

# 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, Golden Harvest*

## SAMPLES

One 1 oz pour   \$2

*\$1 Up-charge for Vin Dore Peltier, Cuvée du Peltier, Reminisce, Cabernet Sauvignon, and Golden Harvest, Vin De Reserve Peltier*

## FEATURED BEVERAGES

### Mulled Wine

Mulled wine spices steeped in our True North Rose 10oz cup   \$14

## BEER

Lift Bridge Farm Day   \$9  
Lift Bridge Fireside Flannel \$9  
Lift Bridge Mango Blonde \$9

## MOCKTAILS

Lift Bridge Blackberry Tonic   \$9  
Lift Bridge Margarita   \$9  
Lift Bridge Moscow Mule \$9  
Lift Bridge Negroni Spritz \$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

**Join our Wine Club!**  
**Ask your server for details**

## 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

Chardonnay 2022  
Our Chardonnay has notes of yellow apple, pear, lemon zest, honey suckle, vanilla, toast, and spice. This wine has a creamy finish with supple tannins that linger on the palate \$11 / 38

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

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

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

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 🏆  
Notes of fresh strawberries, mandarin orange, white cherry and pomegranate that has wonderful minerality and finishes with a flutter of tannin   \$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

Carignan 2022 oak aged  
This wine has notes of sweet bramble, red currant, cherry, dried roses, baking spice, sandalwood, hazelnuts and sage   \$11 / 38

True North Red 2022 oak aged  
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

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

State of Hockey Red oak aged   \*A PORTION OF THIS WINE'S SALES GOES TO THE HERBS BROOKS FOUNDATION  
Blend of Malbec, Merlot, Zinfandel and Cabernet exudes notes of dark cherry, plum, pomegranate , blackberry, French lilac and leather   \$14 / 45

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 2022 oak aged 🏆  
California style cabernet aged in both French and American casks, has aromas of plum, black cherry, leather, spice, and a 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

Vin De Reserve Peltier oak aged  
Oak aged for 5 years with notes of plum, dried orange, fig, milk chocolate and spices   \$16 / 65

# Our Rustic Plates

Side of crackers \$3      Side of gluten-free crackers \$4  
Side of crostini \$4      Side of bread \$4

## CHEF SPECIALS

**Steak Sandwich**  
A classic steak sandwich made with tender tri-tip, topped with cheddar cheese, garlic aioli, and fresh spring greens. \$19  
Served with kettle chips or upgrade to side salad \$4  
*Suggested pairing: Cabernet Sauvignon, Malbec*

**Croissant Ham and Cheese Melt**  
Hickory smoked cheddar, ham, and baby greens on a toasted croissant. \$14  
Served with kettle chips or upgrade to side salad \$4  
*Suggested pairing: Itasca, Cuvee, True North Rose*

**Turkey Apple Sandwich**  
Toasted cranberry wild rice bread topped with sliced turkey, Gala apples, cheddar cheese, baby mixed greens and sour cherry jam. \$16  
Served with kettle chips or upgrade to side salad \$4  
*Suggested pairing: True North Red, True North Blanc*

**Autumn Salad\***  
A bed of mixed greens topped with seasonal crisp apples, goat cheese, roasted root vegetables and candied walnuts. Drizzled with apple cider maple balsamic \$16    Add chicken \$5  
*Suggested pairing: Itasca, Marquette*

**Quinoa Salad\***  
Warm quinoa grain blend on a bed of mixed greens with crisp apple, cucumber, sweet pepper, goat cheese, avocado and a honey-lime vinaigrette. \$16    Add chicken \$5

**House Salad\***  
Spring mix topped with cucumber, tomato, onion and parmesan. Served with Italian dressing. \$12    Add chicken \$5  
*Suggested pairing: True North Red, True North Blanc*

**Homemade Tomato Soup**  
Juicy tomatoes blended with roasted garlic. Topped with cream and fresh basil.  
Cup \$8    Bowl \$10  
*Suggested pairing: Marquette*

## 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*

**Sweet Potato Maple Cheesecake**  
Cinnamon cheesecake layers on a buttery graham cracker crust. Topped with sweet potato spice cake and cream cheese maple icing.  
*Suggested pairing: Vin Dore Peltier*

**Carrot Cake**  
Two delicious layers of cake loaded with shredded carrots, crushed pineapple and pecans. Topped with cream cheese frosting and chopped walnuts.  
*Suggested pairing: Golden Harvest*

**Chocolate Flourless Torte\***  
A timeless classic, our chocolate flourless torte is rich and indulgent. \$8  
*Suggested pairing: Cabernet Sauvignon*

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

## SHAREABLES

**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*

**Hummus Plate\***  
Our lemon garlic hummus served with toasted flatbread, carrots, cucumber and red peppers. \$18  
*Suggested pairing: Itasca, Malbec*

**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*

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

**Cream Cheese Poppers**  
Blend of smooth cream cheese, honey, and pimento peppers drizzled with 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, Fireside Flannel*

## FLATBREADS

*Gluten-Free crust \$4 / Add chicken \$3 / Add sausage \$3 / Add pepperoni \$3*

**Butternut Squash Flatbread \***  
Roasted butternut squash topped with ricotta cheese, root vegetables, Italian sausage, sage and drizzled with honey. \$18  
*Suggested pairing: Frontenac Blanc, State of Hockey*

**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*

**Chicken Pesto \***  
Loaded with melted mozzarella, pesto sauce, chicken breast and juicy oven-roasted tomatoes. \$18  
*Suggested pairing: Itasca, Malbec*

**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.**

\* 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.