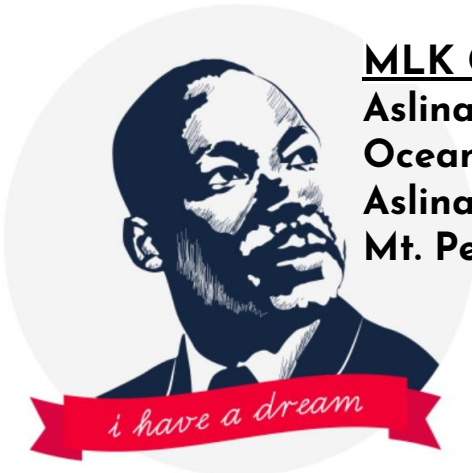


## FEATURED FLIGHTS



A Flight Contains Four 3oz. Pours Which Equates To 2 Full Size Glasses Of Wine  
They Are A Great Way To Sample Four New Wines At A Fraction Of The Cost!  
Each flight comes with detailed notes so you can learn as you sip.



### **MLK Celebrating Black Winemakers - Red & White Flight \$35**

Aslina, '21 Sauvignon Blanc, Stellenbosch, South Africa - \$14 / \$44  
Oceano '18 Pinot Noir, San Luis Obispo, CA - \$20 Gl / \$65 Btl  
Aslina Umsasane, '19 Blend, Stellenbosch, South Africa - \$16 / \$52  
Mt. Peak "Gravity" '19 Blend, California \$25 / \$69

### **Sparkling Surprises - Unique Sparkling Regions - Flight \$30**

Gruet Sauvage Blanc De Blancs, New Mexico - \$14 Gl / \$49 Btl  
Cave Amadeau Sparkling Brut, Pinto Bandiera, Brazil - \$13 Gl / \$27 Half Btl 375ml  
Graham Beck Rose' South Africa \$14 / \$49  
Bonelli Frizzante Secco, "Red Sparkling" Bonarda, Italy - \$13 Gl / \$45 Btl

### **South African - White & Rosé - Flight \$25**

Aslina, '21 Sauvignon Blanc, Stellenbosch, South Africa - \$14 / \$44  
Badenhorst Secateurs, '21 Chenin Blanc, Swartland, South Africa - \$11 / \$39  
Whale Route Rosé, '21 Cinsault, South Africa - \$8.50 / \$29  
Badenhorst Secateurs Rosé, '21 Mourvedre, Swartland, South Africa - \$11 / \$39

### **South African Red Flight \$40**

Never Look Back '20 Cabernet Sauvignon, Swartland - \$11 Gl / \$40 Btl  
Kanonkop Kadette, '19 Blend, Stellenbosch - \$13 / \$44  
Keermont Pondokrug '16 Cabernet Franc, Stellenbosch \$25 / \$75  
The Chocolate Block '20 Blend, Franschoek Valley \$22 / \$75



## **Frozen Drinks!**

**frozen Hot Chocolate**

or

**frozen Irish Coffee**

**\$15 each 12oz. pour**



## **Mulled Wine**

### **\$13**



## SPARKLING WINES

**Aimery Rose** France \$12 / \$42

**Bonelli Frizzante Secco, "Red Sparkling"** Bonarda, Italy - \$13 Gl / \$45 Btl

**NEW - Cave Amadeau Sparkling Brut**, Pinto Bandiera, Brazil - \$13 Gl/ \$27 Half Btl 375ml

**Gruet Sauvage Blanc De Blancs**, New Mexico - \$14 Gl / \$49 Btl

**Ramon Canals Cava Rose** Spain - \$13 Gl / \$ 42 Btl

**Graham Beck Rose** South Africa \$14 / \$49

### CHAMPAGNE

**A.R. Lenoble** Brut Champagne (Half Bottle) \$33btl

**Piper Heidsieck** Brut Champagne (Half Bottle) \$45btl

**Roland Champion** Champagne, France \$50 Btl

**Roland Champion Brut Rosé** Champagne, France \$75 Btl

**Billecart** Brut Champagne, France \$75 Btl

**Ace of Spades** - Owned by Jay-Z! \$399 Btl

## WHITE WINES

### My Mind Is A Total Blanc

**Rubus '20** Sauvignon Blanc, Waipara Valley, New Zealand \$11 /\$40 Btl

**NEW - Badenhorst Secateurs**, '21 Chenin Blanc, Swartland, South Africa - \$11 / \$39

**Husch**, '20, Chenin Blanc, Mendocino, California \$ - \$13 / \$45 Btl

**NEW - Aslina**, '21 Sauvignon Blanc, Stellenbosch, South Africa - \$14 / \$44

### Winter Whites

**Red Newt Cellars "Circle"** Riesling Finger Lakes, New York \$10 / \$35 Btl

**Taking Root**, 19' Blanc de Cabernet, Moldova \$10 Gl/ \$35 Btl

**Amicone**, Chardonnay, Gewürztraminer, and Pinot Blanc, Veneto, Italy \$11 /\$44 Btl

### Chardonnay Your Way

**Forest Glen**, Napa, California - \$11 / \$39 Btl

**Domaine Wardy**, Lebanon \$10 /\$35 Btl

**Prisoner**, California \$59 Btl

## WINTER ROSÉ WINES

*Love Rosé? ask about our year round Rosé Wine Club.*

*2 Bottles & Cheese Pairing only \$49.99 each month*

**Prisma Rosé** Pinot Noir '20 Casablanca Chile 8.45oz. can \$8

**Smooth Sailing** '19, South Africa \$10 / \$35

**L'Oliveto Rose** '20, Russian River, California \$10 / \$35

**Dogajolo Rosato** '20 Sangiovese, Tuscany, Italy, - \$11 Gl / \$40 Btl

**NEW - Whale Route Rosé**, '21 Cinsault, South Africa - \$8.50 / \$29

**NEW - Badenhorst Secateurs Rosé**, '21 Mourvedre, Swartland, South Africa - \$11 / \$39

## UNIQUE RED WINES - Try something new.

Chamlija Papaskrasi, '17 Turkey \$11 / \$40

Chateau Musar Hochar Red Blend, '17 Lebanon \$14 / \$52

## PINOT NOIR

**NEW** - Alexana '18 Willamette, Oregon - \$15 Gl / \$48 Btl

Oceano '18 Pinot Noir, San Luis Obispo, CA - \$20 Gl / \$65 Btl

Lumos Temperance Hill '17 Pinot Noir, Willamette Valley, Oregon \$79 Btl

Temperance Hill for 21 years. This wine gives clues to its structure as you first lean into it, with its piney, slightly dusty aromas. The evergreen scent carries into the black cherry fruit, the textures tense with a mineral compactness and silky, seductive tannins. Wine Enthusiast, 95 points!

## BLENDS

Château de Parenchère, Bordeaux Supérieur '19 France - **\$19 Half Btl!**

Domaine du Gour de Chaulé Gigondas '15 France - **\$29 Half Btl!**

**NEW** - On The Line 20' Red Blend, Charlottesville, VA - \$13 Gl / \$49 Btl

Red Phoenix '18 Zinfandel, Petite Verdot, Petit Sirah, Merlot, Cabernet Sauv, California \$13 / \$47

**NEW** - Cheval Noir Saint-Emilion Red, '18 Bordeaux, France \$15 / \$42

Buck Shack Bourbon Barrel Aged '18 Red Blend, California - \$16 Gl / \$51 Btl

Ironside Bourbon Barrel Aged ' Red Blend, California - \$11 Gl / \$39 Btl

**NEW** - Aslina Umsasane, '19 Blend, Stellenbosch, South Africa - \$16 / \$52

**NEW** - Mt. Peak "Gravity" '19 Blend, California \$25 / \$69

## CABERNET SAUVIGNON & CABERNET FRANC

Never Look Back '20 Cabernet Sauvignon, Swartland, South Africa - \$11 Gl / \$40 Btl

Boomtown Cabernet '19 Columbia Valley Washington State \$13 / \$47 Btl

Lydian '18, Columbia Valley, Washington State \$13 / \$47 Btl

**NEW** - Glen Manor Hodder Hill, 15' Cabernet Blend, Front Royal, Virginia \$19 Gls/ \$73 Btl

**NEW** - Keermont Pandok Rug Cabernet Franc '16, Stellenbosch, South Africa \$73 Btl

High up on the west facing slopes of the Stellenbosch Mountain, this is a 1.8Ha parcel of Cabernet Franc planted in 2006. At an elevation of 380m above sea level and surrounded by mountain 'fynbos', this block is exposed to many natural elements resulting in very low yields. The soil on Pondokrug is red granitic loam with a high clay content, which sustains the vines during the summer months. Pondokrug - a ridge (rug) deriving its name from a shepherds hut (Pondok).

This wine has a pink purple hue. Typical herbal aromas are complemented by strawberries and red candy. The palate is intense with bright red fruit flavors complemented by hints of sherbet, red peppers and black currant. The tannin structure is tight and grippy and a strong central acid core gives the wine a long powerful dry finish. **WINE CLUB ADVENTURER JANUARY SELECTION**

## I LOVE IT WHEN YOU CALL ME SENORITA

**NEW** - Arzuaga Ribera del Duero Crianza '18, Tempranillo / Cabernet - \$15 Gl / \$55 Btl

## GRATEFUL FOR GRENACHE

Picco del Sole Cannonau di Sardegna DOC - \$8 Gl / \$30 Btl

## MALBEC

**NEW** - Cuvelier los Andes Malbec '18 Uco Valley, Mendoza, Argentina \$16 / \$48

Les Janelles Malbec '19 France \$11 / \$39 Btl

## ITALIAN STALLIONS

Kudos Talamonti 15' Montepulciano Merlot, Italy \$15 Gl/ \$55 Btl

Rocche Costamagna Nebbiolo, 18' Italy \$16 Gl/ \$59 Btl

**Drink your dessert...yes please!**

### Dessert Wines

Lodali Moscato 375ml \$17

Miguels L.B.V. Port '13 \$12 (3oz)

Easton Zinfandel Port - \$12 (3oz)

## CIDERS, SPRITZ & HARD SELTZERS

Citizen Seltzer "Ginger Love", Vermont \$7  
 Citizen Seltzer "Lemon", Vermont \$7  
 Bubble Butt Rosé Seltzer, 2.5g sugar \$9  
 Sera Luce Venetian Spritz \$10



### Troddenvale Special Edition No. 06 Sparkling Apple Wine Made in Virginia

50% Vidal Blanc, 41% Pomme Gris apple, 9% Damson Plum  
 This wine is part of a new series of ciders that will not be replicated in the future but rather offer a fleeting snapshot of converging, creative energy in the cellar. The label artwork is derived from the ever inspiring book *The Valley Road* by Fay Ingalls, a look back into the golden years of Virginia Hot Springs. Each chapter's artwork, drawn by Margaret Lowengrund, depicts a landscape or scene from varying places within the Warm Springs Valley. **\$14GL / \$39 BTL**

## BEER ME

### DRAFT BEERS:

**Delirium Christmas Noel (10% ABV) \$13**

**Beale's Good Tidings (4% ABV) \$7**

Tart cranberries and sweet oranges fermented festive version of the house Berliner Weisse.

**Mustang Sally Ghost of Wade IPA (6.7% ABV) \$8**

IPA New England, Hazy and Citrusy.

### BOTTLES & CANS:

- Duclaw Pastry Archy Almond Brittle Stout (8.3% ABV) \$10
- Great Lakes Ohio City Oatmeal Stout (5.4% ABV) \$8
- Fun Old-Fashioned Family Christmas Ale by Alewerks (8% ABV) \$10
- Duclaw Pumpkin Lager (5.7% ABV) \$7
- Two Hearted IPA (7% ABV) \$8
- Great Lakes IPA (6.5% ABV) \$7
- Bacchus Nitro Raspberry (5% ABV) \$7
- North Coast Barrel-Aged Old Rasputin (11.4% ABV) \$10
- Delirium Belgian Red Ale (8.0% ABV) \$9

## SHAKEN NOT SLURRED INTRODUCING: CURIOUS ELIXIRS NON ALCOHOLIC HIGHLY REFINED COCKTAILS

**Curious No. 1 \$9.00**

Beautifully bitter booze-free pomegranate cocktail inspired by the Negroni, infused with rhodiola to lift you up. Topped with fresh pomegranate seeds.

**Curious No. 2 \$9.00**

A spicy pineapple margarita meets the smoldering ginger and lime Dark and Stormy, infused with damiana to help you unwind. Served with a slice of lime.

**Curious No. 4 \$9.00**

Our booze-free Blood Orange Spritz: this Italian classic gets a lift with American ginseng, the delicate fizz of non-alcoholic prosecco, plus tulsi and turmeric to help you unwind. Served over ice with a slice of blood orange and sprig of rosemary.

**Curious No. 5 \$9.00 new**

Our smoked cherry chocolate old fashioned infused with elderberry and ginger for immunity and shatavari to restore balance.

**Curious No. 6 \$9.00 new**

A booze-free tropical tippie that infuses cream of coconut, pineapple, citrus, oat milk, and chicory root with lemon balm and nutmeg to help you unwind, plus aloe and neroli for a beauty boost. Served over ice with a slice of lime.

## APPETIZERS / SMALL PLATES

**Fiesta Nachos \$19 L / \$15 Small**  
(Veggie, Pork, or Chicken)  
Tortilla chips, queso, melted cheddar and Monterey Jack, black bean and corn salsa, guacamole. With salsa and sour cream on the side.  
Add Chopped Bacon \$1.50

**"Let's Go Buffalo!" Sliders \$13**  
Two 'lil bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli.

**Tuscan Chicken Flatbread \$15**  
Chicken, basil pesto, sun dried tomato pesto, garlic olive oil, shallots, capers, bacon, Gruyère, Provolone, and Parmesan on pita bread topped with fresh basil.

**Saganaki Shrimp \$15**  
Shrimp, Feta, Garlic, Olive Oil, Diced Tomatoes & Greek Spices served hot from the oven with warm garlic bread for dipping.

**Turkey Meatball Poppers \$13**  
Four Italian turkey meatballs stuffed with mozzarella in a warm bath of marinara.

**Korean Pork Ribs \$19**  
Six tender fall-off-the-bone pork ribs slow cooked with sweet 'n spicy Korean Gochujang sauce

**Baked Goat Cheese \$15**  
Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney  
*Enough for 4 friends to share!*

**I ❤️ Grilled Cheese Sliders \$13**  
4 sliders served with tomato coulis for dipping

**Empanadas \$9.50**  
Two empanadas filled with chicken, Monterey jack cheese, chipotle sauce. Served with salsa and cilantro crema.

### CHEESEMONGER PLATE \$25

Fromage D'Affinois 🐄  
Romao 🐄  
Northwoods Cheddar 🐄  
Danish Blue Cheese 🐄  
Caramelized Onion Cheddar 🐄  
Jalapeño Cayenne Cheddar 🐄  
Herb Chevre 🐄  
🍖 Prosciutto 🐷  
🍯 Raw Honeycomb 🐝  
🌶️ Pepper Jelly  
🥖 Baguette, crackers, & dried fruit

*Gluten Free Crackers Available Upon Request*

## GLUTEN FREE & \*LOW CARB APPS

**Getting Figgy With It Gluten Free Pizza \$15**  
GF Crust, Caramelized Onions, Dried Figs, Gruyere, Blue Cheese, Bacon, Truffle Honey, topped with Arugula. 12 inches!

**Truffle Popcorn Basket \$8.50**  
Light yet seductive with no oil & truffle salt.  
\*yes you can make this at home - we sell the truffle salt in our shop!

**Saganaki Shrimp \$15**  
Shrimp, Feta, Garlic, Olive Oil, Diced Tomatoes & Greek Spices served hot from the oven with warm garlic bread for dipping.  
\*GF if you don't have the bread

**A Perfect Date Night \$13**  
Medjool dates stuffed with Danish blue cheese, wrapped in bacon, with a balsamic glaze

**Tres "Med"**  
**A Trio of Mediterranean Bar Snacks \$9**  
Castelvetrano Olives, Sicily Marcona Almonds, Spain Quicos "Giant" Corn Nuts, Spain 4oz. of each

**Pot Belly Pig Lettuce Wraps \$12**  
Pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp lettuce and served with a spiced peanut sauce--two per order

### **Mary's Taco Truck** 🌮

**Dos (Two) Tacos \$11**  
on a corn tortilla

**Choice of:**  
Chicken, Pulled Pork, Butternut Squash, or Mahi Mahi (+\$2)

## WINE CLUB MEMBERS SAVE 5% ON ALL BAR CHECKS

Ask your server about our monthly wine & cheese club! Memberships start at \$39.99 per month and you can cancel at anytime!

# SOUPS & SALADS

## Add a protein to your salad

Chicken or Pork \$7.00, Salmon

Shrimp or Mahi Mahi \$10.00

## Winter Wonders Salad

Winter Wonders Salad  
Arugula, Fennel, Shallots,  
Grapefruit, Pomegranate, Toasted  
Pecans, Feta, Avocado. Served  
with Champagne vinaigrette on  
the side. **\$13.50**

**Sweater Weather  
Mushroom Salad**  
Arugula, Sauteed  
Mushrooms(warm),  
Sundried Tomatoes,  
Blue Cheese, Bacon,  
Shallots, Toasted  
Hazelnuts. served  
with Balsamic  
vinaigrette on the  
side.  
**\$13.50**

## DRESSING OPTIONS

Champagne Vinaigrette,  
Apple Cider Honey  
Vinaigrette, simply dressed  
with lemon juice and olive oil

## Sweet Stuff

Crème Brûlée \$7.00  
PB Brownie Sundae \$8.50  
Chocolate Lava Cake \$8

Eggnog Ice Cream topped with  
Caramel Sauce, Whipped Cream and  
a Ginger Cookie \$7.00

## Drink your dessert...yes please!

Lodali Moscato 375ml \$17  
Miguels L.B.V. Port '13 \$12 (3oz)  
Easton Zinfandel Port - \$12 (3oz)

or try a  
Holiday Frozen Irish Coffee or Frozen  
Hot Chocolate for \$15

## Butternut Squash Salad \$13.50

Mixed greens topped with roasted  
butternut squash, dried  
cranberries, shallots, goat cheese,  
bacon crumbles, and toasted  
pecans served with Champagne  
vinaigrette on the side.

## Not So Simple Side Salad \$6.00

Mixed greens, shallots,  
cherry tomato, feta,  
and toasted sunflower  
seeds.

## SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or Soup of the Day

# SANDWICHES & FROM THE OVEN

## Entrees served with soup, side salad, kettle chips

Side salad dressing choices include Champagne Vinaigrette, Balsamic Vinaigrette, Apple Cider Honey  
Vinaigrette, or simply dressed with lemon juice and olive oil

## Zucchini Lasagna \$14.50

Gluten free never tasted so good!  
House-made tomato sauce, fresh  
basil, and ooey goey cheese  
layered between sliced zucchini  
"zoodles", spinach, and mushrooms.

**GF**

## Grilled Cheese & Tomato Soup \$14

Secret blend of five cheeses  
pressed between sourdough. Add  
Bacon \$3.00  
Add Jalapenos \$.75

## Baller Turkey Meatball Sub \$14.00

House made meatballs stuffed  
with mozzarella, covered with  
marinara sauce and melted  
provolone and parmesan. Served  
hot & toasty on French bread

## Hot Cuban Sandwich \$15.00

Smoked ham, braised pork  
shoulder, Provolone, Dijon mustard  
and pickles, pressed on a French  
roll.

## Build Me Up Butternut Pasta \$16

**Gluten Free** pasta in a decadent smoked  
gouda and parmesan sauce. Garlic,  
spinach, and roasted butternut squash.  
Add bacon if you're feeling frisky **GF**

## Mahi Mahi Mango Tango Bowl \$19.00

Mahi Mahi, mango, black bean corn  
salsa, fresh slaw, avocado on top of  
cilantro rice. **GF**

## Parmesan Herb Crusted Salmon \$19.00

Salmon topped with Parmesan, panko  
breadcrumbs, and fresh parsley, served  
atop a bed of cauliflower mash.

## Truffle Mac 'n Cheese \$10.00

Parmesan Mornay sauce, black truffle oil.

## Chicken Verde Enchiladas \$14

Three corn enchiladas made with chicken,  
tomatillo, onion, garlic, jalapeno, and  
Monterey jack cheese. Topped with  
cilantro and sour cream.

## Smokey BLAT \$12.50

Bacon, crisp romaine, avocado, juicy  
tomatoes and chipotle mayo on  
sourdough.

## Swiss Turkey Melt \$14.00

Roasted turkey, Swiss, bacon, tomato,  
chipotle aioli on ciabatta.

## Salmon BLT \$19.00

Oven roasted Salmon, lemon  
Sriracha aioli, crisp lettuce, red onion,  
tomato and bacon on toasted  
ciabatta. Add avocado \$3.00

## Fiesta Wrap \$12.50

Monterey jack, black bean & corn  
salsa, romaine, guacamole, side of  
salsa. Choice of chicken or pulled  
pork.

## Cranberry Chicken Salad Sandwich / or Wrap \$12.50

Cranberries, pecans, celery, mayo -  
choice of whole grain bread, flour  
tortilla wrap, or bed of lettuce

## Buffalo loaf \$15.00

Ground bison, bacon, sundried  
tomatoes, chipotle aioli, and melted  
cheddar cheese on ciabatta.

# BRUNCH

Served Sat & Sunday 11am-4pm

## WHY DON'T WE DO A LITTLE DAY DRINKING?

Sera Luce Venetian Spritz \$9

Coastal Cocktails Orange Crush or Cranberry \$9

Mimosas \$7.50 / Carafe \$28 OJ or Pomegranate

WINTER FROZÉNS \$15 glass

Irish You A Merry Christmas - Frozen Irish Coffee

Frozen Hot Chocolate

## BOOZE FREE FUN

COFFEE | LATTE | ESPRESSO  
ICED TEA | DIET COKE | COKE  
LEMONADE | OJ | PINEAPPLE  
SPARKLING WATER |  
CURIOUS ELIXIRS MOCKTAILS

## HOT TEA - BY HARNEY & SONS

English Breakfast, Cherry Blossom  
Green, Chamomile, Mint

## FLOWER POWER MOCKTAIL

Elderflower Rose Lemonade,  
Grapefruit Bitters

also see Curious Elixirs on Suds Page

Life is better with Bacon! Add a side of bacon - \$3

### Avocado Toast \$11.50

Served on multigrain with a side salad.

### Scrambled \$9.50 **GF**

Two eggs scrambled plus a side of bacon & fruit. *Substitute egg whites for \$1.50*

### South of the Border Breakfast Tacos \$11.00

Chorizo, scrambled eggs, onions, cheddar, and cilantro. Served with chipotle salsa and fresh fruit. *Substitute egg whites for \$1.50*

### The Weekend \$11.50

Toasted ciabatta topped with smashed ripe avocado, apple wood smoked bacon, and an over easy egg. Served with soup, side salad, or kettle chips.

### Bacon Egg & Brie \$8.50

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with soup, side salad, or kettle chips.

### Huevos al Puerco Ranchero \$12.50

Tostada, black bean puree, eggs, guacamole, and salsa topped with pulled pork.

### El Grande Breakfast Burrito \$9.50

Scrambled eggs, chorizo, sautéed onions & peppers, cheddar, Monterey, chopped bacon, pickled jalapenos in a "grande" burrito! Served with salsa and a side of fruit. *Substitute egg whites for \$1.50*

### Wilson's Pancakes \$10

Served with bacon and a side of fruit

### Mary's Mile High Meaty Quiche \$11.00

Our delicious meat-filled quiche offering. Onion, garlic, bacon, ham, leek, cherry tomatoes, mushrooms, scallions, gruyere. Served with soup, side salad, or kettle chips.

### SOUP \$7.50 PER CUP

Tomato Bisque or Soup of the Day

## DESSERTS

Eggnog Ice Cream topped with Caramel Sauce, Whipped Cream and a Ginger Cookie \$7.00

PB Brownie Sundae \$8.50

Chocolate Lava Cake \$8.50

Fruit Cup \$4.50

## SWEET SIPPIN'

Lodali Moscato 375ml half btl \$17

Miguels L.B.V. Port '13 \$12 (3oz sip)

Fresh and fruity with a delicious touch of black licorice notes and chemical nuances. Palate is well-balanced, concentrated with strong, rounded tannins. 20% ABV

Don't see what you are looking for? Well no worries y'all can order off our full menu all day too!