

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.

the WINE



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

the WINE



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.

the CRAFT BEER



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