

WINE 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.

 Denotes Organic - Sustainable - Low Intervention Winemaking

Austrian for the Win - Flight \$19.99

Hillinger Pinot Gris \$7.50

Hillinger Secco Sparkling Rose' Pinot Noir \$10

Hillinger Eveline Pinot Noir \$13

Hillinger Hill 1 Red Blend Merlot, Blaufränkisch, Zweigelt \$15

Rosé The Day Away - Bubbly Rosé Flight \$25

Terre dei Buth Frizzante Rosé Veneto, Italy \$9 / \$33 

Los Dos Brut Rosé Cava, Spain \$9 / \$33

Salasar Carte Rosé Brut Limoux, France \$10 / \$37 

Albert Bichot Rosé Brut Burgundy, France \$14 / \$49

My Mind is a Total Blanc - White Flight \$25

Grover Zampa '21 Sauvignon Blanc, India \$11 / \$39

Misiones de Rengo '20 Sauvignon Blanc, Chile \$8 / \$35

Veritas '21 Sauvignon Blanc, Virginia \$14 / \$49


Ninety Plus '21 Sancerre, France \$15 / \$49

All Natural - Organic & Sustainable - White Flight \$30

Lykovouno '21 Assyrtiko Lakonia, Greece \$9 / \$36 

Ziobaffa, '21 Pinot Grigio, Sicily, Italy \$9 / \$36 

Blüm White Blend Lillydo '20 Virginia \$13 / \$38 


d'Arenberg The Hermit Crab Viognier, 20' McLaren Vale, Australia \$13 / \$47 

Summer Water - Rosé Flight \$25

Domaine Bellevue '21 Touraine, France \$9 / \$33

Santa Julia '21, Malbec, Mendoza, Argentina \$10 / \$35 

Viña Otano '21, Grenache, Rioja, Spain \$10 / \$35

French Kiss Cuvée '21 Merlot, Bordeaux, France \$12 / \$44 

At Your Malbec 'N Call - Red Flight \$27

Viejo Isaias '21 Malbec, Mendoza, Argentina \$8 / \$28

Thorn-Clarke '18 Malbec, Barossa, Australia \$15 / \$59 

Oak Farm '20 Malbec, Lodi, California \$15 / \$59

Chakana Sobrenatural '20 Malbec/Tannat, Mendoza, Argentina \$12 / \$44 

Graceful Grateful Reds Flight \$35

Four Graces '19 Pinot Noir, Willamette Valley, Oregon \$15 / \$49

A Tribute to Grace '20 Grenache, Central California \$20 / \$75

Hope & Grace '14 Cabernet Sauvignon, Napa, California \$25 / \$90

Grace Town '18 Petite Sirah, Lodi, California \$9 / \$30

Frozé \$13

Strawberry Frozé
or **Orange-Pineapple Julius**
make it sparkle! add a prosecco topper for \$3

Cherry Blossom Sangria
\$10 glass / \$32 Carafe



SPARKLING WINES

- Château de Valmer** Loire Valley, France \$12/ \$45
Salasar Carte Rosé Brut Limoux, France \$10 / \$37 🌻
Albert Bichot Rosé Brut Burgundy, France \$14 / \$49
Terre dei Buth Frizzante Rosé Veneto, Italy \$9 / \$33 🌻
Los Dos Brut Rosé Cava, Spain \$9 / \$33



CHAMPAGNE

- Henriot Champagne** Champagne France \$99
Roland Champion Brut Rose '20 Champagne France \$69
A.R. Lenoble Brut Champagne (Half Bottle) \$33btl
Billecart Brut Champagne, France \$75 Btl
Ace of Spades - Owned by Jay-Z! \$399 Btl

WHITE WINES

Zippy & Vibrant

- Hillinger Pinot Gris**, Austria \$7.50
Lykovouno Assyrtiko Lakonia, Greece \$9 / \$36 ☐ 🌻
Ziobaffa, '21 Pinot Grigio, Sicily, Italy \$9 / \$36 🌻

Savvy Sauvignon Blanc

- Grover Zampa '21 Sauvignon Blanc**, India \$11 / \$39
Misiones de Rengo '20 Sauvignon Blanc, Chile \$8 / \$35
Veritas '21 Sauvignon Blanc, Virginia \$14 / \$49
Ninety Plus '21 Sancerre, France \$15 / \$49

Unctuous & Intense

- d'Arenberg The Hermit Crab Viognier**, 20' McLaren Vale, Australia \$13 / \$47 🌻
Blüm White Blend Lillydo '20 Virginia \$13 / \$38 🌻
Sainte Fleur Viognier, '19 Triennes, France \$14 / \$50 🌻

Chardonnay Your Way

- De Wetshof Limestone Hill Chardonnay** "Unoaked" \$14 / \$49
Poseidon Chardonnay '19 Napa Valley, California "Oaked" \$14 / \$49
Prisoner Chardonnay, California \$59 Btl

SPRING ROSÉS IN BLOOM

*Love Rosé? ask about our year round Rosé Wine Club.
2 Bottles & Cheese Pairing only \$49.99 each month*

- Santa Julia '21**, Malbec, Mendoza, Argentina \$ 10/ \$35
French Kiss Cuvée '21 Merlot, Bordeaux, France \$12 / \$44 🌻
Riebeek Cape Rose '20, South Africa \$10 / \$35
Viña Otano '21, Grenache, Rioja, Spain \$10 / \$35
Domaine Bellevue '21 Touraine, France \$9 / \$33

LOVE PINOT? TRY GAMAY

Domaine Les Fines Graves '20 Gamay, Moulin a Vent, France \$13 / \$45

PINOT NOIR

Leo Hillinger "Eveline" '17 Pinot Noir, Burgenland, Austria \$13 / \$47

Octopoda '18 Pinot Noir, Russian River Valley, California \$14 / \$49

Four Graces '19 Pinot Noir, Willamette Valley, Oregon \$15 / \$49

BLENDS

Hillinger Hill 1 Red Blend Merlot, Blaufränkisch, Zweigelt \$15.00

NOT SO "PETITE" SIRAH

Grace Town Petite Sirah, Lodi, California \$9 / \$30

GRENACHE WITH PANACHE

A Tribute to Grace '20 Grenache, Central California \$20 / \$75

Herman Story "On The Road" Grenache 20 Grenache, California \$85 BTL

One of Wendy's favorites: On The Road is full-bodied, concentrated, yet also pure and balanced. Blackberries, ground herbs, pepper, spice box, and licorice-laced black cherries all define the bouquet, and it hits the palate with a silky, expansive texture, no hard edges, and a great finish. It shows the pure, balanced, seamless style of this vintage beautifully.

CAB RIDE

Bonanza '18 Cabernet Sauvignon, California \$13 / \$47

Hope & Grace '14 Cabernet Sauvignon, Napa, California \$25 / \$90

Keermont Pandok Rug Cabernet Franc '16, Stellenbosch, South Africa \$73

SHOULD I STAY OR SHOULD I MERLOT?

Terra Unica '14 Merlot/Tempranillo, Valencia, Spain - \$11 / \$39

Badger Mountain '20 Merlot, Columbia Valley, WA - \$12 Gl / \$44 Btl 

AT YOUR MALBEC 'N CALL

Viejo Isaias '21 Malbec, Mendoza, Argentina \$8 / \$28

Thorn-Clarke '18 Malbec, Barossa, Australia \$15 / \$59

Oak Farm '20 Malbec, Lodi, California \$15 / \$59

Chakana Sobrenatural '20 Malbec/Tannat, Mendoza, Argentina \$12 / \$44

ITALIAN STALLIONS

Vietti '20 Dolcetto D'Alba, Trevigne \$15/ \$55 

SASSY SENORITAS

Tamaral '18 Tempranillo, Spain - \$11 Gl / \$39 Btl

SWEET SIPPIN' - DRINK YOUR DESSERT WINES

Lodali Moscato 375ml btl \$17

Warre's Warrior Port \$12 (3oz)

Cossart Gordon Malmsey Madeira \$12 (3oz)

CIDERS, SPRITZ & HARD SELTZERS

- Southampton Vodka Lemonade, GF, Sugar Free \$9
 Bubble Butt Rosé Seltzer, 2.5g sugar \$9
 High Noon "Cherry" Seltzer, GF, No added Sugar \$7
 High Noon "Lime" Seltzer, GF, No added Sugar \$7



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:

- 21st Amendment Blood Orange IPA (7% ABV) \$9
 Port City Helles Lager (5.2% ABV) \$8
 Summer Solstice Ale (5% ABV) \$8

BOTTLES & CANS:

- Beale's Raspberry Tea Blonde Ale (5% ABV) \$8
- Bell's Cherry Stout (7% ABV) \$9
- Sloop Coco Baked Coconut Milk Stout (6.5%) \$10
- Anderson Valley Barney Flats Oatmeal Stout (5.8%) \$7
- Great Lakes IPA (6.5% ABV) \$7
- Great Lakes Monster Imperial IPA (9.5%) \$10 (16oz)
- Jack's Hard Cider Fireside (5% ABV) \$6
- 21A Fireside Chat Spiced Ale (7.9% ABV) \$6

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

Curious No. 1 \$9.00

Curious Elixir No. 1 is our booze-free ode to our favorite classic stirred cocktail, the Negroni. This non-alcoholic cocktail uses our unique superfood and adaptogen blend to help you unwind, including gentian and rhodiola. Best served on a large cube in a rocks glass, garnished with an orange slice or twist.

Curious No. 2 \$9.00

Curious Elixir No. 2 is the spicy lovechild of the pineapple margarita and the Dark & Stormy, 100% booze-free. While citrus, ancho chile, jalapeño, and ginger wake up your taste buds, the ancient Mayan herb damiana will help you unwind. Enjoy on the rocks with a lime wedge and optional sea salt rim..

Curious No. 4 \$9.00

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

Curious No. 5 \$9.00

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

Curious No. 7 \$9.00

Booze-free champagne cocktail riff on the French 77.

Infused with elderflower, juniper, lavender, jasmine green tea, California Chardonnay grapes, and zero alcohol, Curious No. 7 was made for special moments or as an uplifting self-care ritual.

APPETIZERS / SMALL PLATES

Fiesta Nachos

\$20 Grande / \$16 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

New! Nachos de Camarón

\$19 Small

Topped with shrimp, guacamole, mango pico de gallo, and pickled onions.

"Let's Go Buffalo!" Sliders \$13

Two 'lil bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli.

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.

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.

Tuscan Chicken Flatbread \$15

Chicken, basil pesto, sun dried tomato pesto, garlic olive oil, shallots, capers, bacon, Gruyère, on pita bread topped with fresh basil.

CHEESEMONGER PLATE

\$25

Prairie Breeze 


Rosemary Manchego 


Rembrandt Gouda 


Danish Blue 


Red Dragon 

Coconut Gouda 

Champignon Brie 

Chorizo 

 Fig Spread

 Baguette, crackers, & dried fruit

Gluten Free Crackers Available Upon Request

WINE CLUB MEMBERS SAVE 5% ON ALL BAR CHECKS

Ask your server about our monthly wine & cheese club! Memberships start at \$49.99 per month and you can cancel at anytime!

GLUTEN FREE & *LOW CARB APPS

Truffle Popcorn Basket \$8.50

Light yet seductive with no oil & truffle salt. **GF**

**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 optional 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 **GF**

Tres "Med"

A Trio of Mediterranean Bar Snacks \$9

Castelvetro Olives, Sicily
Marcona Almonds, Spain
Quicos "Giant" Corn Nuts, Spain
4oz. of each **GF**

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
**pulled pork not gluten free*

Mary's Taco Truck

Dos (Two) Tacos \$11

on a corn tortilla

Choice of:

Chicken, Pulled Pork, Butternut Squash, or Mahi Mahi (+\$2)

SOUPS & SALADS

SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or Soup of the Day

Strawberry Fields Salad

Arugula, fresh basil, goat cheese, strawberry, pistachio, and shallots with a side of balsamic dressing.

\$13.50

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.

Side Salad \$6.00

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

Detox Salad

Mixed greens, chickpeas, red onion, chopped avocado, feta, and toasted sunflower seeds, tossed in a lemon honey vinaigrette.

\$13.50

Burrata Salad

Decadent burrata, warm roasted cherry tomatoes, shallots, basil, croutons, and pine nuts on a bed of mixed greens with a side of balsamic dressing. **\$13.50**

Add a protein to your salad
Chicken or Pork \$7.00

Salmon, Shrimp,
or Mahi Mahi \$10.00

DRESSING OPTIONS

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

SANDWICHES & ENTREES

Entrees served with soup, side salad, kettle chips

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

Grilled Cheese & Tomato Soup \$14

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

Maple Bacon Bourbon Chicken \$14.50

Roasted chicken, homemade maple-bacon jam, melted provolone, mayo and arugula pressed on delicious focaccia.

Hot Cuban Sandwich \$15.00

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

Smokey BLAT \$13.50

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.

Cranberry Chicken Salad Sandwich / or Wrap \$12.50

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

Toked Goat Sandwich \$13.50

Roasted chicken, herbed goat cheese, green basil pesto, balsamic onion chutney, and arugula on sourdough.

Rachel Sandwich \$14

Similar to a Ruben but with turkey and gruyere on rye bread with house-made horseradish mayo, sauerkraut, and thousand island dressing.

Burrata & Roasted Vegetable Sandwich \$14

Roasted zucchini, portabellas, and onions layered with creamy burrata, arugula, and tarragon lemon basil pesto on toasted ciabatta. *pesto contains pine nuts

Salmon BLT \$19.00

Oven roasted Salmon, lemon Sriracha aioli, crisp lettuce, red onion, tomato and bacon on toasted ciabatta. Add avocado \$4.00

Fiesta Wrap \$12.50

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

Mahi Mahi Mango Tango Bowl \$19.00

Mahi Mahi, mango, black bean corn salsa, fresh slaw, avocado on top of cilantro coconut 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.

Buffaloaf \$15.00

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

BRUNCH

Served Sat & Sunday 11am-4pm

WHY DON'T WE DO A LITTLE DAY DRINKING?

Frozé \$13

Strawberry Frozé

or Orange-Pineapple Julius

make it sparkle! add a prosecco topper for \$3

Mimosas \$7.50 / Carafe \$28

O.J., Pineapple, Passionfruit or Blush (Orange, Pineapple, Grenadine)

Cherry Blossom Sangria \$10 glass / \$32 Carafe

BOOZE FREE FUN

Coffee, Latte, Cappuccino, Espresso, Black Currant Iced Tea, Diet Coke, Coke, Lemonade, OJ, Sparkling Water

HOT TEA - BY HARNEY & SONS

Scottish Morn, English Breakfast, Hot Cinnamon Spice, Orange Passion Fruit*, Chamomile-Lavender*, Peppermint*

*uncaffeinated

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 \$12.50

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 \$12.50

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

Marta'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

Chocolate Lava Cake \$8.50

Apple Crisp \$8.50

Peanut Butter Brownie Sundae \$8.50

Fruit Cup \$4.50

SWEET SIPPIN'

Lodali Moscato 375ml half btl \$17

Warre's Warrior Port 3oz \$12

Cossart Gordon

Malmsey Madeira 3oz \$12

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