

DRY WINE

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Edelweiss \$14

A smooth light dry white wine- fruity in flavor, with a slight sharpness with the finish. Pairs well with fish, chicken, pork chops or pasta. Award winner 2016

Frontenac \$18

A dry red wine with distinctive cherry & plum aroma. Pairs well with duck, beef & pasta dishes made with tomato. Serve at room temperature. Award winner 2017 & 2018

La Crescent \$14

A dry white wine with a floral nose. Crisp & light with grapefruit notes. Great with cheese, fish. Serve room temperature or chilled.

Leon Millot \$16

A medium bodied dry red with distinct berry aromas, slight pepper finish. Pairs well with beef. Serve at room temperature.

Marquette \$20

A medium bodied wine with a deep red color, with desirable aromas of cherry, spice & berry. Pairs well with steak or prime rib. Serve at room temperature. Award winner 2015 & 2017

Noiret \$16

Deep rich in color with notes of green & black pepper, along with raspberry, blackberry & some mint aromas. Pairs well with beef, pasta & sharp cheese. Serve at room temperature. Award winner 2018

Old JB \$16

A medium bodied red wine made with two of our grapes. It is named after our friend John Burns. Pairs well with pizza & pasta. Serve at room temperature. Award winner 2015

St. Croix \$18

A dry red wine providing fruity notes on the nose, dark berry on the palate, deep rich in color. Pairs well with steak or other grilled meats. Serve at room temperature. Award winner 2016 & 2017

Swenson White \$14

A soft dry light wine with a fruity nose. Nicely balanced with fish.

Petite Pearl \$20

A dry red wine with a deep garnet color with tastes of ripe fruit and with soft mid-mouth tannins. Pairs well with grilled steak or chocolate. Serve at room temperature. A new wine in 2018

SEMI-SWEET WINE

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Brianna \$14

A semi sweet white wine with an apricot, peach & pineapple nose. Pairs well with chicken, white fish or shell fish. Simply DELICIOUS! Serve chilled. Award winner 2015. International GOLD metal winner 2016

Edelweiss \$14

A medium bodied white wine with hints of citrus. The fruity flavors make it an excellent pair with shellfish, pork or chicken. Serve chilled. Award winner 2015 & 2016

Frontenac Blanc \$14

A medium body semi sweet wine with a citrus nose. Serve chilled. Great anytime.

Frontenac Gris \$14

Aromas of peach and apricot with hints of enticing citrus tropical fruit. Pairs well with pork, cheese, nuts, salmon. Serve chilled. Award winner 2016 & 2017, International GOLD metal winner 2018

La Crescent \$14

A white grape with an intense nose of apricot & citrus. Very smooth, excellent anytime! Serve chilled, Pairs well with fish, shellfish & chicken. (Parent grape to Reisling) Award winner 2015

Vignoles \$16

A great patio wine. Pairs well with fresh fruits or fruit desserts. Serve chilled. International GOLD metal winner 2017 & 2018

Semi sweet Frontenac \$14

A semi sweet/tart red wine with a cherry flavor. Pairs well with steak. Great anytime. Award winner 2018

SWEET WINE

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Nevaeh**\$14**

This is a sweet white wine, light & crisp, made with Muscat grapes. Similar to a Moscato wine. Tastes like a little bit of heaven. (Nevaeh is Heaven spelled backwards). Serve chilled.

Rhubarb**\$14**

An amazing blend of sweet & tart. Great with spicy food. Serve anytime. Serve chilled. Award winner 2015 & 2016

Serenity**\$14**

A blend of two of our grapes. Amazing nose, excellent anytime! Serve chilled. Award winner 2016 & 2017. International GOLD metal winner 2018

Sweet Concord**\$14**

An outstanding sipping wine with its strong grape flavor! Simply delicious! Enjoy anytime, even with breakfast! Award winner 2018

St Pepin**\$14**

A soft light white wine bursting with fruit flavors! Great with chicken or fish. Excellent anytime.

Brooklyn's Blend**\$16**

Sweet, fruity & light. Crisp delightful finish. Great anytime.

Bentley's Blend**\$16**

A blend of our grapes makes this light & delicious. Fruity flavor. Great anytime.

DESERT WINE

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Old Duke

35

A delicious dessert wine. GREAT anytime. Made with Frontenac grapes. Award winner 2016

CHAMPENOISE

Sweet Rose'

\$25

A sparkling wine made from our Frontenac Gris grape, light peach/apricot taste. Award winner 2018

FOOD

WOOD FIRED PIZZA

Sausage \$10

Italian sausage, tomato sauce & our cheese blend

Pepperoni \$10

Pepperoni, tomato sauce & our cheese blend

The Wood Fired Loaded \$10

Italian sausage, pepperoni, canadian bacon, onions, peppers, mushrooms, tomato sauce & our cheese blend

Duke's All meat \$10

Italian sausage, canadian bacon, pepperoni, tomato sauce & our cheese blend

The Traditional Veggie \$10

Bell peppers, onions, mushrooms, black olives, balsamic glaze, tomato sauce & our cheese blend

Bianco \$10

All cheese pizza! Our cheese blend, garlic olive oil & Italian seasonings

BBQ Chicken \$10

BBQ sauce, chicken, onions, green pepper & our cheese blend

Chicken Pesto \$10

Chicken, gourmet pesto sauce, onion & our cheese blend

Buffalo Chicken \$10

Chicken, hot sauce, onion, green peppers, red pepper flakes & our cheese blend

Chicken Arugula \$10

Chicken, onion, red pepper flakes, garlic olive oil, our cheese blend & arugula

Chicken Bacon Ranch \$10

Chicken, bacon, ranch & our cheese blend

Hawaiian \$10

Canadian bacon, pineapple, tomato sauce & our cheese blend

BLT \$12

Canadian bacon, bacon, mayo garlic oil blend, tomatoes, our cheese blend & arugula

SEASONAL--Margherita

Roma tomatoes, mozzarella, tomato sauce & Fresh basil