

Our Rustic Plates

CHEF SPECIALS

Steak Sandwich

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

Pesto Grilled Cheese *

Melted mozzarella and Eichtens Tomato Basil Gouda with fresh pesto spread on toasted sourdough bread served with a side of potato chips 14
Gluten-free bread 3
Suggested pairing: True North Blanc

Homemade Tomato Soup *

Juicy tomatoes blended with roasted garlic topped with cream and freshly chopped basil 7
Suggested pairing: North Block La Crescent, Frontenac Gris

Peach Burrata Salad *

Fire grilled peaches and fresh burrata on top of a bed of arugula and basil drizzled with olive oil and balsamic reduction 15
add chicken 5
Suggested pairing: Frontenac Rosé, True North Blanc

Kickin’ Cumin Black Bean Hummus *

Black bean hummus sprinkled with Cojito cheese and pickled red onion served warm with authentic Mexican tortilla chips 17
Suggested pairing: Frontenac Rosé, True North Blanc, 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
ask your wine educator about the available seasonal flavor(s)
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, Malbec

Chef Matt’s Fall Dip Trio *

Warm Greek style hummus, melted Brie with candied grapes, 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: Marquette, Malbec

Spinach Artichoke Dip

Homemade creamy hot spinach and marinated artichoke dip served with pita chips and celery 19
Suggested pairing: North Block La Crescent, Frontenac Gris

Autumn Vegetable Bruschetta

Sweet root vegetables on French baguette slices with whipped feta and drizzled with a honey-siracha oil 20
Suggested pairing: North Block La Crescent, Frontenac Gris

FLATBREADS

Gluten-Free crust 4
Add chicken 3 Add sausage 3 Add mushrooms 2

Butternut Squash *

Roasted butternut squash topped with ricotta cheese, Italian sausage, drizzled with honey and garnished with fresh sage 18
Suggested pairing: North Block La Crescent, Frontenac Gris

Chicken Pesto *

Loaded with melted mozzarella, homemade fresh pesto, chicken breast and juicy oven-roasted tomatoes 18
Suggested pairing: Frontenac Blanc

Margherita *

Authentic Italian style Margherita with slices of salumi, homemade garlic aioli, fresh shaved pecorino, topped with arugula and roasted tomatoes 17
Suggested pairing: True North Blanc, Malbec, State of Hockey Red

Mushroom *

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

Supreme *

Chef Matt's homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 18
Suggested pairing: North Block La Crescent, Malbec

* 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

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
Cabernet Sauvignon
Petite Sirah

Customized

Create your own flight of three different wine varieties 19
\$1 Up-charge for Cuvée du Peltier, Reminisce and Cabernet Sauvignon
Not available for flights: State of Hockey Red, Vin Doré Peltiér, Vin Rouge Peltiér, Golden Harvest

SAMPLES

One 1 oz pour 2
\$1 Up-charge for Vin Doré Peltiér, Vin Rouge Peltiér, Cuvée du Peltier, Reminisce, Cabernet Sauvignon, and Golden Harvest
Not available for sample: State of Hockey Red

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

Pomegranate Fizz 2022 (N/A)

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

Anyssa’s Homemade 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

Cuvée du Peltier Sparkling

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 15/50

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 COLD 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 COLD 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 COLD CLIMATE WINE COMPETITION

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

ROSÉ

Frontenac Rosé



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



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

State of Hockey Red oak aged

*A PORTION OF THIS WINE'S SALES GOES TO THE HERBS BROOKS FOUNDATION

This blend of Malbec, Merlot, Zinfandel and Cabernet exudes notes of dark cherry, plum, pomegranate, blackberry, French lilac and leather 14/45

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 oak aged

Aromas of plum, blueberry and blackberry, and notes of cocoa, nutmeg and black peppercorn with grippy tannins on the finish 12/42

Petite Verdot oak aged

Notes of violets, black plum, currant, bramble pie, molasses, sage and cedar spice 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