

Our Handcrafted Wines

WHITE

Cuvée Du Peltiér 2020 sparkling

Alluring aromas of flowers followed by notes of white peach, citrus, kiwi, apricot, brioche & toast, and a basket of red and yellow apples 15 / 52

Sauvignon Blanc 2021

Notes of guava, citrus zest, honey and lemon verbena, with hints of limestone and spice. Bright acidity and flavorful mid-palate that lead to a crisp finish 9 / 35

Itasca 2021

This new grape variety is from the U of M grape breeding program. Reminiscent of a Chenin Blanc, with notes of golden apple, candied citrus, honeydew melon and white pepper 12 / 42

Chardonnay 2021

This medium bodied white has 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

La Crescent 2020

Entice your nose with 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. This complex Riesling style wine can be enjoyed on its own or paired with spicy food 11 / 38

Frontenac Gris 2020

Pineapple, pear, honey, and marmalade intertwined with notes of panna cotta, caramel and sun-dried papaya make this taste like a tropical getaway 9 / 35

ROSE

Frontenac Rosé 2021

Off-dry, medium-bodied rose has notes of cherry, citrus, wild strawberry, raspberry and cocoa 11 / 38

RED

Marquette 2020 oak aged

2022 INTERNATIONAL WOMEN'S WINE COMPETITION GOLD MEDAL

The grandson of Pinot Noir, this estate grown wine has aromas of dark cherry, plum, and blackberry followed by notes of vanilla and spice 14 / 47

Marquessa oak aged

This limited release Marquette exhibits notes of blackberry, pomegranate, dark cherry, clove, and wood spice on the nose and supple tannins on the finish 17 / 55

Reminisce 2020 oak aged

2022 SAN FRANCISCO CHRONICLE BEST OF CLASS AND DOUBLE GOLD MEDAL

This jammy red blend exhibits notes of dark cherry, plum, bramble fruit and cassis with velvety tannins that linger on the pallet 15 / 49

Cabernet Franc oak aged

This ancient grape is the parent of both Merlot and Cabernet Sauvignon, making it the parent grape of Bordeaux wines. This medium bodied wine has notes of raspberry, currant, bright cherry, candied jalapeno, vanilla and spice 11 / 40

True North Red oak aged

A full-bodied, easy to drink wine with aromas of wild raspberry, strawberry, cherry, vanilla, light spice and lingering tannins 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 black pepper 11 / 40

Zinfandel 2019 oak aged

Velvety tannins with hints of vanilla and baking spice, boysenberry, plum, blueberry, black pepper, and mocha 11 / 38

5th Anniversary oak aged

This red blend based in Teroldego exhibits notes of ripe raspberry, plum, blackberry, black pepper, milk chocolate, cedar and baking spice. After aging in both French and American oak, it has pronounced tannins that linger on the finish 14 / 45

Cabernet Sauvignon 2020 oak aged

2022 INTERNATIONAL WOMEN'S WINE COMPETITION GOLD MEDAL

From Red Mountain, 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

Reserve Cabernet Sauvignon 2020 oak aged Wine Club Members Only

This wine is sure to please all who like a fine Bordeaux wine. With aromas of cherry and blueberry that are followed with notes of leather and vanilla Bottle Only 75

Petite Sirah 2020 oak aged

Our full-bodied Petite Sirah has an inky color, with aromas of Plum, Blueberry and Blackberry, and notes of Cocoa, Nutmeg and Black Pepper Corn with grippy tannins on the finish 12 / 42

DESSERT

Vin Rouge Peltiér 2019 oak aged

Zinfandel Ruby Port. Sugar plum, chocolate covered raspberry, dried fig, brown sugar and vanilla creates a perfect pairing with molten chocolate cake, dark chocolate or a fine cigar 17 / 55

Vin Doré Peltiér oak aged

2021 SAN FRANCISCO INTERNATIONAL WINE COMPETITION GOLD MEDAL

Itasca White Port. 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 that has notes of apricot, pear, pineapple, papaya, golden apple, ginger, orange zest and spice 14 / 45

FLIGHTS OF THREE

Flight pour is 3oz each glass 17

White

Itasca
La Crescent
Frontenac Gris

Mixed

True North Blanc
Frontenac Rose
True North Red

Red

Malbec
Zinfandel
Petite Sirah

Wine Makers Choice

Three varietals hand selected by our Wine Maker 18

Customized

Create your own flight of three different wine varietals 18
\$1 Up-charge for Cuveé, Reminisce, Cabernet Sauvignon, and Marquessa
Not available for flights: Vin Doré Peltiér, Vin Rouge Peltiér, Golden Harvest

SAMPLES

One 1 oz pour 2

\$1 Up-charge for Cuveé, Vin Doré Peltiér, Vin Rouge Peltiér, Reminisce, Cabernet Sauvignon, Golden Harvest, and Marquessa

FEATURED BEVERAGES

Harvest Punch (N/A)

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

Port & Tonic

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

Mulled Wine

Mulled wine spices steeped in our Frontenac Rosé 11
Mulling spice bag to-go 6 each or two packets for 10

OTHER BEVERAGES

Koru Kombucha 7
Enroot Strawberry, Lavender, Rosemary Sparkling Iced Tea 8
Arnold Palmer 7
Lift Bridge Root Beer 5
La Croix Sparkling, Coke, Diet Coke, Sprite, Lemonade, Apple Cider 3
Iced Tea 5
Water Bottle 2
Coffee 5

 7 Vines favorite

Ask our wine educators about our bottles to-go discounts!

Our Rustic Plates

CHEF SPECIALS

Hattie's Homemade Tomato Soup

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

Suggested pairing: 5th Anniversary

Roasted Brussel Sprouts and Sweet Potatoes *

Roasted Brussel sprouts and sweet potatoes with crispy prosciutto tossed in melted hot honey butter 13

Suggested pairing: Frontenac Rosé, North Block La Crescent

Apple Brie Croissant



Melted brie, fresh red apple slices, and crispy prosciutto on a buttery croissant served with a side of potato chips 14

Suggested pairing: North Block La Crescent

Grilled Peach and Burrata Salad *

Fire grilled peaches and fresh burrata on top of a bed of spring mix and basil drizzled with olive oil and balsamic reduction 15

add chicken 5

Suggested pairing: Frontenac Gris

Mediterranean Salad *

Sliced red onion and pepperoncini, diced red pepper, crumbled feta, and green olives on a bed of spring mix tossed in Greek vinaigrette 14

add chicken 5

Suggested pairing: Frontenac Rosé

SWEETS

Apple Tart

Personal sized and served warm with whipped cream and sprinkle of cinnamon on top 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

Pumpkin

Suggested pairing: Frontenac Gris

Chocolate Flourless Torte *



Rich, chocolatey goodness 8

Suggested pairing: Vin Rouge Peltiér

Hand-Crafted Truffles (6) *

Bite-sized creation that combines dark and semi-sweet chocolate 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!

STARTERS

Artisan Charcuterie Board *

A variety of cured meats, gourmet cheeses, fresh fruit, tangy olives, candied pecans, dried apricots & cranberries, flatbread crackers, Chef Molly's signature three-cheese-pear with apricot Jezabel sauce and two chocolate truffles that combines dark & semi-sweet chocolate 35

Suggested pairing: Itasca, Malbec, Cabernet Sauvignon, Chardonnay

Seasonal Cheese Board *



A variety of cheeses, pecans, 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, Zinfandel, Malbec

Spinach Artichoke Dip *

Homemade creamy hot spinach and marinated artichoke dip served with corn tortilla chips and celery 18

Suggested pairing: Sauvignon Blanc

Burrata Bruschetta

Fresh burrata cheese with tomato bruschetta and homemade garlic crostini 19

Suggested pairing: Malbec, 5th Anniversary

Artisan Bread Board

Warm sliced artisan bread served with olive oil and balsamic 10

Suggested pairing: Cabernet Franc

Baked Brie

Warm melted brie wrapped in a flaky pastry crust topped with candied walnuts and "drunken" fruit compote reduction using our wine 22

Suggested pairing: True North Blanc, Frontenac Gris

FLATBREADS

Gluten-Free crust 4

Add chicken 3 Add sausage 3 Add mushrooms 2

Butternut Squash *

Roasted butternut squash marinated in olive oil, fresh garlic and herbs topped with Italian sausage, ricotta, chopped sage and drizzled with honey 17

Suggested pairing: True North Blanc

Prosciutto *

Dry aged crispy prosciutto on a sweet onion jam topped with creamy goat cheese and ricotta 17

Suggested pairing: 5th Anniversary

Margherita *

Classic style with garlic infused olive oil, fresh Roma tomatoes, and mozzarella topped with fresh chopped basil and drizzled with a balsamic reduction 16

Suggested pairing: Malbec, Cabernet Franc

Marsalla Mushroom



* can be made with gluten-free crust, gluten is in sauce

Sliced garlic shiitake mushrooms on top of a homemade creamy marsala sauce with herb mozzarella 18

Suggested pairing: Chardonnay, Marquette

Supreme *

Chef Hattie's homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 17

Suggested pairing: Marquessa, 5th Anniversary, Cabernet Franc

* 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 · \$3 per person for outside desserts