



## FOOD

### CHEESE PLATE 15

Local cheeses served with dried fruit, candied nuts, condiments, and baguette \*  
Add cured meats +4

### WARM BAGUETTE 6

with blackberry balsamic and olive oil for dipping

### NEWT NOSH TRIO 4

with GF crackers, candied pecans, dried apricots and cranberries\*

### CANDIED PECANS\* 6

### BROWNIE SUNDAE 7

House made brownie, vanilla ice cream & caramel

*\*can be made gluten free just ask!*



*Tadpole™size/full size bottle*

## DRY REDS

**2018 Cabernet Franc 10 / 22**  
fruity with underlying smoke & mineral characters  
RS: 0.1% TA: 5.2 g/L pH: 3.6 ALC: 12.7%

**2014 Cabernet Franc - Glacier Ridge 13/30**  
elegant spice aromatics, rich fruit with a supple mouthfeel  
RS: 0.1% TA: 5.8 g/L pH: 3.28 ALC: 12%

**2016 Cabernet Franc - Glacier Ridge 13/30**  
earthiness, structure, finesse  
RS: 0.1% TA: 5.9 g/L pH: 3.75 ALC: 13.5%

**2012 Merlot - Glacier Ridge 13/36**  
smokey and earthy with hints of vanilla and oak  
RS: 0.2% TA: 5.7 g/L pH: 3.70 ALC: 13.9%

**2015 Merlot - Glacier Ridge 13/30**  
a style and structure unique to Glacier Ridge Vineyards, well integrated oak  
RS: 0.1% TA: 6.15 g/L pH: 3.60 ALC: 12.7%

**2014 Viridescens 15/43**  
Bordeaux style blend, elegant, richly structured, ageworthy  
RS: 0.1% TA: 5.4 g/L pH: 3.40 ALC: 13.2%

## PORT-STYLE

**Hellbender 9/20**  
47% Noiret 19% Cabernet Sauvignon  
18% Cabernet Franc 16% Merlot  
ALC: 19.5%

**BEER 6 / pint**  
Rotating Selection of Lucky Hare Brews

**SODAS 3**  
Limonata, Cola, Root Beer

**TEA 3**  
Hot Tea  
English Breakfast, Earl Grey, Peppermint  
Hot Cinnamon Spice, Paris, Chamomile

**COFFEE**  
Espresso 3  
Americano 3  
Cappuccino 4  
Latte 4  
Mocha 4.5  
Drip Coffee 2.5



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