

# Winery

## Small Plates

<b>Hawaiian Tuna Crispy Inside Out Roll</b> Wasabi, Seaweed Salad, Pickled Ginger, Hoisin	17
<b>Carr Valley Truffle Cheese Curds</b> Smoked Red Pepper Aioli	14
<b>Hot Chicken &amp; Curry Waffle BLT</b> Duck Bacon, Petite Greens, Tomato Jam, Jalapeno Maple Syrup	20
<b>Maine Lobster Fritters</b> Pickled Bell Pepper-Mango Chutney	19
<b>Duck Confit Corn Dogs</b> Minus 8 Vinegar Slaw, Sorghum BBQ Sauce	14
<b>Kobe Beef Sliders</b> Red Onion Bacon Jam, Foie Gras Truffle Cheese, Petite Greens, Brioche Roll, Smoke White Cheddar House Chips	19

## Charcuterie

Served with Olive Salad & Focaccia

<b>Jamón Ibérico de Bellota - Best of the Best</b> 4 year Dry-Cured Spanish Ham, Acorn Fed Spanish Iberian Pigs	14/oz
<b>Bresaola</b> Italian Air-Dried Salted Beef, Cured for 2-3 Months	3/oz
<b>Prosciutto De Parma</b> Italian Ham, Dry Cured for 2 Years	2/oz

## Wellness

<b>Hamachi Fresh Rolls</b> Hamachi, Avocado, Cucumber, Carrot, Tobiko, Miso Sauce, Wakame, Smoked Peanuts	16
<b>Togarashi-Dusted Edamame</b> Sweet Chili Sauce	10



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## Wines by the Glass

### White

#### Champagne/Sparkling

Charles Heidsieck, Brut Réserve, France N/V	29
Domaine Carneros, Brut Rosé, California N/V	22
Mirabelle, California N/V	17

#### Chardonnay

Kumeu River "Estate", New Zealand 2019	17
Louis Jadot Chablis, France 2018	13
Mayacamas, Mount Veeder, California 2017	39

#### Sauvignon Blanc

Craggy Range, New Zealand 2019	12
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#### Rosé

Tenshen, California 2016	12
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#### Pinot Gris

Marco Felluga, "Mongris", Italy 2019	11
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#### Riesling

Weingut Robert Weil, Tradition, Rheingau, Germany 2016	12
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#### Non-Alcoholic Riesling

Weingut Leitz, "Eins, Zwei, Zero", Germany N/V	9
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### Red

#### Cabernet Sauvignon

Altamura, Napa Valley, California 2015	45
Clos Du Val, Napa Valley, California 2016	28
Two Hands, "Sexy Beast", Australia 2017	16

#### Côtes du Rhône

Château de Beaucastel, "Coudoulet de Beaucastel", 2018	19
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#### Malbec

Colomé Estate, Salta, Argentina 2018	13
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#### Pinot Noir

Chacra, "Barda", Argentina 2019	14
Sea Smoke Cellars, "TEN", Sta. Rita Hills, California 2017	36

#### Red Blend

Mullan Road by Cakebread Cellars, Columbia Valley, Washington 2016	20
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#### Shiraz

Penfolds, "BIN 28", S. Australia 2017	15
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#### Spanish

CVNE Reserva, Rioja Alta, Spain 2015 - <i>Tempranillo</i>	14
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### Dessert

Carmes de Rieussec, Sauternes 2011	13
Royal Tokaji, 5 Puttonyos, Hungary 2013	19

### Ports

Taylor Fladgate, Tawny 10 year	16
Taylor Fladgate, Tawny 20 year	21
Taylor Fladgate, Tawny 30 year	36
Taylor Fladgate, Tawny 40 year	45

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## House Cocktails

<b>Old Favorite Old Fashioned</b>	18
Widow Jane 12 Barrel Pick, Hirsch Small Batch, Angostura, Demerara, Orange	
<b>Old Wisconsin</b>	16
Kelt VSOP, Buffalo Trace, Angostura, Luxardo Cherry, Orange	
<b>Stranahan's Manhattan #7</b>	16
Stranahan's Barrel Selection, Wild Turkey Rare Breed, Hine H VSOP, House Rye Bitters, Cherry, Lemon	
<b>Dry Cleaning</b>	16
Hendricks, House Vermouth, La Pinta, Giffard Pampelmousse, Campari	
<b>Armchair Old Fashioned</b>	16
George Dickel Rye, Hirsch High Rye, Barrow's Intense Ginger, Chai, Espresso, Angostura, Bitters, Cinnamon	
<b>Tweak</b>	16
House Rum Blend, St. George NOLA, Avera, Espresso, Cinnamon	
<b>Joan of Arc</b>	16
Glenfiddich Fire & Cane, Stranahan's Sherry Cask, Compass Box Peat Monster, Barrow's Ginger, Ancho Reyes, Lemon, Honey	
<b>Tommy Boy</b>	16
Fortaleza Reposado, Del Maguey Crema, Lustau East India Sherry, Barrow's Intense Ginger, Bitter Truth Falernum, Angostura Bitters, Lime, Honey	
<b>Blue Jean Baby</b>	16
Cruz De Fuego Espadin, Milagro Silver, Cocchi Americano, Blue Curacao, Giffard Pampelmousse, Lime, Pineapple, Salt	
<b>Captain Apache</b>	16
Fortaleza Reposado, Del Maguey Vida Mezcal, Ancho Reyes, Pierre Ferrand Dry Curacao, Lime, Red Pepper, Salt	
<b>Perfect Pair</b>	16
Reyka Vodka, Belle de Brillat, St. George Spiced Pear, Honey, Barrow's Ginger, Fresh Lemon	
<b>Misfit</b>	16
Hendrick's Pierre Ferrand Dry Curacao, Montenegro, Rosemary, Lavender, Lemon, Champagne	
<b>Eggy &amp; Droogs</b>	18
Plantation Overproof Rum, Plantation Pineapple, Leblon Cachaca, Luxardo Maraschino, Lime, Cherry	
<b>Tropic Thunder</b>	16
Diplomatico Exclusiva, Plantation OFTD, Noveis, House Vermouth, Cinnamon, Lime, Coke	
<b>Cool Runnings</b>	14
Hendricks Orbium, S. George Green Chile Vodka, Allspice, Cinnamon, Lime, Ginger Beer	

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## Barrel Aged Cocktails

<b>Clark Kent</b>	28
WhistlePig 12, Green Chartreuse, Lustau East India Sherry, Cynar, Henry Mckenna Bourbon, House Vermouth, Tariquet 12, House Bitters, Angostura	
<b>Old Fancy</b>	22
Eagle Rare 10, Four Roses Single Barrel, Russell's Reserve Single Barrel Rye, Little Book, Angostura, Orange, Cherry	
<b>Deacon Blues</b>	28
Macallan No. 2, Drambuie 15, Stranahan's, Bitter Truth EXR, Barrow's Intense Ginger, Copper & King Butchertown, Angostura, Absinthe, Lavender, Rosemary	
<b>Snowblood Samaurye</b>	22
Sagamore Port Finish Rye, Russell's Reserve Single Barrel Rye, Westland Sherry Cask, Jefferson's 88, Evan Williams Single Barrel, Amaro, Nonino, Aperol, Angostura, Cinnamon	

## Non-Alcoholic Cocktails

<b>Mother</b>	7
Blackberry, Cranberry, Lime, Mint, Club Soda	
<b>Flavor Town All Star</b>	7
Pear, Pineapple, Lemon, Basil, Lime	

## Beers

<b>Domestic</b>	
Bud Light	4
Coors Light	4
Miller Lite	4
Pabst Blue Ribbon	4
<b>Craft</b>	
Bell's "Two Hearted" IPA	6
Karben4 Lady Luck	6
New Glarus "Spotted Cow" Farmhouse Ale	5.5
Three Floyds "Space Station Middle Finger"	6
<b>Import</b>	
Guinness	7
Heineken	6
Sapporo	6
Stella Artois	6
<b>Non-Alcoholic</b>	
Clausthaler	5