

Our Handcrafted Wines

FLIGHTS OF THREE

Flight pour is 3oz each glass 17

White

La Crescent
Frontenac Blanc
Frontenac Gris

Mixed

True North White
Frontenac Rose
True North Red

Red

Merlot
Malbec
Petite Sirah

Customized

Create your own flight of three different wine varietals 18

\$1 Up-charge for Cuveé, Reminisce, Cabernet Sauvignon, and The Minnesotan

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

SAMPLES

One 1 oz pour 2

\$1 Up-charge for Cuveé, Vin Doré Peltiér, Vin Rouge Peltiér, Reminisce, Cabernet Sauvignon, 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

Port Float

Your choice between our white Vin Dore Peltier or ruby Vin Rouge Peltier drizzled over creamy vanilla bean ice cream 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!

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

Cabernet Sauvignon 2020 oak aged

From Red Mountain, this California style cabernet has aromas of plum, black cherry, leather, spice, and hint of green pepper. This wine was aged in both French and American casks 22 / 75

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 2019 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

Our Rustic Plates

CHEF SPECIALS

Artisan Bread Board

Warm sliced artisan bread served with olive oil and balsamic 8
Suggested pairing: Cuvée Du Peltiér

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

Spring Salad *

Bed of arugula with thin sweet potato crisps, raisins, candied walnuts, goat cheese crumbles, topped with house made champagne vinaigrette 14
add chicken 5
Suggested pairing: Frontenac Blanc

Chicken Salad Sandwich

Chef Molly's chicken salad on a croissant served with chips or veggies 14
Suggested pairing: Frontenac Gris

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: Petite Sirah

Port Float

Your choice between our white Vin Dore Peltier or ruby Vin Rouge Peltier served over creamy vanilla bean ice cream 9

 7 Vines favorite

STARTERS

Artisan Charcuterie Board *

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

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 22
Suggested pairing: Frontenac Blanc, True North Red, Cabernet

Spinach Feta Dip

Homemade sweet spinach and feta dip served cold with a side of pita bread and tortilla chips 16
Suggested pairing: Sauvignon Blanc, Itasca, Frontenac Gris

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

Hattie's Hummus Platter

Freshly made lemon zest hummus served with veggies and pita bread 14
Suggested pairing: Frontenac Blanc

FLATBREADS

Gluten-Free crust 4

Add chicken 3 Add sausage 3 Add mushrooms 2

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

Mediterranean V

Fire roasted artichoke hearts, red pepper, red onion, olives, and pepperoncini's 18
Suggested pairing: Reminisce

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: Merlot

Marsalla Mushroom * *can be made with gluten-free crust, gluten is in sauce*

Sliced garlic shitaake mushrooms on top of a homemade creamy marsala sauce with herb mozzarella 18
Suggested pairing: Chardonnay

Supreme

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

* Gluten-free / friendly options · Limit of 2 Wine Club Coupons per member per table stay
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 · \$3 per person for outside desserts