

Tasting Flight

3 wines - \$15

Select any 3 wines of your
choosing to enjoy

CHATEAU CHANTAL

Wine List

Bottle Discounts



3-5	5%	club members 20%
6-11	10%	
12-23	15%	

SPARKLING WINES

- Tonight** - Dry White Bubbly
- Celebrate** - Semi-Dry Rosé Bubbly
- Spark** - Sweet White Bubbly
- Bubbly Cherry** - Sweet Cherry Bubbly



12 19
12 19
12 19
12 19

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



14 25
14 25
12 18
14 30
14 25
12 18

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



9 16
12 18
14 32
14 35
14 30
12 20

SEMI DRY WINES

- Riesling, Semi Dry** - Green Apple
- Naughty White** - Signature Blend



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
12 18
9 16

CIDER AND BEER

- Cider, Naughty Cherry** - Pink Cider / Apple
& Cherry
- Alotta**- German Pilsner/ Made by Silver
Spruce



9 15
9 16
*Howler

SPECIALTY WINE

- Cerise** (Cherry Wine & Cherry Brandy) -
Cherry Port Style
*smaller pour



14 30

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



****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

DRINK MENU & MORE

 **BOTTLES ARE
TO-GO ONLY**

SEASONAL DRINK OPTIONS

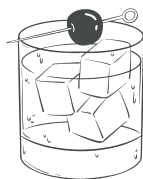
Spiked Hot Cocoa.....\$12

- 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



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

Freezing 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*

\$27 - Charcuterie board

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

\$5 - Olive Medley

(vegan and GF)
may contain pits

\$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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