

Our Handcrafted Wines

WHITE

Cuvée Du Peltiér 2019 sparkling

Alluring aromas of flowers followed by notes of white peach, citrus, kiwi, apricot, brioche & toast, and a basket of red and yellow apples 15 / 49

Sauvignon Blanc 2021

Notes of guava, citrus zest, honey and lemon verbena, with hints of limestone and spice. Bright acidity and flavorful mid-palate that lead to a crisp finish 9 / 30

Chardonnay 2020 oak aged

Notes of yellow apple, starfruit, candied lemon peel, cream and spice on the nose that ends with a clean lingering finish 11 / 37

Itasca 2021

This new grape variety is from the U of M grape breeding program. Reminiscent of a Chenin Blanc, with notes of golden apple, candied citrus, honeydew melon and white pepper 12 / 40

La Crescent 2020

Entice your nose with apricot, white peach, Meyer lemon, notes of honey, baking spice, and warm baguette 11 / 37

Frontenac Blanc oak aged

Exudes aromas of ripe peach, tropical fruit, mango and cream that is refreshing on the palate 10 / 33

True North Blanc 2021

Semi-sweet white has alluring aromas of pear, pine berry, white peach, marmalade and pineapple 10 / 33

Frontenac Gris 2020

Pineapple, pear, honey, and marmalade intertwined with notes of panna cotta, caramel and sun-dried papaya make this taste like a tropical getaway 9 / 31

ROSE

Frontenac Rosé 2021

Off-dry, medium-bodied rose has notes of cherry, citrus, wild strawberry, raspberry and cocoa 11 / 35

RED

Marquette 2020 oak aged

The grandson of Pinot Noir, this estate grown wine has aromas of dark cherry, plum, and blackberry followed by notes of vanilla and spice 14 / 45

Reminisce 2020 oak aged *

2022 SAN FRANCISCO CHRONICLE BEST OF CLASS AND DOUBLE GOLD MEDAL

*A PORTION OF THIS WINE'S SALES GOES TO ALZHEIMER RESEARCH

This jammy red blend exhibits notes of dark cherry, plum, bramble fruit and cassis with velvety tannins that linger on the pallet 15 / 49

Merlot 2019 oak aged

Aromas of red currant, plum, and blackberry with notes of dried herbs and vanilla with lingering tannins from more than 12 months of aging in oak casks 14 / 45

True North Red 2019 oak aged

A full-bodied, easy to drink wine with aromas of wild raspberry, strawberry, cherry, vanilla, light spice and lingering tannins 11 / 37

Malbec 2019 oak aged

Aged for 12 months in both French and American oak casks this wine has notes of red plum, currant, marjoram and black pepper 11 / 37

Zinfandel 2019 oak aged

Velvety tannins with hints of vanilla and baking spice, boysenberry, plum, blueberry, black pepper, and mocha 11 / 37

The Minnesotan oak aged

In partnership with The Minnesotan, this blend has aromas of black cherry, raspberry and blueberry, notes of leather, black pepper, cocoa and dried oregano, with supple tannins and a lingering finish 17 / 55

Reserve Cabernet Sauvignon 2020 oak aged Wine Club Members Only

This wine is sure to please all who like a fine Bordeaux wine. With aromas of cherry and blueberry that are followed with notes of leather and vanilla Bottle Only 75

Petite Sirah 2020 oak aged

Full-bodied wine with aromas of wild raspberry, strawberry, cherry, vanilla, light spice & lingering tannin from aging in French oak casks 12 / 40

PORT

Vin Rouge Peltiér 2020 oak aged

Zinfandel Ruby Port. Sugar plum, chocolate covered raspberry, dried fig, brown sugar and vanilla creates a perfect pairing with molten chocolate cake, dark chocolate or a fine cigar 17 / 55

Vin Doré Peltiér oak aged

2021 SAN FRANCISCO INTERNATIONAL WINE COMPETITION GOLD MEDAL

Itasca White Port. Inviting hints of stone fruit, candied citrus peel, star fruit, vanilla, and butterscotch that has a complex finish with smooth and silky tannins 13 / 45

FLIGHTS OF THREE

Flight pour is 3oz each glass 16

White

La Crescent
Frontenac Blanc
Frontenac Gris

Mixed

True North White
Frontenac Rose
True North Red

Red

Malbec
Zinfandel
Petite Sirah

Customized

Create your own flight of three different wine varietals 17

\$1 Up-charge for Cuvée, Reminisce, and The Minnesotan

Not available for flights: Vin Doré Peltiér, Vin Rouge Peltiér

SAMPLES

One 1 oz pour 2

\$1 Up-charge for Cuvée, Vin Doré Peltiér, Vin Rouge Peltiér, Reminisce, and The Minnesotan

FEATURED BEVERAGES

Port & Tonic

Refreshing classic cocktail created with white port, tonic, a squeeze of lemon and garnished with mint served over ice 14

Gris Spritz 2022

House crafted sparkling cocktail made with locally sourced lavender and lemon, garnished with fresh basil, mixed with our Frontenac Gris served over ice 14

Pomegranate Fizz 2022 (N/A)

Sparkling POM Mocktail completed with mint and lime served over ice 9

OTHER BEVERAGES

Koru Kombucha 7
Enroot Strawberry, Lavender, Rosemary Sparkling Iced Tea 8
Arnold Palmer 7
Lift Bridge Root Beer 5
La Croix Sparkling, Coke, Diet Coke, Sprite, Lemonade 3
Iced Tea 5
Water Bottle 2
Coffee 5



7 Vines favorite

Ask our wine educators about our bottles to-go discounts!

Our Rustic Plates

CHEF SPECIALS

Quinoa and Marinated Vegetable Salad *
Brown rice and quinoa on top of a bed of fresh spinach topped with carrots, green beans, broccoli, tomato, cucumber and red onion marinated in a Greek vinaigrette 16
add chicken 5
Suggested pairing: La Crescent

Pear and Gorgonzola Salad *
Arugula topped with fresh pears, gorgonzola, raisins, roasted pumpkin seeds, and balsamic vinaigrette 14
add chicken 5
Suggested pairing: Frontenac Gris

Chicken Salad Sandwich 
Chef Molly's chicken salad on a croissant served with chips or veggies 13
Suggested pairing: Frontenac Gris

Hattie's Hummus Platter
Freshly made lemon zest hummus served with veggies and pita bread 14
Suggested pairing: Frontenac Blanc

SWEETS

Berry Torte
Warm Triple berry tart baked in a pastry crust 7
Suggested pairing: Vin Rouge Peltiér


Muddy Paws Cheesecake
Locally made with the most fresh and natural ingredients 7
Honey Vanilla
Suggested pairing: Vin Doré Peltiér

Chocolate Flourless Torte * 
Rich, chocolatey goodness 7
Suggested pairing: Vin Rouge Peltiér

Hand-Crafted Truffles (6)
Bite-size creation that combines dark and semi-sweet chocolate 8
Suggested pairing: True North Red

 7 Vines favorite

STARTERS

Artisan Charcuterie Board * 
A variety of cured meats, gourmet cheeses, fresh fruit, tangy olives, cashews, dried apricots, & cranberries, flat-bread crackers, Croccantini crackers, Chef Molly's signature three-cheese-pear with jezabel sauce and two hand crafted truffles 35
Suggested pairing: Frontenac Blanc, Chardonnay, True North Red

Seasonal Cheese Board *
A variety of cheeses, cashews, dried cranberries, Chef Molly's signature three-cheese-pear with jezabel sauce, flat-bread crackers, Croccantini crackers and apples 20
Suggested pairing: Frontenac Blanc, True North Red, Cabernet

Burrata Bruschetta
Fresh burrata cheese with tomato bruschetta and homemade garlic crostini 19
Suggested pairing: Frontenac Blanc

Artisan Cracker and Goat Cheese Platter *
Fresh goat cheese drizzled with honey, served with pears and Chef Molly's hand-crafted artisan seed, fruit & nut crackers 16
Suggested pairing: Frontenac Blanc, La Crescent, Marquette


FLATBREADS

Gluten free crust 4

Lemon Artichoke and Chicken
Fire roasted artichokes, lemon and garlic blend topped with grilled chicken, mozzarella, parmesan, and fresh chopped parsley 17
Suggested pairing: Frontenac Blanc

Margherita
Classic style with garlic infused olive oil, fresh Roma tomatoes, and mozzarella topped with fresh chopped basil and drizzled with a balsamic reduction 16
Suggested pairing: True North Red

Marsalla Mushroom * *can be made gluten-friendly, not gluten-free*
Sliced garlic shiitake mushrooms on top of a homemade creamy marsala sauce with herb mozzarella 18
add chicken 3
add sausage 3
Suggested pairing: Chardonnay

Supreme 
Chef Joey's homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 17
Suggested pairing: Malbec

* Gluten-free / friendly options

Parties 8 or more include 20% gratuity · Split check policy: Limit of 2 payments per table
One Cheers! card per check · 90 minute table limit · \$ per person for outside desserts