



To help us serve you in an efficient & healthy way, please observe the following rules:

- A mask must be worn at all times unless you are seated at your table. *Standing = Mask.*
- Allow a staff member to come to you for payment. Please do not approach the Bar.

## Wine & Cider Tasting Flight: 3 one-ounce samples for \$6

### Dry White Wines

### Glass / Bottle

<b>Chardonnay, Classic 2017</b> 11% ABV; Unoaked, notes of Green Apple & Lemongrass - 0.2% RS	\$6 / \$16.50
<b>Sauvignon Blanc Reserve, 2019</b> 11% ABV; Bright & Citrusy with a lingering finish - 0.2% RS	\$7 / \$18.50
<b>Lombardo Riesling, 2017</b> 10.1% ABV; Chalky minerality with Citrus & Spice, subtle sweetness - 0.85% RS	\$7 / \$18.00
<b>Pétillant Naturel, 2015</b> 11% ABV; Citrusy pith. Sparkling & unfiltered. Bottle finished fermentation - 0.2% RS	\$8 / \$27.00

### Dry Red Wines

### Glass / Bottle

<b>Dry Rosé</b> 10.9% ABV; Vinifera mélange with notes of Strawberry & Rhubarb - 0.3% RS	\$6 / \$16.50
<b>Blafränkisch Reserve, 2016</b> 12% ABV; Medium-bodied with notes of dark Berries & light Oak - 0.3% RS	\$7 / \$18.50
<b>Cabernet Franc, Classic</b> 12% ABV; Notes of Cherry & Cranberry with a subtle smokiness - 0.2% RS	\$7 / \$18.50
<b>Syrah Reserve</b> 12.5% ABV; Silky dark Berries & Spice with a hint of smoke - 0.2% RS	\$7 / \$22.00
<b>Pinot Noir Reserve, 2016</b> 12% ABV; Notes of Cherry with pleasant tannins and an earthy quality - 0.2% RS	\$7 / \$22.00
<b>Coal Fire Rosso</b> 12% ABV; Medium-bodied with notes of spiced Raspberries & Currants - 0.2% RS	\$4 / \$10.00
<b>Meritage, Classic</b> 12% ABV; Medium-bodied with notes of Black Cherries & Spice - 0.2% RS	\$6 / \$15.00
<b>Meritage Reserve, 2016</b> 12% ABV; Full-bodied & Smooth with notes of Pomegranate & Dark Chocolate - 0.2% RS	\$8 / \$25.00
<b>Skin Fermented White, 2014</b> 13.8% ABV; Vidal Blanc fermented with its skins and stems results in a herbaceous & tannic experience. Flavors of a white, body of a red - 0.3% RS	\$8 / \$25.00

Sweeter wines and our SteamPunk Ciders on the back

## Sweeter Wines

## Glass / Bottle

<b>Riesling, Classic</b>	\$6 / \$16.50
9.5% ABV; Medium Sweet with notes of Green Apple, Tropical Fruit, & Spice - 2.1% RS	
<b>Escape Noir</b>	\$5 / \$12.00
12% ABV; Sweet Red with notes of Blackberry & Raspberry. Serve chilled - 3.0% RS	
<b>Vignoles, Classic</b>	\$6 / \$14.00
11.5% ABV; Sweet with notes of Pineapple & Peach. Slightly tart finish - 4.0% RS	
<b>Fuji Apple</b>	\$6 / \$14.00
11% ABV; Sweet and crisp with bold Apple & subtle floral notes - 5.0% RS	
<b>Escape Blanc</b>	\$5 / \$12.00
11% ABV; Sweet with notes of White Peach & Grape. Easy drinking! - 5.0% RS	
<b>Escape Rosé</b>	\$5 / \$12.00
11% ABV; Sweet with notes of Cherry & Pink Lemonade - 9.0% RS	

## Dessert Wines

<b>Vinho Tesouro</b>	\$6 / \$16.50
17.5% ABV; Port-style made with Frontenac and fortified with brandy - 5.0% RS	
<b>Vidal Blanc, Ice Wine</b> (\$3 for a 1.5oz sample pour)	- / \$40.00
10% ABV; Decadent & Balanced. Notes of Honey, Apricot, & Peach - 21.4% RS	



## Cider

## Glass / Bottle

<b>Medaille d'Or</b>	\$6 / \$17.00
6.5% ABV; Single Varietal, upfront tannin with notes of Green Olive & bitter Citrus - 0.2% RS	
<b>Dabinett</b>	\$6 / \$17.00
7.5% ABV; Single Varietal, notes of bruised Apple with subtle Earthiness - 0.2% RS	
<b>Chisel Jersey</b>	\$6 / \$17.00
7.2% ABV; Single Varietal, Tannic with notes of earthy Apple & Baking Spices - 0.2% RS	
<b>Cyser Matters</b>	\$6 / -
7% ABV; Collab with B10 Meadworks. Notes of floral Honey & baked Apples - 2.5% RS	
<b>Hojack</b>	\$7 / \$17.00
6.5% ABV; Blend of 6 apples with a subtle minerality & spice - 0.8% RS	
<b>Brown Snout</b>	\$7 / \$17.00
3% ABV; Single Varietal, well-balanced with notes of bruised Apple & Honey - 1.6% RS	
<b>The Pit</b>	\$6 / -
7% ABV; Medium sweet blend with Montmorency cherries. Lightly tart & refreshing - 2.5% RS	
<b>Original</b>	\$5 / \$13.00
7% ABV; Medium sweet balanced blend of traditional ciders apples & Fuji for sweetness - 3.5% RS	