

Margarita and Blue Moon

Charcuterie Board \$15 Assorted Meats and Cheeses

Pretzel Platz Gourmet Pretzels \$5

The Classic Pretzel Honey Blueberry Pretzel Sundried Tomato Pretzel

Pancetta Stuffed \$6

Caprese Salad \$10

Tonics and Refreshers

Prohibition Compliant

Farmhouse Mojito \$4.50

Shirley Temple \$4.50

Wind Hill Farms Tasting

\$15 per person select 6 wines per tasting \$8 per glass Your choice of wine, 60z pour

Blaufränkisch \$28

Estate Grown

cherry, dark berry, peppery, when young full of fruit ages velvety, supple, and complex.

*paired best with lamb or grilled meat

Cabernet Franc \$23

raspberries, blackcurrants, violets, and graphite

*pairs well with just about anything due to its higher acidity, using fresh herbs in your dish will highlight this garden friendly wine

Thite

Traminette - Drv \$28

Estate Grown

light perfume, cinnamon, lilac, orange blossom and citrus peel, bergamot, and honeysuckle

*pair it with shellfish, chicken, pork, or veal. pairs well with spicy or sweet and sour sauces.

Traminette Semi - Sweet \$28

Estate Grown

stopping fermentation early, provides a residual sweetness highlighting the varietal fruit and honeysuckle character of this

Traminette Sparkling \$32

Estate Grown

Similar to our Dry Traminette but with the added elegance of a sparkling finish.

Sauvignon Blanc \$23

aromas of flowers, tropical fruits, and mineral stone, tart and

*pairs best with fish or cheese, particularly chèvre, one of the best wines to accompany sushi

Mead

Ol' Fashioned Dry - Orange Blossom Honey \$14

Crimson Path - Cherry and Vanilla Bean \$14

Honey Hopped - Mosaic and Cascade Hops \$17

Sweet Mead - Orange Blossom Honey \$14

Aperitif

Das Bussi – The Kiss \$18

Rehydrated Blaufränkisch Skins mingled with Orange Blossom Honey, left to ferment in the bottle creating a delightful light carbonation.

Local Brew

Free Will - Medieval Wit \$8

Free Will - Mango Wheat \$8

Fegley's - Hop'Solutely \$8

Fegley's - Space Monkey \$8