

Tasting Flight

3 wines - \$15

Select any 3 wines of your choosing to enjoy

C H A T E A U C H A N T A L

Wine List

Bottle Discounts



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

SPARKLING WINES

Tonight - Dry White Bubbly	12	22
Celebrate - Semi-Dry Rosé Bubbly	12	22
Spark - Sweet White Bubbly	12	20
Bubbly Cherry - Sweet Cherry Bubbly	12	20

DRY WHITE/ ROSÉ WINES

Reserve Riesling - Green Apple/Citrus	14	28
Pinot Blanc - Fresh Fruit Flavors / Bright Acidity	12	20
Pinot Grigio - Minerality	12	20
Proprietor's Reserve Pinot Gris - Light Oak	14	28
Chardonnay - Fruit Driven / Unoaked	12	20
Reserve Chardonnay - Buttery / Oak Aged	14	32
Proprietor's Reserve Auxerrois - Pear & Melon	14	28
Dry Rosé - strawberry, cranberry, rhubarb	12	20

DRY RED WINES

Naughty Red - Unoaked Signature Blend	9	18
Pinot Noir - Medium Body / Earthy	12	20
Pinot Noir, Reserve - Dark Berries / Earthy	14	35
Cabernet Franc, Reserve - Cab-Sauv Cousin	14	38
Trio, Proprietor's Reserve - Rich Blend	14	35
Malbec - Argentina / Rich Full Bodied	12	22

SEMI DRY WINES

Riesling, Semi Dry - Green Apple	12	20
Naughty White - Signature Blend	9	18

SWEET WINES

Nice Red - Unoaked Signature Red Blend	9	18
Gewurztraminer, Select Harvest - White/Spicy/Floral	12	20
Riesling, Late Harvest - White / A Favorite	12	20
Chardonnay, Late Harvest - White / peach, pear & fresh lemon	12	20
Amour - Rosé / Watermelon	12	20
Nice White - White / Lucious	9	18

CIDER AND BEER

Cider, Naughty Cherry - Pink Cider / Apple & Cherry	9	17
Alotta - German Pilsner/ Made by Silver Spruce	9	16 *Howler

SPECIALTY WINE

Cerise (Cherry Wine & Cherry Brandy) - Cherry Port Style *smaller pour	14	30
--	----	----

NON-ALCOHOLIC WINE

0% White - de-alcoholized white wine blend	12	18
0% Sparkling White - de-alcoholized white wine blend	12	18
0% Sparkling Rosé - de-alcoholized sparkling rosé	12	18
0% Red - de-alcoholized semi sweet red blend	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

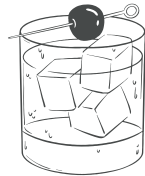
DRINK MENU & MORE

****BOTTLES ARE TO-GO ONLY****

SEASONAL DRINK OPTIONS

Wine Slushie.....\$12

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



Brandy Old Fashioned.....\$12

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

MOCKTAILS

Crafted by Mammoth Distilling

Watermelon Mojito.....\$9

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



Lavender Lemonade.....\$9

- Fresh lemon juice with lavender simple syrup for a light, floral, refreshing sip. Garnished with dried lavender and/or a lemon slice.

ADDITIONAL OFFERINGS

Port-style

TASTE



Cerise Noir

\$3 \$40

Pinot Noir & Cherry Brandy

Entice

\$3 \$40

Ice Wine & Grape Brandy

Ice Wines

TASTE



Estate Ice Wine

\$5 \$95

Vine Frozen White Grapes

Cabernet Franc Ice Wine

\$5 \$95

Vine Frozen Estate Cabernet Franc

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
olives may contain pits (contains nuts)

\$18 - Mediterranean Plate
hummus, feta dip, olives, and pita chips
(vegetarian)

\$10 - Local Bread & Oil
Featured Bay Bread Co. Baguette warmed - paired with Fustini's oil & vinegar
(vegetarian)

\$5 - Olive Medley
(vegan and GF)
may contain pits

\$15 - Dried Fruit & Nut Tray
(vegan & GF)

**please note that substitutions are unavailable*

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