

Our Handcrafted Wines

FLIGHTS OF 3

Each glass is 3 ounces \$18

White Flight

Itasca
Frontenac Blanc
Frontenac Gris

Mixed Flight

True North Blanc
True North Rosé
True North Red

Red Flight

Marquette
Cabernet Sauvignon
Petite Sirah

Winemaker’s Flight

Ask your server for today’s selection

Customized

Create your own flight of three different wine varietals \$19
\$1 Up-charge for Cuvée du Peltier, Reminisce and Cabernet Sauvignon
**Not available for flights: Vin Dore Peltier, Vin Rouge Peltier, Golden Harvest*

SAMPLES

One 1 oz pour \$2
\$1 Up-charge for Vin Dore Peltier, Vin Rouge Peltier, Cuvée du Peltier, Reminisce, Cabernet Sauvignon, and Golden Harvest

FEATURED BEVERAGES

White Wine Spritzer

A refreshing classic created with our Gruner Veltliner, limeade, and garnished with lime. Served over ice. \$10

Just Peachy

A fun wine cocktail made with peaches and our Frontenac Blanc. \$11

Gruner Inferno

A combination of MN Nice and MN Spice! Gruner Veltliner with frozen jalepeno slices. \$10

BEER

Lift Bridge Farm Day \$9
Lift Bridge Hop Dish \$9
Lift Bridge Mango Blonde \$9

N/A BEVERAGES

Sparkling Apple Cider \$6
Lift Bridge Root Beer \$6
La Croix Sparkling \$3
Coke/Diet Coke/Sprite \$3
Wildberry Lemonade \$7
Lemonade \$5
Iced Tea \$5
Coffee \$5

WHITE

Cuvée du Peltier *Sparkling* 2022 🍷🍷
Blend of Itasca and Frontenac Gris that has notes of golden apple, stone fruit, lychee, dried apricot and lemon pith with aromas of wood spice and toast \$16 / 50

10,000 Lakes 2024 🍷
Aromas of star fruit, lime zest, gooseberry and honey. This wine has hints of limestone and spice, with a crisp finish \$10 / 35

Gruner Veltliner 2023 🍷
Notes of lime zest, star fruit, nectarine, pear, orange blossom \$10 / 35

Itasca 2023 🍷🍷
A new grape varietal from the U of M with notes of golden apple, candied citrus, honeydew melon and white pepper \$11 / 38

Frontenac Blanc 2021 oak aged 🍷
Aged in American oak and has notes of apricot, white peach, green apple and vanilla \$11 / 38

True North Blanc 2022 🍷
Semi-sweet white has alluring aromas of pear, white peach, marmalade, pineberry and pineapple \$10 / 35

La Crescent 2022 🍷🍷
Semi-dry wine with notes of apricot, pear, green apple, tangerine, candied lemon and honey \$11 / 38

Late Harvest La Crescent 2023 🍷🍷
Notes of peach, apricot, tangerine, honeysuckle and grilled pineapple \$14 / 45

North Block La Crescent 2021 🍷
This semi-sweet wine has notes of tangerine, apricot, peach, honeysuckle, Lychee, green mango and candied citrus \$11 / 38

Frontenac Gris 2021 🍷🍷
Pineapple, pear, honey, and marmalade intertwined with notes of panna cotta, caramel and sun-dried papaya \$10 / 35

ROSÉ

Syrah Rosé 2023
Fresh strawberry, mandarin orange, white cherry and pomegranate with a wonderful mineral finish. \$11 / 38

True North Rosé 2023 🍷🍷
Notes of cherry, ripe raspberry, pomegranate, plum, and candied citrus \$11 / 38

RED

Marquette 2022 oak aged 🍷
Aromas of dark cherry, plum, blackberry, currant, pomegranate, bay leaf, espresso, cedar and spice \$14 / 45

True North Red 2022 oak aged
A full-bodied wine with aromas of wild raspberry, strawberry, cherry, vanilla, light spice & lingering tannin from aging in French oak casks \$11 / 38

Zinfandel 2021 oak aged
Notes of raspberry, wild strawberry, lingonberry, fig, and rose petal \$11 / 38

Cabernet Franc 2022 oak aged
Notes of raspberry, cherry, blackberry, bell pepper, vanilla and baking spice. \$11 / 38

Malbec 2023 oak aged
Aromas of red plum, blueberry, blackberry jam, currant, baking chocolate and jasmine tea \$11 / 38

Reminisce 2022 oak aged
**A PORTION OF THIS WINE’S SALES GOES TO ALZHEIMER RESEARCH*
Medium bodied with notes of bramble fruit pie, cassis, plum, baking spice and sweet tobacco \$14 / 45

Cabernet Sauvignon 2021 oak aged 🍷
California style cabernet aged in both French and American casks has aromas of plum, black cherry, leather, spice, and hint of green pepper \$22 / 75

Petite Sirah 2021 oak aged 🍷
Notes of plum, blueberry, fig, sandalwood, and peppercorn \$12 / 40

Dessert Wines

Golden Harvest \$14 / 45
Notes of apricot, pear, pineapple, papaya and golden apple

Vin Dore Peltier \$14 / 45
Notes of stone fruit, candied citrus peel, starfruit, vanilla and butterscotch

Join our Wine Club!
Ask your server for details

Our Rustic Plates

CHEF SPECIALS

Steak Sandwich

A classic steak sandwich made with tender tri-tip, topped with cheddar cheese, garlic aioli, and fresh spring greens served with kettle chips \$19
Suggested pairing: Cabernet Sauvignon

Ham and Cheese Melt*

Fontina, gouda and gruyere cheeses, ham, sour cherry jam, fresh apple and baby greens on our toasted bakery bread. Served with Kettle chips \$18
Suggested pairing: Itasca, Cuvee, True North Rose

Chicken Salad Croissant

Homemade chicken salad on a buttery croissant served with kettle chips \$15
Suggested pairing: Cuvee, Syrah Rose

Pulled Pork Sandwich

Slow-cooked pulled pork topped with BBQ sauce and served with coleslaw and kettle chips \$19
Suggested pairing: Frontenac Rose

Quinoa Salad Bowl*

Warm quinoa grain blend on a bed of mixed greens with crisp apple, cucumber, sweet pepper, goat cheese, avocado and a honey-lime vinaigrette \$19 Add chicken \$5
Suggested pairing: 10,000 Lakes, Itasca, Gruner Veltliner

Summer Strawberry Salad*

Mixed greens topped with strawberries, cucumbers, fresh mozzarella, sour cherry jam, basil, avocado and finished with hot honey. \$19 Add chicken \$5
Suggested pairing: True North Rose, Syrah Rose

DESSERTS

Butter Toffee Cake

Brown butter cake made with a hint of molasses and topped with a butter toffee sauce. \$9 Add vanilla ice cream \$3
Suggested pairing: Golden Harvest

Lemon Raspberry Cake

Lemon cake between layers of raspberry jam and vanilla cheesecake with lemon mousse icing and white chocolate curls on a buttery honey graham cracker crust \$9
Suggested pairing: Vin Dore Peltier

Chocolate Flourless Torte*

A timeless classic, our chocolate flourless torte is rich and indulgent. \$8
Suggested pairing: Cabernet Franc

Chocolate Truffles

Homemade truffles infused with our Reminisce wine. \$8
Suggested pairing: Reminisce

SHAREABLES

Side of crackers 3

Side of crostini 4

Side of gluten-free crackers 4

Side of bread 4

Artisan Charcuterie Board

Variety of cured meats, gourmet cheeses, seasonal fruit, tangy olives, candied nuts, dried apricots & cranberries, French baguette, freshly sliced cucumbers with hummus and signature cheese spread with Italian herbs and crushed candied walnuts. \$48
Suggested pairing: Frontenac Blanc, Frontenac Gris, Cabernet, Petite Sirah

The Butcher's Platter

A sampling of tri-tip steak, BBQ chicken, jalepeno-cheddar sausage and BBQ pulled pork served with cornbread, pickled onions, coleslaw and pickles \$32
Suggested pairing: Itasca, True North Rose, Marquette

Cheese Board*

A variety of cheeses, nuts, dried cranberries, crackers, sliced apples and our signature cheese spread with Italian herbs and crushed candied walnuts. \$24
Suggested pairing: Frontenac Blanc, Gruner Veltliner, Frontenac Gris, Cabernet Franc

Burrata Bruschetta*

Fresh burrata cheese with homemade tomato bruschetta and garlic crostini \$20
Suggested pairing: True North Blanc, True North Red

Pear and Goat Cheese Platter*

Sliced pears and goat cheese drizzled with honey. Served with gluten free crackers \$16
Suggested pairing: Frontenac Gris

Cream Cheese Poppers

Blend of smooth cream cheese, honey, and pimento peppers drizzled with a raspberry reduction sauce making it the perfect balance of sweet and spicy \$11
Suggested pairing: North Block La Crescent, True North Rose

Pretzel Bites

Freshly baked pretzel bites served with a cheddar cheese dipping sauce \$12
Suggested pairing: Zinfandel, Hop Dish

FLATBREADS

Gluten-Free crust \$4 | Add chicken \$3 | Add sausage \$3 | Add mushrooms \$2

Lemon Chicken Artichoke *

Artichoke, lemon, garlic and parsley blend topped with grilled chicken, mozzarella, parmesan \$19
Suggested pairing: 10,000 Lakes, Gruner Veltliner

Margherita *

Classic style with garlic infused olive oil, fresh Roma tomatoes, and mozzarella topped with fresh chopped basil and drizzled with a balsamic reduction \$18
Suggested pairing: True North Blanc, True North Red

Mushroom *

Sliced mushrooms and a gooey three cheese blend topped with pickled red onions and mixed greens \$18
Suggested pairing: Zinfandel

Supreme *

Homemade red sauce, mozzarella, sliced pepperoni, sausage, red onions and red peppers \$19
Suggested pairing: Cabernet Sauvignon

Host your next event with us! We are open year round and specialize in weddings, corporate events, business meetings and personal celebrations of all sizes.
Ask your server for details.

* Gluten-free / can be requested to be gluten-free · Limit of 2 Wine Club Coupons per member per table stay
Parties 8 or more include 20% gratuity · Split check policy: One check for parties 8 or more

One Cheers! card per check · 90-minute table limit may apply

A credit card processing fee of 2.9% will be applied to all orders paid with a credit card. This surcharge is not greater than our cost of acceptance and, for convenience, customers may avoid this fee by paying with cash. Thank you.