



WINTER MENU

WINTER SANGRIA | \$10

Warm wine with merlot, cranberry, cinnamon, nutmeg, clove, and anise.

WINE TOPPER | \$2

**WEEKENDS ONLY

ESTATE WINES

BY THE GLASS

MADE FROM GRAPES GROWN ON THIS ESTATE

2023 PINOT GRIGIO | \$11

2024 PINOT GRIS | \$12

2023 UNOAKED CHARDONNAY | \$11

2022 RESERVE CHARDONNAY | \$13

2023 SAUVIGNON BLANC | \$12

2023 DRY RIESLING | \$12

2023 FIONA RUNDA | \$11

2022 SELECT HARVEST RIESLING | \$10

2023 RAGAIRE ROSÉ | \$12

2023 PINOT NOIR | \$14

2022 CABERNET FRANC | \$14

2022 MERLOT | \$14

2023 TRI | \$14

CIDER | \$8

-Cherry

-Cinnamon

-Dry Hopped

FLIGHTS

ENJOY A PERSONAL TASTING FLIGHT
OF FOUR 3OZ POURS OF WINE

THE ENTHUSIAST | \$22

WHITES AND CIDERS ONLY

THE CONNOISSEUR | \$26

WHITES, REDS, AND CIDERS

NOURISH

BUILD A BOARD

THE BASE BOARD | \$17

Milton Creamery Prairie Breeze

Young Manchego

Idyll Farms Pastures Goat Cheese

Food for Thought Blueberry Merlot Preserves

Leelanau Cheese Raclette

Sleeping Bear Farms Raw Honey

Davina Fig Jam

Castelvetro Olives

Rustic Bakery Sourdough Flatbread Olive Oil & Sel Gris

**Gluten free crackers available as substitute*

ACCOUTREMENTS

Seasonal Meat and Honeycup Mustard | \$4

Mixed Tree Nuts | \$2

Castelvetro Olives | \$2

Dried Traverse City Cherries | \$2

Additional Crackers | \$3

Need more cheese? | \$3 per cheese selection

BITES

GREAT LAKES POTATO CHIPS | \$2

Original, Cherry BBQ, Buffalo, Parmesan Ranch

MIXED TREE NUTS | \$6

Almonds, Pecans, Hazelnuts, Cashews, and Pistachios

CASTELVETRO OLIVES | \$6

GREAT LAKES CHOCOLATE BAR | \$9

70% BELIZE BAR

Tasting Notes: Citrus, Tangy, Dark Cocoa Finish

ORIGIN: MAYA MOUNTAIN, TOLEDO DISTRICT

*GLUTEN-FRIENDLY & VEGAN

50% MILK CHOCOLATE BAR

Tasting Notes: Creamy, Light Spice, Orange Peel

ORIGIN: SAMBIRANO VALLEY, AMBANJA DISTRICT

*GLUTEN-FRIENDLY, CONTAINS MILK

NON-ALCOHOLIC BEVERAGES

NORTHWOODS SODA | \$3

Black Cherry Cream, Diet Cola, Root Beer

Lavender Rhubarb Sparkling Water | \$3

