	16	Alotta- German Pilsner/ Made by Silver
Pinot Noir - Medium Body / Earthy	12	18	Spruce
Pinot Noir, Proprietor's Reserve - Dark Berry	14	32	SPECIALTY WINE
Cabernet Franc, Reserve - Cab-Sauv Cousin	14	35	Cerise (Cherry Wine & Cherry Brandy) -
Trio, Proprietor's Reserve - Rich Blend	14	30	Cherry Port Style
Small Batch Reserve Merlot - Select Years Only	14	40	*smaller pour
Malbec, Reserve - Argentina / Rich Full Bodied	12	20	NON-ALCOHOLIC WINE
BOTTLES ARE TO-GO ONLY **TABS LEFT OPEN AT CLOSE WILL			0% (zero percent) - de-alcoholized white wine blend0% Bubbly - de-alcoholized white wine

AUTOMATICALLY INCLUDE A 20% GRATUITY**

DRINK MENU & MORE



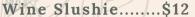
SEASONAL DRINK OPTIONS

Northern Lights Lemonade \$12

- Our own grape vodka, lemonade & blueberry sparkling water
- Garnished with blueberries & lemon
- Up North Bartending Crafted Cocktail

Brandy Old Fashioned......\$12

- Our own grape Brandy
- Garnished with cherry & orange peel
- · Up North Bartending Crafted Cocktail



- Ask your server for the daily flavors!
- add a topper for \$3 additional

MOCKTAILS

Cucumber Jalapeno Gimlet......\$9

- Lime, cucumber, jalapeño, soda, topped with cilantro
- Crafted by Mammoth Distilling

Watermelon Mojito......\$9

- Lime, watermelon juice, a touch of simple syrup, shaken with whole mint leaves, topped with soda water.
- Crafted by Mammoth Distilling







ADDITIONAL OFFERINGS

Dessert/Port-Style Wines	TASTE	
Cerise Noir	\$3	\$40
Pinot Noir & Cherry Brandy		
Entice	\$3	\$35
Ice Wine & Grape Brandy		
Estate Ice Wine	\$5	\$90
Estate White Grapes		
Cabernet Franc Ice Wine	\$5	\$90
Estate		
Vidal Blanc Ice Wine	\$5	\$45
Vidal Blanc		
Cinq a Sept	\$3	\$40
Grape Brandy- whiskey-ish		
Vintner's Vodka	\$3	\$40
Grape Vodka - clear		

**TABS LEFT OPEN AT CLOSE WILL
AUTOMATICALLY INCLUDE A 20% GRATUITY**

Food *kitchen closes one hour before close

- \$27 Charcuterie board various meats, cheeses, crackers, and deliciousness
 - \$5 Olive Medley (vegan and GF)

- \$18 Mediterranean Plate hummus, feta dip, olives, and pita chips (vegetarian)
- \$15 Dried Fruit & Nut Tray (vegan & GF)
- \$10 Local Bread & Oil
 Featured Bay Bread Co.
 Baguette warmed paired
 with Fustini's oil & vinegar
 (vegetarian)

*please note that substitutions are unavailable