

Our Handcrafted Wines

FLIGHTS OF THREE

Flight pour is 3oz each glass 18

White

Itasca
Frontenac Blanc
Frontenac Gris

Mixed

La Crescent
Frontenac Rosé
True North Red

Red

Teroldego
Cabernet Sauvignon
Petit Verdot

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

Cranberry Spritzer

Holiday inspired cocktail made with our Frontenac Blanc and cranberry simple syrup served over ice 11

Mulled Wine

Mulled wine spices steeped with our Frontenac Rosé 11

The Minneapple Mocktail (N/A)

Cranberry juice and apple cider bubbly mocktail garnished with allspice and cinnamon stick poured over ice 9

Anyssa’s Homemade Root Beer Float (N/A)

Lift Bridge Root Beer poured over vanilla ice cream 7

OTHER BEVERAGES

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 GOLD CLIMATE WINE COMPETITION

A new grape variety from the U of M with notes of golden apple, candied citrus, honeydew melon and white pepper 14/45

Chardonnay oak aged

Medium bodied with notes of yellow apple, pear, lemon zest, honey suckle, vanilla, toast and spice, with a cream finish and supple tannins 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, white peach, marmalade, pine berry 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 Rosé



BEST OF CLASS AND DOUBLE GOLD 2023 INTERNATIONAL WOMENS WINE COMPETITION

Semi-sweet with 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

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

Reminisce 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 15/49

Teroldego oak aged

Notes of candied bramble fruit, black berry, pomegranate, plum, with hints of black pepper, cedar and black tea 11/36

Malbec oak aged

Notes of red plum, blueberry and black cherry, with hints of jasmine, violet, prune, mocha and flint on the nose 11/40

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

Cabernet Sauvignon 2020 oak aged



2023 SAN FRANCISCO CHRONICLE WINE COMPETITION DOUBLE GOLD MEDAL

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 Verdot oak aged

Notes of violets, black plum, currant, bramble pie, molasses 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

Our Rustic Plates

SHAREABLES

Side of crackers or pita chips 3

Side of gluten-free crackers 4

Ashley's Not-So-Lazy 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, Chef Molly's signature three-cheese-pear with apricot Jezabel sauce and more 45

Suggested pairing: Itasca, Frontenac Blanc, Malbec, State of Hockey Red

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: Frontenac Blanc, La Crescent, Frontenac Gris, Malbec

Chef Matt's Fall Dip Trio *

Warm Greek style hummus, melted Brie with candied grapes, and olive tapenade served with pita chips and tortilla chips 23

Suggested pairing: 10,000 Lakes, Itasca, Malbec, Reminisce

Burrata Bruschetta

Fresh burrata cheese with homemade tomato bruschetta and garlic crostini 20

Suggested pairing: Marquette, Malbec

Spinach Artichoke Dip *

Homemade creamy hot spinach and marinated artichoke dip served with tortilla chips and celery 19

Suggested pairing: 10,000 Lakes, Chardonnay

Autumn Bruschetta



Sweet root vegetables on French baguette slices with whipped feta and drizzled with honey-siracha 20

Suggested pairing: North Block La Crescent, Frontenac Gris

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 served deli style 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: 10,000 Lakes

Homemade Tomato Soup *

Juicy tomatoes blended with roasted garlic topped with cream and freshly chopped basil 7

Suggested pairing: 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

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, Golden Harvest

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!

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: Chardonnay, Frontenac Gris

Chicken Pesto *

Loaded with melted mozzarella, homemade fresh pesto, chicken breast and juicy oven-roasted tomatoes 18

Suggested pairing: 10,000 Lakes

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: True North Blanc, Frontenac Rosé, True North Red

Mushroom *

Sliced shitaake mushrooms and a gooey 3 cheese blend topped with fresh pickled red onions and arugula 17

Suggested pairing: Chardonnay, Malbec, Teroldego

Supreme *

Chef Matt's homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 18

Suggested pairing: Malbec, Teroldego

* 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