



FEATURED WINE FLIGHTS

2 oz. pour of three wines

L. MAWBY BUBBLY <i>Methodo Champenoise</i>	\$16
VINBAR Brut Liberty Cuvee - en tirage March 2012	
BLANC de BLANCS - en tirage March 2014	
GRACE Brut Rose - en tirage February 2013	
M. LAWRENCE BUBBLY <i>Tank Fermentation</i>	\$ 13
SEX - Rose brut, blend of Pinot Noir, Vidal, & Chardonnay	
GREEN - Dry white blend of Cayuga & Riesling	
ROSSO - Rich, semi-sweet red blend	
DRY WHITE <i>Lightest to fullest bodied</i>	\$12
ARCTUROS Sauvignon Blanc - 2015 Black Star Farms	
ARCTUROS Dry Riesling - 2015 Black Star Farms	
TRIBUTE CHARDONNAY - 2013 Good Harbor	
GOOD HARBOR RED <i>Driest to Sweetest</i>	\$14
PINOT NOIR - 2014 - Light, dry and earthy	
COLLABORATION - Rich, dry, and smooth	
HARBOR RED - Semi-dry, dark fruit flavors	
BLACK STAR FARMS DRY RED <i>Lightest to Fullest Bodied</i>	\$18
TRIBUTE Pinot Noir - 2012 Montaña Rusa Vineyard	
ARCTUROS Cabernet Franc - 2012 Full bodied, dry red	
LEORIE Merlot/Cabernet Franc - 2011 Bordeaux blend	
STAFF PICKS <i>Chosen by our Amazing Staff</i>	\$ 9
SEX - M. Lawrence Brut Rose, 1.5% residual sugar	
ARCTUROS Pinot Gris - 2014 Black Star Farms	
HARBOR RED - Good Harbor	
HARD APPLE CIDER <i>Driest to Sweetest</i>	\$9
Bright - Tank fermented, 100% Leelanau County apples	
Black Star Farms Hard Apple Cider - Fresh aromatic apple	
Good Harbor Cinnamon Cider - Crisp apple & cinnamon	