

Our Handcrafted Wines

FLIGHTS OF THREE

Flight pour is 3oz each glass 18

White

Itasca
La Crescent
Frontenac Gris

Mixed

Chardonnay
Frontenac Blanc
Marquette

Red

Teroldego
Cabernet Sauvignon
Petit Verdot

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: 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

Sangrisa

Our signature Sangrisa made with our Frontenac Gris and homemade cherry limeade poured over ice 11

Viño Colada

A tropical getaway brought right to your table! Enjoy our twist on a Piña Colada made with our Itasca, fresh pineapple and coconut poured over ice 12

Lift Bridge Beer

Farm Girl 12
Hop Dish 12

Blueberry Mojito Lemonade (N/A)

Fresh squeezed blueberry juice mixed with lemonade and sparkling water poured over ice 8

Anysa'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 6
La Croix Sparkling, Coke, Diet Coke, Sprite, Lemonade 3
Iced Tea 5
Water Bottle 2
Coffee 5

 7 Vines favorite

Happy Hour every Tuesday from 3-5!
\$2 off glasses of wine & cans of beer and 50% off flatbreads & select bottles of wine!

Wine Club Wednesday every Wednesday! Members save 20%. Ask your server how to become a member today!

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 INTERNATIONAL WOMENS WINE COMPETITION
BEST OF CLASS AND DOUBLE GOLD INTERNATIONAL COLD CLIMATE WINE COMPETITION
GOLD MEDAL SAN FRANCISCO CHRONICLE 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 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

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

True North Blanc

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

DOUBLE GOLD AND BEST OF CLASS INTERNATIONAL COLD CLIMATE WINE COMPETITION

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

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

GOLD MEDAL SAN FRANCISCO CHRONICLE WINE COMPETITION

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 oak aged

DOUBLE GOLD MEDAL SAN FRANCISCO CHRONICLE WINE COMPETITION

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

Petit Verdot oak aged

Notes of violets, black plum, currant, bramble pie, molasses and cedar spice 12/42

DESSERT

Vin Rouge Peltiér oak aged

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

Vin Doré Peltiér oak aged

GOLD MEDAL SAN FRANCISCO INTERNATIONAL WINE COMPETITION

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

The Ron

Our take on a Reuben made with tender steak tri-tip, topped with 7 Vines Thousand Island sauce, sauerkraut, and a three cheese blend on sourdough rye served with kettle chips 19

Suggested pairing: Marquette, Cabernet Sauvignon

Spring Salad *

Mixed fresh berries, goat cheese, and candied walnuts on top of a bed of arugula drizzled with raspberry vinaigrette 15
add chicken 5

Suggested pairing: True North Blanc

Roasted Brussel Sprouts *

Roasted Brussel sprouts and a sweet root veggie blend topped with crispy prosciutto tossed in hot honey butter 13

Suggested pairing: True North Blanc, Frontenac Gris

Chicken Salad Croissant

Homemade chicken salad on a buttery croissant served with kettle chips 14

Suggested pairing: Itasca

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: 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 *

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: Frontenac Blanc, Frontenac Gris, Malbec, Petit Verdot

Seasonal Cheese Board *

Assortment 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 Dip Trio

Chili crisp oil hummus, homemade corn salsa, and whipped spinach feta served with tortilla chips and pita chips 23

Suggested pairing: 10,000 Lakes, Frontenac Blanc, Reminisce, Malbec

Cream Cheese Poppers

Blend of smooth cream cheese, honey, and pimento peppers drizzled with a raspberry reduction sauce making it the perfect balance of sweet and spicy 9

Suggested pairing: North Block La Crescent

Burrata Bruschetta

Fresh burrata cheese with homemade tomato bruschetta and garlic crostini 20

Suggested pairing: Marquette, Malbec

FLATBREADS

Gluten-Free crust 4

Add chicken 3 Add sausage 3 Add mushrooms 2

Lemon Chicken Artichoke *

Fire roasted artichokes, lemon and garlic blend topped with grilled chicken, mozzarella, parmesan, and fresh chopped parsley 18

Suggested pairing: Frontenac Blanc

Peach Prosciutto *

Dry aged crispy prosciutto on a sweet onion jam topped with creamy goat cheese 18

Suggested pairing: True North 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 18

Suggested pairing: True North Blanc, Frontenac Rosé, True North Red

Mushroom *

Sliced shiitake 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 19

Suggested pairing: Malbec, Teroldego