

Our Handcrafted Wines

FLIGHTS OF THREE

Each glass is 3 ounces 18

White Flight

Itasca
Frontenac Blanc
Frontenac Gris

Mixed Flight

True North Blanc
True North Rosé
True North Red

Red Flight

Marquette
Cabernet Sauvignon
Petite Sirah

Winemaker's Flight

Ask your server for today's selection

Customized

Create your own flight of three different wine varietals 19

\$1 Up-charge for Cuvée du Peltier, Reminisce and Cabernet Sauvignon

**Not available for flights: Vin Doré Peltier, Vin Rouge Peltier, Golden Harvest*

SAMPLES

One 1 oz pour 2

\$1 Up-charge for Vin Doré Peltier, Vin Rouge Peltier, Cuvée du Peltier, Reminisce, Cabernet Sauvignon, and Golden Harvest

FEATURED BEVERAGES

Sangria

Our signature Sangria made with our True North Rosé 12

White Port Spritz

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

Red Port & Tonic

A nod to the cocktails of yesteryear, our ruby port and tonic is garnished with orange and served over ice 14

Lift Bridge Beer

Farm Girl 12
Hop Dish 12
Mango Blonde 12

Blueberry Lemonade (N/A)

Lemonade mixed with Monin blueberry and Pure LaCroix poured over ice 8

Root Beer Float (N/A)

Lift Bridge Root Beer poured over vanilla ice cream 7

OTHER BEVERAGES

Arnold Palmer 7
Lift Bridge Root Beer 6
La Croix Sparkling 3
Coke 3
Diet Coke 3
Sprite 3
Lemonade 3
Iced Tea 5

Wine Club Wednesday every Wednesday!
Members save 20%. Ask your server how to become a member today!

WHITE

Cuvée du Peltier Sparkling

Blend of Itasca and Frontenac Gris that has notes of golden apple, stone fruit, lychee, dried apricot and lemon pith with aromas of wood spice and toast 16/50

10,000 Lakes

Aromas of star fruit, lime zest, gooseberry and honey. This wine has hints of limestone and spice, with a crisp finish that lingers on the pallet 10/35

Itasca

A new grape varietal from the U of M with notes of golden apple, candied citrus, honeydew melon and white pepper 12/40

Frontenac Blanc oak aged

Aged in American oak and has notes of apricot, white peach, green apple, vanilla and ends with a creamy finish 12/40

La Crescent

Semi-dry wine with notes of apricot, pear, green apple, tangerine, candied lemon and honey 12/40

True North Blanc

Semi-sweet white has alluring aromas of pear, white peach, marmalade, pine berry 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 11/38

Frontenac Gris

Pineapple, pear, honey, and marmalade intertwined with notes of panna cotta, caramel and sun-dried papaya 10/35

ROSÉ

Syrah Rosé

Notes of fresh strawberries, mandarin orange, white cherry and pomegranate that has wonderful minerality and finishes with a flutter of tannin 14/45

True North Rosé

Cherry, ripe raspberry, pomegranate, plum, and candied citrus 14/45

RED

Marquette oak aged

Aromas of dark cherry, plum, blackberry, currant, pomegranate, bay leaf, espresso, cedar and spice 17/55

True North Red oak aged

A full-bodied wine with aromas of wild raspberry, strawberry, cherry, vanilla, light spice & lingering tannin from aging in French oak casks 11/38

Una Bella Vita oak aged

Single barrel Teroldego with notes of plum, brambleberry cobbler, violets, warm cedar, baking spice, espresso, oregano & vanilla 16/50

Zinfandel oak aged

Raspberry, wild strawberry, lingonberry, fig, and rose petal 11/38

Reminisce oak aged *A PORTION OF THIS WINE'S SALES GOES TO ALZHEIMER RESEARCH

Medium bodied with notes of bramble fruit pie, cassis, plum, baking spice and sweet tobacco 15/49

State of Hockey Red oak aged *A PORTION OF THIS WINE'S SALES GOES TO THE HERBS BROOKS FOUNDATION

This blend of Malbec, Merlot, Zinfandel and Cabernet exudes notes of dark cherry, plum, pomegranate, blackberry, French lilac and leather 14/45

Malbec oak aged

Notes of red plum, blueberry and black cherry, with hints of jasmine, violet, prune, mocha and flint on the nose 12/40

Cabernet Sauvignon oak aged

California style cabernet aged in both French and American casks has aromas of plum, black cherry, leather, spice, and hint of green pepper 22/75

Petite Sirah oak aged

Plum, blueberry, fig, sandalwood, and peppercorn 12/40

Our Rustic Plates

CHEF SPECIALS

Steak Sandwich

A classic steak sandwich made with tender tri-tip, topped with cheddar cheese, garlic aioli, and fresh spring greens served with kettle chips 18

Suggested pairing: Zinfandel, Cabernet Sauvignon, Frontenac Blanc

Turkey Apple Sandwich

Toasted cranberry wild rice bread, topped with sliced turkey, Gala apples, cheddar cheese, baby mixed greens and rhubarb jam served with kettle chips 16

Suggested pairing: 10,000 Lakes, True North Red

Chicken Salad Croissant

Homemade chicken salad on a buttery croissant served with kettle chips 14

Suggested pairing: Itasca

Autumn Salad *

Seasonal crisp apples, goat cheese, root vegetables, and candied walnuts on top of mixed greens drizzled with apple cider maple balsamic 14

add chicken 5

Suggested pairing: True North Blanc, Una Bella Vita

Chicken Wild Rice Soup

Creamy wild rice soup with tender chicken and vegetables served with a side of baguette 10

Suggested pairing: Marquette

SHAREABLES

Side of crackers or pita chips 3

Side of gluten-free crackers 4

Artisan Charcuterie Board

Variety of cured meats, gourmet cheeses, seasonal fruit, tangy olives, candied nuts, dried apricots & cranberries, French baguette, freshly sliced cucumbers with hummus, Chef Molly's signature three-cheese-pear with apricot Jezabel sauce and more 48

Suggested pairing: Frontenac Blanc, Frontenac Gris, Malbec, Petite Sirah

Seasonal Cheese Board *

A variety of cheeses, candied nuts, dried cranberries, Chef Molly's signature three-cheese-pear with Apricot Jezabel sauce, crackers, and sliced apples 24

Suggested pairing: Frontenac Blanc, La Crescent, Frontenac Gris, Malbec

Dip Trio *

Chili crisp hummus, homemade corn salsa, and whipped spinach feta served with tortilla chips and pita chips 23

Suggested pairing: 10,000 Lakes, Frontenac Blanc, Reminisce, Malbec

Cream Cheese Poppers

Blend of smooth cream cheese, honey, and pimento peppers drizzled with a raspberry reduction sauce making it the perfect balance of sweet and spicy 9

Suggested pairing: North Block La Crescent, True North Rose

Burrata Bruschetta *

Fresh burrata cheese with homemade tomato bruschetta and garlic crostini 20

Suggested pairing: Marquette, Malbec

FLATBREADS

Gluten-Free crust 4

Add chicken 3 Add sausage 3 Add mushrooms 2

Chicken Pesto *

Loaded with melted mozzarella, homemade fresh pesto, chicken breast and juicy oven-roasted tomatoes 18

Suggested pairing: Frontenac Blanc

Margherita *

Classic style with garlic infused olive oil, fresh Roma tomatoes, and mozzarella topped with fresh chopped basil and drizzled with a balsamic reduction 18

Suggested pairing: True North Blanc, True North Red

Butternut Squash *

Roasted butternut squash topped with ricotta cheese, root vegetables, Italian sausage, drizzled with honey 18

Suggested pairing: North Block La Crescent, Frontenac Gris

Mushroom *

Sliced shitake mushrooms and a gooey three cheese blend topped with pickled red onions and mixed greens 17

Suggested pairing: Chardonnay, Malbec

Supreme *

Homemade red sauce, fresh mozzarella, sliced pepperoni, sausage, red onions and red peppers 19

Suggested pairing: Malbec

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* 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 may apply

Dessert MENU

BUTTER TOFFEE CAKE

Personal sized and served warm 7

Add vanilla ice cream 2

Suggested pairing: Golden Harvest 14 / 45

CHEESECAKE

Turtle 8

Suggested pairing: Vin Rouge Peltiér 17 / 55

Raspberry 8

Suggested pairing: Vin Doré Peltiér 13 / 45

*CHOCOLATE FLOURLESS TORTE **

Rich and indulgent 8

Suggested pairing: Vin Rouge Peltiér 17 / 55

*HOMEMADE CHOCOLATE TRUFFLES **

Bite-sized creation infused with our wine 8

Suggested pairing: Vin Rouge Peltiér 17 / 55

* *Gluten-free*

Dessert Wine MENU

GOLDEN HARVEST

This late harvest Frontenac Gris is medium bodied and has notes of apricot, pear, pineapple, golden apple orange zest and spice 14 / 45

VIN ROUGE PELTIÉR

Sugar plum, chocolate covered raspberry, dried fig, brown sugar and vanilla 17 / 55

VIN DORÉ PELTIÉR

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

