

## Shareables

### **Charcuterie Board — \$26**

*Assortment of 2 meats and 3 cheeses with other appropriate assorted accompaniments.*

### **Cheese Board — \$18**

*Assortment of 4 cheeses with other appropriate assorted accompaniments.*

### **Parmesan Pretzel Bites — \$12**

*Parmesan pretzel bites, served with a warm cheese sauce.*

### **Gnocchi Bites — \$12**

*Air fried gnocchi bites, tossed with parmesan and herbs. Served with a warm marinara sauce.*

### **Bruschetta & Burrata Crostini — \$14**

*Toasted crostini's topped with burrata & freshly made bruschetta, drizzled with a balsamic glaze.*

### **Loaded Hummus Board — \$14**

*Hummus topped with diced red onions, roasted red peppers, pepperoncini, olive relish and crumbled feta. Drizzled with garlic oil, served with pita chips.*

## Salads

### **Caesar Salad — \$11**

*Crisp romaine with house Caesar dressing, herbed croutons, and shaved parmesan. \*\*Add breaded chicken strips for + \$5.*

## Paninis

*[All paninis can be made into salads.]*

### **Turkey, White Cheddar, Apple Panini — \$13**

*Sliced turkey, white cheddar cheese and fresh apple, complemented with honey mustard sauce on sourdough bread. Served with your choice of side salad or kettle chips.*

### **Pesto Caprese Panini — \$13**

*Tomato, spinach, mozzarella cheese and house-made pesto on sourdough bread. Served with your choice of side salad or kettle chips.*

### **Hot Italian Panini — \$14**

*Mortadella, salami, pepperoni, mozzarella & pepperoncini, complemented with garlic mayo and house-made pesto. Served with your choice of side salad or kettle chips.*

### **Turkey & Roasted Red Pepper Panini — \$13**

*Sliced turkey roasted red peppers, mozzarella cheese, and fresh spinach complemented with a house-made red pepper aioli on sourdough bread. Served with your choice of side salad or kettle chips.*

## Desserts

### **Fudge Flight — \$11**

*Assortment of 4 seasonal fudge flavors.*

### **Macaroon Flight — \$11**

*4 seasonal macaroons.*

### **Truffle Flight — \$12**

*3 seasonal truffles.*

## RED WINE

**Cabernet Sauvignon** — Barone Montalto, Italy

Glass \$7.50 | Bottle \$26.25

**Cabernet Sauvignon** — Oak Farm, California

Glass \$13.75 | Bottle \$48.15

**Cabernet Franc** — Lang Twins, California

Glass \$14.00 | Bottle \$49.00

**Chianti** — Tenuta Di Arceno, California

Glass \$20.00 | Bottle \$70.00

**Cotes Du Rhone** — Cellier Du Pointe D-Arc, France

Glass \$8.50 | Bottle \$29.75

**Malbec** — Alto Molina, Argentina

Glass \$9.00 | Bottle \$31.50

**Merlot** — Skyfall, California

Glass \$12.00 | Bottle \$42.00

**Pinot Noir** — Nicolas, France

Glass \$7.00 | Bottle \$24.50

**Pinot Noir** — Nielson, California

Glass \$13.00 | Bottle \$45.50

**Zinfandel** — Big Red Monster, California

Glass \$12.00 | Bottle \$42.00

## WHITE WINE

**Chardonnay** — Les Allies', Bourgogne, France

Glass \$10.00 | Bottle \$35.00

**Chardonnay** — Ivory & Burt, California

Glass \$9.00 | Bottle \$31.50

**Chardonnay** — The Loop, California

Glass \$8.00 | Bottle \$28.00

**Chenin Blanc** — LangeTwins, California

Glass \$11.00 | Bottle \$38.50

**Fume' Blanc** — LangeTwins, California

Glass \$11.00 | Bottle \$38.50

**Grillo** — Trovati, Italy

Glass \$7.00 | Bottle \$24.50

**Le Cigare Blanc** — Bonny Doon, California

Glass \$10.50 | Bottle \$36.75

**Pinot Grigio** — Trouvati Conchiglia, Italy

Glass \$8.00 | Bottle \$28.00

**Riesling** — St. Christopher, Germany

Glass \$9.25 | Bottle \$32.40

**Riesling** — Art of the Earth, Germany

Glass \$8.83 | Bottle \$30.92

**Sauvignon Blanc** — La Forcine, France

Glass \$8.33 | Bottle \$29.17

**Sauvignon Blanc** — Oak Farm, California

Glass \$11.00 | Bottle \$38.50



## SWEET WINE

### Cherryscato — Tabor Hill, Michigan

Glass \$7.00 | Bottle \$24.50

### Rose' Mosketto — Italy

Glass \$7.50 | Bottle \$26.25

### Sweet Red Mosketto — Italy

Glass \$7.50 | Bottle \$26.25

### Sweet White Mosketto — Italy

Glass \$7.50 | Bottle \$26.25

### Vietti Uve Vietti Moscato — Italy

Glass \$11.00 | Bottle \$38.50

### Sangria — Round Barn, Michigan

Glass \$9.00

## FRUIT WINE

### Blueberry — Round Barn, Michigan

Glass \$7.00 | Bottle \$24.50

### Blueberry — Roscato, Italy

Glass \$10.00 | Bottle \$35.00

### Cranberry — Round Barn, Michigan

Glass \$7.00 | Bottle \$24.50

### Bourbon Barrel Blackberry — Huber, Indiana

Glass \$12.00 | Bottle \$42.00

## SPARKLING

### Prosecco — Bariano, Italy

Glass \$7.25 | Bottle \$27.13

### Rose' Prosecco — Bariano, Italy

Glass \$7.25 | Bottle \$27.13

## FLIGHTS

### White— \$17.00

*Sauvignon Blanc, Chardonnay, Pinot Grigio, Riesling, Le Cigare Blanc*

### Red— \$17.00

*Cabernet Sauvignon, Cotes Du Rhône, Pinot Noir, Merlot, Zinfandel*

### Sweet— \$16.00

*Cherryscato, Rose', Sweet Red, Blackberry, Moscato*

\$16.00

### Signature Drink Flight— \$25.00

*Choose any 4 of our signature drinks to be made into minis for your flight.*

# the SIGNATURE DRINKS

**Golden Sunset — \$11.00**

*Moscato, OJ, Grenadine.*

**Rose' Glow — \$12.00**

*Rose' Prosecco, raspberries, mint, topped with sparkling water.*

**Green Grove — \$12.00**

*Sauvignon Blanc, cucumber, basil, topped with tonic.*

**Smores Tini — \$13.00**

*Cream wine base, marshmallow, dark chocolate Rimmed with graham cracker crumbs & topped with toasted marshmallow.*

**Salted Caramel Tini — \$13.00**

*Cream wine base, salted caramel, rimmed with sea salt.*

**Espresso Wine-Tini — \$13.00**

*Cream wine base, espresso.*

**Mocha Merlot Tini — \$13.00**

*Cream based wine, espresso, dark chocolate, Merlot.*

**Dirty Lush Tini — \$13.00**

*Sauvignon Blanc, olive brine, blue cheese olive.*

**Dirty Noir Tini — \$13.00**

*Pinot Noir, olive brine, olive skewer.*

**Blush Berry — \$12.00**

*Rose' Prosecco, muddled strawberries, lemonade, topped with sparkling water.*

**Berry Noir — \$12.00**

*Pinot Noir, muddled blackberries, topped with sparkling water.*

**SangRita — \$11.00**

*House made margarita mix, blended with our on-tap sangria. Enjoy frozen, or on the rocks!*

**Crimson Cola — \$12.00**

*Zinfandel, cherry, topped with cola.*

**Raspberry Rose' Mule — \$12.00**

*Rose' Prosecco, raspberry, ginger beer, mint, & lime.*

**Vineyard Mojito — \$12.00**

*Prosecco, muddled lime, mint, house made mojito mix, topped with sparkling water.*

**Bloody Mosa — \$11.00**

*Our twist on a traditional Bloody Mary, with a refreshing Prosecco base.*

**Blueberry Bliss — \$13.00**

*Sweet red wine, blueberry puree, splash of sparkling water, topped with cold foam.*

**Lavender Bloom — \$12.00**

*Moscato, lavender, honey, lemon.*

**Velvet Barrel — \$13.00**

*Tawny Port, spiced syrup, orange peel.*

**Solstice Blush — \$12.00**

*Fig, Vanilla, Prosecco.*



**Sketchbook — Insufficient Clearance — \$9.00**

*IPA - New England/Hazy | ABV 5% | Evanston, Illinois*

**Octane — Tailgate — \$7.50**

*Red Ale | ABV 5.8% | St. Charles, Illinois*

**Montucky — Cold Snacks — \$5.00**

*Light American Lager | ABV 4.1% | Bozeman, Montana*

**More Brewing — Mas Chela — \$7.50**

*Mexican Lager | ABV 5% | Huntley, Illinois*

**Stormalong — Farmstand — \$9.50**

*Cider | ABV 4.5% | Sherborn, Massachusetts*

**More Brewing — Villa Pilz — \$7.50**

*Pilsner-German | ABV 4.8% | Huntley, Illinois*

**Anderson Valley — Winter Solstice — \$5.50**

*Winter Warmer | ABV 6.9% | Boonville, California*