

# Our Handcrafted Wines

## FLIGHTS OF THREE

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 Peltier, Vin Rouge Peltier, Golden Harvest*

## SAMPLES

One 1oz pour 2

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

## FEATURED BEVERAGES

### Sangria

Our signature Sangria made with our True North Rosé 12

### White Port Spritz

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

### Red Port & Tonic

A nod to the cocktails of yesteryear, our ruby port and tonic is garnished with orange and served over ice 14

### Lift Bridge Beer

Farm Girl 12  
Hop Dish 12  
Mango Blonde 12

### Blueberry Lemonade (N/A)

Lemonade mixed with Monin blueberry and Pure LaCroix poured over ice 8

### 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 3  
Coke 3  
Diet Coke 3  
Sprite 3  
Lemonade 3  
Iced Tea 5

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 16/50

### 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 10/35

### Itasca

A new grape varietal from the U of M with notes of golden apple, candied citrus, honeydew melon and white pepper 12/40

### Frontenac Blanc oak aged

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

### La Crescent

Semi-dry wine with notes of apricot, pear, green apple, tangerine, candied lemon and honey 12/40

### 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

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

## ROSÉ

### Syrah Rosé

Notes of fresh strawberries, mandarin orange, white cherry and pomegranate that has wonderful minerality and finishes with a flutter of tannin 14/45

### True North Rosé

Cherry, ripe raspberry, pomegranate, plum, and candied citrus 14/45

## 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

### Una Bella Vita oak aged

Single barrel Teroldego with notes of plum, brambleberry cobbler, violets, warm cedar, baking spice, espresso, oregano & vanilla 16/50

### Zinfandel oak aged

Raspberry, wild strawberry, lingonberry, fig, and rose petal 11/38

### Reminisce oak aged

Medium bodied with notes of bramble fruit pie, cassis, plum, baking spice and sweet tobacco 15/49

### Malbec oak aged

Notes of red plum, blueberry and black cherry, with hints of jasmine, violet, prune, mocha and flint on the nose 12/40

### 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

### Petite Sirah oak aged

Plum, blueberry, fig, sandalwood, and peppercorn 12/40

### Vintner's Reserve oak aged

This full bodied red has notes of dark cherry, blackberry, raspberry, blueberry, steeped tea, vanilla and toast 17/55

# 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 18

*Suggested pairing: Zinfandel, Cabernet Sauvignon, Frontenac Blanc*

### Turkey Apple Sandwich

Toasted cranberry wild rice bread, topped with sliced turkey, Gala apples, cheddar cheese, baby mixed greens and rhubarb jam served with kettle chips 16

*Suggested pairing: 10,000 Lakes, True North Red*

### Chicken Salad Croissant

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

*Suggested pairing: Itasca*

### Autumn Salad \*

Seasonal crisp apples, goat cheese, root vegetables, and candied walnuts on top of mixed greens drizzled with apple cider maple balsamic 14

add chicken 5

*Suggested pairing: 10,000 Lakes, Una Bella Vita*

### Chicken Wild Rice Soup

Creamy wild rice soup with tender chicken and vegetables served with a side of baguette 10

*Suggested pairing: Marquette*

## SHAREABLES

*Side of crackers or pita chips 3*

*Side of gluten-free crackers 4*

### 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 48

*Suggested pairing: Frontenac Blanc, Frontenac Gris, Malbec, Petite Sirah*

### Seasonal Cheese Board \*

A variety of cheeses, candied nuts, dried cranberries, Chef Molly's signature three-cheese-pear with Apricot Jezabel sauce, crackers, and sliced apples 24

*Suggested pairing: Frontenac Blanc, La Crescent, Frontenac Gris, Malbec*

### Dip Trio \*

Chili crisp 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, True North Rose*

### 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*

### Chicken Pesto \*

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

*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 18

*Suggested pairing: True North Blanc, True North Red*

### Butternut Squash \*

Roasted butternut squash topped with ricotta cheese, root vegetables, Italian sausage, drizzled with honey 18

*Suggested pairing: North Block La Crescent, Frontenac Gris*

### Mushroom \*

Sliced shitake mushrooms and a gooey three cheese blend topped with pickled red onions and mixed greens 17

*Suggested pairing: Chardonnay, Malbec*

### Supreme \*

Homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 19

*Suggested pairing: Malbec*

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\* 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