

Tasting Flight

3 wines - \$15

Select any 3 wines of your choosing to enjoy

C H A T E A U

CHANTAL

Wine List

SPARKLING WINES

Tonight - Dry White Bubbly

Celebrate - Semi-Dry Rosé Bubbly

Spark - Sweet White Bubbly

Bubbly Cherry - Sweet Cherry Bubbly

DRY WHITE/ ROSÉ WINES

Reserve Riesling - Green Apple/Citrus

Proprietor's Reserve Pinot Gris - Light Oak

Chardonnay - Fruit Driven / Unoaked

Reserve Chardonnay - Buttery / Oak Aged

Proprietor's Reserve Auxerrois - Pear & Melon

Dry Rosé - strawberry, cranberry, rhubarb

DRY RED WINES

Naughty Red - Unoaked Signature Blend

Pinot Noir - Medium Body / Earthy

Pinot Noir, Reserve - Dark Berries / Earthy

Cabernet Franc, Reserve - Cab-Sauv Cousin

Trio, Proprietor's Reserve - Rich Blend

Malbec - Argentina / Rich Full Bodied

SEMI DRY WINES

Riesling, Semi Dry - Green Apple

Naughty White - Signature Blend



12 19

12 19

12 19

12 19



14 25

14 25

12 18

14 30

14 25

12 18



9 16

12 18

14 32

14 35

14 30

12 20



12 18

9 16

SWEET WINES

Nice Red - Unoaked Signature Red Blend

Gewurztraminer, Select Harvest -

White/Spicy/Floral

Riesling, Late Harvest - White / A Favorite

Chardonnay, Late Harvest - White / peach, pear & fresh lemon

Nice White - White / Lucious



9 16

12 18

12 18

9 16



9 15

9 16

*Howler

CIDER AND BEER

Cider, Naughty Cherry - Pink Cider / Apple & Cherry

Alotta - German Pilsner/ Made by Silver Spruce



14 30

SPECIALTY WINE

Cerise (Cherry Wine & Cherry Brandy) -

Cherry Port Style

*smaller pour



12 18

NON-ALCOHOLIC WINE

0% (zero percent) - de-alcoholized white wine blend

0% Bubbly - de-alcoholized white wine blend

0% Sparkling Rosé - de-alcoholized sparkling rosé

0% Red - de-alcoholized semi sweet red blend



12 18

12 18

12 18

12 18

12 18



BOTTLES ARE TO-GO ONLY

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

PLEASE NOTE: LOYALTY POINTS CANNOT BE APPLIED TO GRATUITY.



SPECIALTY DRINKS & FOOD



Bottle Discounts

3-5 5%

6-11 10%

12-23 15%

club
members
20%

DRINK MENU & MORE

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SEASONAL DRINK OPTIONS

Spiked Hot Cocoa.....\$12

- Spiked with our Brandy, Vodka, or Cherry Port-style. Topped with whip, cinnamon, and/or peppermint.
- keep the cup for \$10 additional



Brandy Old Fashioned.....\$12

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



Northern Lights Lemonade.....\$12

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



\$27 - Charcuterie board

various meats, cheeses, crackers, and deliciousness contains nuts, olives may contain pits

\$5 - Olive Medley

(vegan and GF)
may contain pits

ADDITIONAL OFFERINGS

Port-style

TASTE



Cerise Noir

\$3 \$40

Pinot Noir & Cherry Brandy

Entice

\$3 \$35

Ice Wine & Grape Brandy

Ice Wines

TASTE



Estate Ice Wine

\$5 \$90

Vine Frozen White Grapes

Cabernet Franc Ice Wine

\$5 \$90

Vine Frozen Cabernet Franc

Freezling

released 10/2 \$5 \$45

Riesling Frozen Post-Harvest

Spirits

TASTE



Cinq a Sept

\$3 \$40

Grape Brandy- whiskey-ish

Vintner's Vodka

\$3 \$40

Grape Vodka - clear

Food

*kitchen closes one hour before close

\$10 - Local Bread & Oil

Featured Bay Bread Co.
Baguette warmed - paired
with Fustini's oil & vinegar
(vegetarian)

\$15 - Dried Fruit &

Nut Tray
(vegan & GF)

*please note that substitutions are unavailable

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