

OUR HANDCRAFTED WINES

FLIGHTS OF 3

Each pour 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 FLIGHT \$19

Create your own flight of three different wine varietals

\$1 Up-charge for Cuvée du Peltier, Reminisce and Cabernet Sauvignon
Not available for flights: Vin Doré Peltiér, Vin Rouge Peltiér, Golden Harvest.

SAMPLES

One 1 ounce pour \$2

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

FEATURED BEVERAGES

POINSETTIA MIMOSA \$16

Our sparkling Cuvée with a festive splash of pomegranate juice.

CRANBERRY SPRITZER \$13

Holiday inspired cocktail made with our Frontenac Blanc and cranberry simple syrup served over ice.

MULLED WINE \$14

Mulled wine spices steeped with our True North Rosé.

LIFT BRIDGE BEER \$12

Farm Girl, Hop Dish, Mango Blonde

BLUEBERRY LEMONADE (N/A) \$8

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

ROOT BEER FLOAT (N/A) \$7

Lift Bridge Root Beer poured over vanilla ice cream.

OTHER BEVERAGES

ARNOLD PALMER \$7

LIFT BRIDGE ROOT BEER \$6

LA CROIX SPARKLING \$3

COKE, DIET COKE, SPRITE \$3

LEMONADE \$3

ICED TEA \$5

ALL WINES ARE VEGAN FRIENDLY

MINNESOTA WINE

AWARD WINNING

50% OF PROFITS GO TO ALZHEIMER'S RESEARCH AT THE MAYO CLINIC

A PORTION OF EACH SALE GOES TO THE HERB BROOKS FOUNDATION

SPARKLING

CUVÉE DU PELTIÉR 2021 – SPARKLING WINE

Blend of Itasca and Frontenac Gris. Golden apple, stone fruit, lychee, dried apricot, lemon pith \$16/50

WHITE

10,000 LAKES WHITE SAUVIGNON BLANC

Star fruit, lime zest, gooseberry, honey, limestone, spice \$10/35

GRUNER VELTLINER 2023

Lime zest, star fruit, nectarine, pear, orange blossom \$10/35

ITASCA 2023

Golden apple, candied citrus, honeydew melon, white pepper \$12/40

FRONTENAC BLANC 2021 – OAK-AGED

Apricot, white peach, green apple, vanilla \$12/40

LA CRESCENT 2022

Apricot, pear, green apple, tangerine, candied lemon, honey \$12/40

TRUE NORTH BLANC 2021

White Blend of Estate Itasca, Frontenac Gris and Washington Sauvignon Blanc. Pear, white peach, marmalade, pine berry, pineapple \$10/35

NORTH BLOCK LA CRESCENT 2021

Tangerine, apricot, peach, honeysuckle, lychee, green mango, candied citrus \$11/38

FRONTENAC GRIS

Pineapple, pear, honey, marmalade, panna cotta, caramel, sun-dried papaya \$10/35

LATE HARVEST LA CRESCENT 2023

Peach, apricot, tangerine, honeysuckle, grilled pineapple \$14/45

ROSÉ

SYRAH ROSÉ 2023

Fresh strawberries, mandarin orange, white cherry, pomegranate \$14/45

TRUE NORTH ROSÉ 2023

Cherry, ripe raspberry, pomegranate, plum, candied citrus \$14/45

RED

MARQUETTE 2022 – OAK-AGED

Dark cherry, plum, blackberry, currant, pomegranate, bay leaf, espresso, cedar, spice \$17/55

CARIGNAN 2020 – OAK-AGED

Raspberries, cherries, dried cranberries, sandalwood, roasted hazelnuts \$12/40

ZINFANDEL – OAK-AGED

Raspberry, wild strawberry, lingonberry, fig, rose petal \$11/38

REMINISCE 2021 – OAK-AGED

Red blend. Zinfandel forward. Bramble fruit pie, cassis, plum, baking spice, sweet tobacco \$15/49

TRUE NORTH RED 2021 – OAK-AGED

Red blend, Merlot forward. Raspberry, strawberry, cherry, vanilla, spice \$11/38

UNA BELLA VITA – OAK-AGED

Single Barrel Teroldego. Plum, brambleberry cobbler, violets, warm cedar, baking spice, espresso, oregano, vanilla \$16/50

STATE OF HOCKEY RED – OAK-AGED

Red blend, Malbec forward. Dark cherry, plum, pomegranate, blackberry, French lilac, leather \$14/45

MALBEC 2021 – OAK-AGED

Red plum, blueberry, black cherry, jasmine, violet, prune, mocha, flint \$12/40

CABERNET SAUVIGNON 2021 – OAK-AGED

California style. Dark cherry, black plum, cassis, dried cranberry, blueberry, toasted walnut & pecan, oregano, cocoa, vanilla, leather \$22/75

RESERVE CABERNET SAUVIGNON 2022 – OAK-AGED

Bordeaux style. Dark cherry, black plum, currant, cassis, cherry pepper, black raspberry \$75-EXCLUSIVE CLUB 7 MEMBERS ONLY

PETITE SIRAH 2021 – OAK-AGED

Plum, blueberry, fig, sandalwood, peppercorn \$12/40

RUSTIC PLATES & DELECTABLES

CHEF SPECIALS

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 Rosé, Gruner Veltliner

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

CHICKEN WILD RICE SOUP

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

Suggested pairing: Frontenac Blanc

STEAK SANDWICH

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

Suggested pairing: Malbec, Cabernet Sauvignon

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, Carignan, Gruner Veltliner

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, 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, True North Rosé

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: True North Blanc, True North Red

FLATBREADS

Add 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, Gruner Veltliner

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: Carignan, Frontenac Blanc

MUSHROOM*

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

Suggested pairing: State of Hockey Red

SUPREME*

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

Suggested pairing: Malbec, Cabernet Sauvignon

WINE CLUB WEDNESDAY EVERY WEDNESDAY! MEMBERS SAVE 20%

Ask your server how to become a member today!

*GLUTEN-FREE — OR 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

