

Our Handcrafted Wines

FLIGHTS OF 3

Each glass is 3 ounces \$18

White Flight

Itasca
Frontenac Blanc
Frontenac Gris

Mixed Flight

True North Blanc
True North Rosé
True North Red

Red Flight

Marquette
Cabernet Sauvignon
Petite Sirah

Winemaker’s Flight

Ask your server for today’s selection

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: 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

FEATURED BEVERAGES

White Wine Spritzer

A refreshing classic created with our Gruner Veltliner, limeade, and garnished with lime. Served over ice. \$10

Just Peachy

Welcome spring with a fun wine cocktail made with peaches and our Frontenac Blanc. \$11

Lift Bridge Beer

Farm Day \$9
Hop Dish \$9
Mango Blonde \$9

Wildberry Lemonade (N/A)

Meyer lemonade mixed with Monin wildberry puree and Pure LaCroix poured over ice \$7

Root Beer Float (N/A)

Lift Bridge Root Beer poured over vanilla ice cream \$7

OTHER BEVERAGES

Arnold Palmer \$7
Sparkling Apple Cider \$6
Lift Bridge Root Beer \$6
La Croix Sparkling \$3
Coke \$3
Diet Coke \$3
Sprite \$3
Lemonade \$3
Iced Tea \$5
Coffee \$5

Dessert Wines

Golden Harvest \$14/45
Vin Dore Peltier \$14/45

WHITE

Cuvée du Peltier *Sparkling* 2022

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 \$16 / 50

10,000 Lakes 2023

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 \$10 / 35

Gruner Veltliner 2023

Notes of lime zest, star fruit, nectarine, pear, orange blossom \$10 / 35

Itasca 2023

A new grape varietal from the U of M with notes of golden apple, candied citrus, honeydew melon and white pepper \$11 / 38

Frontenac Blanc 2021 oak aged

Aged in American oak and has notes of apricot, white peach, green apple, vanilla and ends with a creamy finish \$11 / 38

True North Blanc 2022

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

La Crescent 2022

Semi-dry wine with notes of apricot, pear, green apple, tangerine, candied lemon and honey \$11 / 38

Late Harvest La Crescent 2023

Notes of peach, apricot, tangerine, honeysuckle and grilled pineapple \$14 / 45

North Block La Crescent 2021

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

Frontenac Gris 2021

Pineapple, pear, honey, and marmalade intertwined with notes of panna cotta, caramel and sun-dried papaya \$10 / 35

ROSÉ

Syrah Rosé 2023

Fresh strawberry, mandarin orange, white cherry and pomegranate with a wonderful mineral finish. \$11 / 38

True North Rosé 2023

Notes of cherry, ripe raspberry, pomegranate, plum, and candied citrus \$11 / 38

RED

Marquette 2022 oak aged

Aromas of dark cherry, plum, blackberry, currant, pomegranate, bay leaf, espresso, cedar and spice \$14 / 45

Carignan 2020 oak aged

Notes of raspberries, cherries, dried cranberries, sandlewood and roasted hazelnuts \$11 / 38

True North Red 2022 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

Zinfandel 2021 oak aged

Notes of raspberry, wild strawberry, lingonberry, fig, and rose petal \$11 / 38

Cabernet Franc 2022 oak aged

Notes of raspberry, cherry, blackberry, bell pepper, vanilla and baking spice. \$11 / 38

Reminisce 2021 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 \$14 / 45

State of Hockey Red 2022 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 2021 oak aged

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 Sirah 2021 oak aged

Notes of plum, blueberry, fig, sandalwood, and peppercorn \$12 / 40

Our Rustic Plates

CHEF SPECIALS

Steak Sandwich

A classic steak sandwich made with tender tri-tip, topped with cheddar cheese, garlic aioli, and fresh spring greens served with kettle chips \$19
Suggested pairing: Malbec, Cabernet Sauvignon

Ham and Cheese Melt

Fontina, gouda and gruyere cheeses, ham, sour cherry jam, fresh apple and baby greens on our toasted bakery bread. \$18
Suggested pairing: Itasca, cuvee, True North Rose

Chicken Salad Croissant

Homemade chicken salad on a buttery croissant served with kettle chips \$14
Suggested pairing: Cuvee, Syrah Rose

Quinoa Salad Bowl*

Warm quinoa grain blend on a bed of fresh mixed greens with crisp apple, cucumber, sweet pepper, goat cheese and a honey-lime vinaigrette \$19
add chicken \$5
Suggested pairing: 10,000 Lakes, Itasca, Gruner Veltliner

Summer Strawberry Salad*

Mixed greens topped with strawberries, fresh mozzarella, sour cherry jam, basil, avocado and finished with hot honey. \$19
Add chicken \$5
Suggested pairing: True North Rose, Syrah Rose

DESSERTS

Butter Toffee Cake

Brown butter cake made with a hint of molasses and topped with a butter toffee sauce. \$8
Add vanilla ice cream \$2
Suggested pairing: Golden Harvest

Raspberry Swirl Cheesecake

A fruitful raspberry puree, delicately swirled throughout our New York style cheesecake batter with graham cracker crust. \$8
Suggested pairing: Vin Dore Peltier

Chocolate Flourless Torte*

A timeless classic, our chocolate flourless torte is rich and indulgent. \$8

Chocolate Truffles

Homemade truffles infused with our Reminisce wine. \$8

SHAREABLES

Side of crackers 3

Side of crostini 3

Side of gluten-free crackers 4

Side of bread 3

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 and signature three cheese pear with apricot Jezabel sauce \$48
Suggested pairing: Frontenac Blanc, Frontenac Gris, Malbec, Petite Sirah

Seasonal Cheese Board*

A variety of cheeses, candied nuts, dried cranberries and signature three cheese pear with Apricot Jezabel sauce, crackers, and sliced apples \$24
Suggested pairing: Frontenac Blanc, Gruner Veltliner, Frontenac Gris, Carignan

Pear and Goat Cheese Platter*

Sliced pears and goat cheese drizzled with honey. Served with gluten free crackers \$16
Suggested pairing: Frontenac Gris

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, True North Rose

Burrata Bruschetta*

Fresh burrata cheese with homemade tomato bruschetta and garlic crostini \$20
Suggested pairing: True North Blanc, True North Red

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 \$19
Suggested pairing: 10,000 Lakes, Gruner Veltliner

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, True North Red

Mushroom *

Sliced shitake mushrooms and a gooey three cheese blend topped with pickled red onions and mixed greens \$18
Suggested pairing: State of Hockey Red

Supreme *

Homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers \$18
Suggested pairing: Malbec, Cabernet Sauvignon

Host your next event with us! We are open year round and specialize in weddings, corporate events, business meetings and personal celebrations of all sizes. Ask your server for details.

* 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