

Dry White Wines

Glass / Bottle

Chardonnay, 2017 0.2% Residual Sugar, 11% ABV; Unoaked, notes of green apple	\$6 / \$16.50
Sauvignon Blanc Reserve, 2019 0.2% Residual Sugar, 11% ABV; Bright & citrusy	\$7 / \$18.50
Lombardo Riesling, 2017 0.85% Residual Sugar, 10.1% ABV; Chalky minerality with subtle sweetness	\$7 / \$18.00
Pétillant Naturel, 2015 0.2% Residual Sugar, 11% ABV; Sparkling, bottle finished fermentation	\$8 / \$27.00

Dry Red Wines

Glass / Bottle

Dry Rosé 0.3% Residual Sugar, 10.9% ABV; Pinot Noir, Blaufränkisch, & Merlot	\$6 / \$16.50
Blaufränkisch Reserve, 2016 0.3% Residual Sugar, 12% ABV; Medium-bodied dark fruit & light oak	\$7 / \$18.50
Cabernet Franc 0.2% Residual Sugar, 12% ABV; Notes of cherry & smoke with delicate tannins	\$7 / \$18.50
Syrah Reserve 0.2% Residual Sugar, 12.5% ABV; Silky body, fruit notes throughout	\$7 / \$22.00
Pinot Noir Reserve, 2016 0.2% Residual Sugar, 12% ABV; Fruity with light tannin	\$7 / \$22.00
Classic Meritage 0.2% Residual Sugar, 12% ABV; Full-bodied blend with fruit notes on the nose	\$6 / \$15.00
Meritage Reserve, 2016 0.2% Residual Sugar, 12% ABV; Full-bodied blend of Cabernet Sauvignon, Cabernet Franc, & Merlot	\$8 / \$25.00
Skin Fermented White, 2014 0.3% Residual Sugar, 13.8% ABV; Vidal Blanc grapes fermented with skins and stems.	\$8 / \$25.00

Sweeter Wines

Glass / Bottle

Classic Riesling 2.1% Residual Sugar, 9.5% ABV; Not too sweet, not too dry	\$6 / \$16.50
Escape Noir 2.5% Residual Sugar, 12% ABV; Medium Sweet blend of Cabernet Franc, Frontenac, & Blaufränkisch	\$5 / \$12.00
Vignoles 4% Residual Sugar, 11.5% ABV; Fruity with bright tropical notes	\$6 / \$14.00
Fuji Apple 5% Residual Sugar, 11% ABV; Bold Apple with subtle floral notes	\$6 / \$14.00
Escape Rosé 9% Residual Sugar, 11% ABV; Tart Cherry & Pink lemonade	\$5 / \$12.00

Dessert Wines

Vinho Tesouro 5% Residual Sugar, 17.5% ABV; Port-style made with Frontenac and fortified with brandy	\$6 / \$16.50
Vidal Blanc, Ice Wine (\$3 for a 1.5oz sample pour) 21.4% Residual Sugar, 10% ABV; Grapes are harvested when the temperature is a max of 17 F	- / \$40.00



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.

Cider

Glass / Bottle

Medaille d'Or	\$6 / \$13.00
0.2% Residual Sugar, 6.5% ABV; Single Varietal, upfront tannin with grassy notes & bitter citrus	
Dabinett	\$6 / \$13.00
0.2% Residual Sugar, 7.5% ABV; Single Varietal, balance of sweetness, tannin, and acidity	
Chisel Jersey	\$6 / \$15.00
0.2% Residual Sugar, 7.2% ABV; Single Varietal, tannic and dense on the mid-palate	
Cyser Matters	\$6 / —
2.5% Residual Sugar, 7% ABV; Collaboration with 810 Meadworks	
Hojack	\$7 / \$17.00
0.8% Residual Sugar, 6.5% ABV; Blend of 6 traditional apples—Michelin, Dabinett, Brown Snout, Binet Rouge, Chisel Jersey, & Medaille d'Or	
Brown Snout	\$7 / \$17.00
1.6% Residual Sugar, 7.3% ABV; Single Varietal, well-balanced with notes of honey and stone fruit	
Original	\$5 / \$13.00
3.5% Residual Sugar, 7% ABV; Blend of traditional ciders apples & Fuji for sweetness	

Boards

Curated Small Plates

Simple Snack	\$4
Choose One: Salami / East Hill Creamery Cheese / Hummus / Dark Chocolate Your choice will be accompanied by Issa's Pita Chips, house-roasted Almonds, & a bit of LynOaken Jam	
Super Snack	\$10
Choose Three: Salami / East Hill Creamery Cheese / Hummus / Dark Chocolate Your choice will be accompanied by Issa's Pita Chips, house-roasted Almonds, & a bit of LynOaken Jam	

Beer

Glass

Niagara Lager 16oz Draft—Woodcock Bros, 5.0% ABV; Crisp & Light	\$5
Oatmeal Cookie Brown 16oz Draft—42North, 5.8% ABV; English Brown Ale	\$5
Sticky Trees 16oz Draft—Pressure Drop Brewing, 6.5% ABV; IPA	\$5
Canned Beer - Check out what's available in the cooler!	12oz \$3.25 / 16oz \$4

Specialty Drinks

Glass

CinnaPunk	\$7
12oz of SteamPunk Original Blend with a shot of Cinnamon Candy Rum	
Kickstart	\$7
6oz of Steamworks Cold Brew <u>OR</u> Hot Coffee and Black Button Bourbon Cream	
Bourbon Cream Hot Cocoa	\$6
House made Hot Cocoa with Black Button Bourbon Cream, topped with whipped cream	
Mulled Wine (Only available Friday - Sunday)	\$7
Toasty! Warm spiced Blaufrankish & Fuji wine	