

# Our Handcrafted Wines

## FLIGHTS OF THREE

Flight pour is 3oz each glass 18

### White

10,000 Lakes

Itasca

Frontenac Gris

### Mixed

Chardonnay

Frontenac Rosé

True North Red

### Red

Malbec

Zinfandel

Cabernet Sauvignon

## Customized

Create your own flight of three different wine varietals 19

*\$1 Up-charge for Reminisce and Cabernet Sauvignon*

*Cabernet Sauvignon*

*Not available for flights: Vin Doré Peltiér, Vin Rouge Peltiér, Golden Harvest*

## SAMPLES

One 1 oz pour 2

*\$1 Up-charge for Vin Doré Peltiér, Vin Rouge Peltiér, Reminisce, Cabernet Sauvignon, and Golden Harvest*

## FEATURED BEVERAGES

### Port & Tonic

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

### SanGRISa

A tropical getaway brought right to your table! Enjoy our twist on traditional sangria made with our Frontenac Gris and fresh fruit 10

### Pomegranate Fizz 2022 (N/A)

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

### Root Beer Float (N/A)

Lift Bridge Root Beer poured over vanilla ice cream 7

## OTHER BEVERAGES

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

Happy Hour every Tuesday 3-5!  
\$2 off glasses of wine &  
50% off flatbreads!

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

## WHITE

### 10,000 Lakes

Aromas of star fruit, lime zest, gooseberry and honey. This wine has hints of limestone and spice, with a crisp finish that lingers on the pallet 9/35

### Itasca

**BEST OF CLASS AND DOUBLE GOLD 2023 INTERNATIONAL WOMENS WINE COMPETITION**

**BEST OF CLASS AND DOUBLE GOLD 2023 INTERNATIONAL GOLD CLIMATE WINE COMPETITION**

This new grape variety is from the U of M. Reminiscent of a Chenin Blanc, with notes of golden apple, candied citrus, honeydew melon and white pepper 14/45

### Chardonnay 2021 oak aged

Notes of golden apple, apricot, lemon meringue and lychee. Barrel aging, in French oak casks, gives this wine notes of vanilla and spice, with a rich creamy finish 12/40

### Frontenac Blanc oak aged

**GOLD MEDAL 2022 INTERNATIONAL GOLD CLIMATE WINE COMPETITION**

Aged in American oak and has notes of apricot, white peach, green apple, vanilla and ends with a creamy finish 12/40

### La Crescent 2021

Apricot, white peach, Meyer lemon, notes of honey, baking spice, and warm baguette 11/38

### True North Blanc 2021

Semi-sweet white has alluring aromas of pear, pine berry, white peach, marmalade and pineapple 10/35

### North Block La Crescent

This semi-sweet wine has notes of tangerine, apricot, peach, honeysuckle, Lychee, green mango and candied citrus 11/38

### Frontenac Gris 2020

**DOUBLE GOLD AND BEST OF CLASS 2023 INTERNATIONAL GOLD CLIMATE WINE COMPETITION**

Pineapple, pear, honey, and marmalade intertwined with notes of panna cotta, caramel and sun-dried papaya 9/35

## ROSÉ

### Frontenac Rose

**BEST OF CLASS AND DOUBLE GOLD 2023 INTERNATIONAL WOMENS WINE COMPETITION**

Off-dry, medium-bodied rose has notes of cherry, citrus, wild strawberry, raspberry and cocoa 12/38

## RED

### Marquette oak aged

Aromas of dark cherry, plum, blackberry, currant, pomegranate, bay leaf, espresso, cedar and spice 17/55

### Reminisce 2020 oak aged \*A PORTION OF THIS WINE'S SALES GOES TO ALZHEIMER RESEARCH

**2022 SAN FRANCISCO CHRONICLE BEST OF CLASS AND DOUBLE GOLD MEDAL**

Exhibits notes of dark cherry, plum, bramble fruit and cassis with velvety tannins that linger on the pallet 15/49

### True North Red 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

### 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 white pepper 11/40

### Zinfandel 2020 oak aged

Velvety tannins with hints of vanilla and baking spice, boysenberry, plum, blueberry, black pepper, and mocha 11/38

### Cabernet Sauvignon 2020 oak aged

**2023 SAN FRANCISCO CHRONICLE WINE COMPETITION DOUBLE GOLD MEDAL**

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

### Petite Sirah 2020 oak aged

Aromas of Plum, Blueberry and Blackberry, and notes of Cocoa, Nutmeg and Black Pepper Corn with grippy tannins on the finish 12/42

## DESSERT

### Vin Rouge Peltiér 2019 oak aged

Sugar plum, chocolate covered raspberry, dried fig, brown sugar and vanilla 17/55

### Vin Doré Peltiér oak aged

**2021 SAN FRANCISCO INTERNATIONAL WINE COMPETITION GOLD MEDAL**

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

### Golden Harvest

This late harvest Frontenac Gris is medium bodied and has notes of apricot, pear, pineapple, papaya, golden apple, ginger, orange zest and spice 14/45

# Our Rustic Plates

## CHEF SPECIALS

### Steak Sandwich



Tender, sliced lightly smoked beef tri-tip on a Bianco bun with a blue cheese aioli spread 18  
*Suggested pairing: Cabernet Sauvignon*

### Shredded Brussel Sprouts \*

Lemon-garlic dressing and toasted breadcrumbs tossed with shredded Brussel sprouts 13  
*Suggested pairing: North Block La Crescent*

### Spring Salad \*

Bed of arugula with thin sweet potato crisps, fresh blueberries, candied walnuts, goat cheese crumbles, topped with house-made vinaigrette 16  
add chicken 5  
*Suggested pairing: True North Blanc*

### Southwest Salad \*

Red onion, black beans, diced tomatoes, creamy lime jalapeno corn, and chopped cucumbers with cilantro dressing on a bed of crisp romaine lettuce 18  
add chicken 5  
*Suggested pairing: Frontenac Gris*

## SWEETS

### Butter Toffee Cake

Personal sized and served warm 7  
Add scoop of vanilla ice cream 2  
*Suggested pairing: Vin Doré Peltiér*

### Muddy Paws Cheesecake

Locally made with the most fresh and natural ingredients 8  
Raspberry Swirl  
*Suggested pairing: Frontenac Gris*

### Chocolate Flourless Torte \*



Rich, chocolatey goodness 8  
*Suggested pairing: Vin Rouge Peltiér*

### Homemade Chocolate Truffles (6) \*

Bite-sized creation infused with our wine 8  
*Suggested pairing: Petite Sirah, Vin Rouge Peltiér*



7 Vines favorite

Ask our wine educators about Eichtens Cheese to go featured on our Charcuterie Board and Seasonal Cheese Board!

## SHAREABLES

*Side of crackers or pita chips 3*

*Side of gluten-free crackers 4*

### Ashley's Not-So-Lazy Artisan Charcuterie Board

A variety of cured meats, gourmet cheeses, fresh seasonal fruit, tangy olives, candied nuts, dried apricots & cranberries, French baguette, freshly sliced cucumbers with hummus, Chef Molly's signature three-cheese-pear with apricot Jezabel sauce, two chocolate truffles infused with our wine and more 45  
*Suggested pairing: Chardonnay, Itasca, Malbec, Cabernet Sauvignon*

### Seasonal Cheese Board \*

A variety of cheeses, candied nuts, dried cranberries, Chef Molly's signature three-cheese-pear with Apricot Jezabel sauce, flatbread crackers, and sliced apples 22  
*Suggested pairing: La Crescent, Frontenac Gris, Zinfandel, Malbec*

### Chef Laurie's Dip Trio \*



Creamy lime jalapeno corn salsa, fresh shrimp ceviche, and Mediterranean olive tapenade served with pita chips and authentic Mexican tortilla chips 23  
*Suggested pairing: Sauvignon Blanc, Itasca, True North Blanc, Reminisce*

### Burrata Bruschetta

Fresh burrata cheese with tomato bruschetta and homemade garlic crostini 20  
*Suggested pairing: Cabernet Franc, Malbec*

### Artisan Bread and Spread Board

21" French baguette loaf served with 4 different homemade spreads 22  
*Suggested pairing: North Block La Crescent, Frontenac Gris, Cabernet Franc, Cuvée*

## FLATBREADS

*Gluten-Free crust 4*

*Add chicken 3 Add sausage 3 Add mushrooms 2*

### Peach Prosciutto \*

Grilled peaches and crispy prosciutto on top of a sweet onion jam with mozzarella and basil 18  
*Suggested pairing: North Block La Crescent, Frontenac Gris*

### Lemon Chicken Artichoke \*

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 17  
*Suggested pairing: Malbec, Cabernet Franc*

### Mushroom \*



Sliced shiitake mushrooms and a gooey 3 cheese blend topped with fresh pickled red onions and arugula 17  
*Suggested pairing: Chardonnay, True North Red, Zinfandel*

### Supreme \*

Chef Laurie's homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 18  
*Suggested pairing: North Block La Crescent, Cabernet Franc*

\* 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: Limit of 2 payments per table for parties 8 or more  
One Cheers! card per check · 90-minute table limit may apply · \$3 per person for outside desserts