



## Wines

## Appetizers- Available after 4:00 pm.

### White Wines

- **Slatestone Riesling** (Germany) – Wonderfully fruity, soft-sipping wine that is perfect with salads and spicy dishes. **\$8/32**
- **Cline Viognier** (California) – Aromas of peach and apricot, and a rich mouthfeel with crisp acidity characterize this great sipping wine. **\$7/28**
- **Santa di Terrossa Pinot Grigio** (Italy) – Bright fruit nose of pear and citrus, and great balance with a finish that is clean and crisp. **\$7/28**
- **Mountain River Chardonnay** (Africa) – Creamy lemon and citrus flavors beautifully integrated with oak nuances make this wine a tribute to the chardonnay grape. **\$7/28**
- **Giesen Sauvignon Blanc** (New Zealand) – Grapefruit and tropical fruit aroma, citrus flavors and succulent, punchy fruit intensity. **\$8/32**
- **St. Pepin** (Cannon Falls, Minnesota)- Crisp, tropical and citrusy with aromas of pineapple, apple and pear. **\$9/36**
- **Protocolo Blanco** (Spain)- This Spanish white strikes a perfect balance between fruit and acidity. **\$4/16**

### Rose Wines

- **Pedroncelli Zinfandel Rose** (California) – Semi-dry with aromas and flavors of strawberry fruit, and a spice and raspberry finish. **\$6/24**

### Medium-bodied, Versatile Red Wines

- **Protocolo Tinto** (Spain) – 100% Tempranillo. Fresh strawberry aroma leading into bright, juicy flavors, with a black pepper finish. **\$4/16**
- **Cooper Hill Pinot Noir** (Oregon) – 100% Organic. Bright, fresh cherry aromas, with juicy, crisp, red berry fruit in the mouth. **\$9/36**

### Full-bodied Red Wines

- **Bulletin Place Shiraz** (Australia) – Dark color, soft and spicy aromas, and flavors of dark chocolate, cherries and plums. **\$6/24**
- **Friends Zinfandel** (California) – Classic Sonoma County Zinfandel with a nose of red fruits, and a full mouthfeel of berry flavors and soft tannins. **\$9/36**
- **Araucano Cabernet Sauvignon** (Chile) – Aromas of spice and mint, black fruit flavors with good weight, and a long lingering finish. **\$7/28**
- **Rosenblum Vintners Cuvee Syrah** (California) – Dark and rich, with elements of ripe black cherry and currants, and a hint of smoked bacon and chocolate. **\$8/32**

**Corking Fee- \$12** (Bring your own bottle in, and we will cork it and supply the glasses.)

- **Italian Trio**- French bread served with olive tapenade, basil garlic olive oil and pine nut parmesan pesto. **\$8**
- **Gourmet Chips**- Gourmet blue and white corn chips served with a mango pineapple pico de gallo. **\$5**
- **Brick Oven Bread Basket**- Sliced Brick Oven baguette with Garlic dipping oil. **\$6**
- **Trio de Mexicanos**- Gourmet corn chips served with a trio of mango lime salsa, garlic salsa and corn relish salsa. **\$6**
- **World Tour**- Various specialty cheeses from around the world served with Granny Smith apples and gourmet crackers. **\$9**
- **Cranberry Brie**- A portion of baked brie topped with cranberry kiwi relish and pecans, served with gourmet crackers. **\$9**
- **Bruschetta**- Diced Roma tomatoes marinated with olive oil, red onion, garlic and parsley, topped with parmesan cheese and served on toasted French baguette slices. **\$8**
- **Crab Artichoke Dip**- Celery, cucumber, carrots and French bread surround a warm, crab artichoke dip. **\$10**
- **Curried Shrimp over Avocado**- Halves of fresh avocado filled with jumbo shrimp wedges in a curried Cajun cocktail sauce. **\$9**
- **Insalata Caprese**- Layers of fresh basil, tomato and mozzarella marinated in our signature balsamic olive oil, served with French bread. **\$8**

## Beer Selections

- **Summit Grand**-Minnesota-**\$3.50**
- **Stella Artois**- Lager (Belgium) **\$4**
- **Pyramid Hefeweizen**- Wheat (Washington) **\$4**
- **Goose Island Honkers Pale Ale** (Illinois) **\$4**
- **James Page Burly Brown Ale** (Wisconsin) **\$4**
- **Ayinger Celebrator**- Bock (Bavaria) **\$8**
- **Sam Smith Oatmeal Stout** (England) **\$7**
- **Clausthaler**- Non-alcoholic Amber (Germany) **\$4**