### Whites

Roots White: Our dry white is a unique blend of Sauvignon Blanc, Viognier and Gewürztraminer. Crisp and refreshing, this aromatic wine practically jumps out of the glass with fresh fruit notes of lemon, lime and Asian pear, with a grassy-edge and a touch of white flowers. \$9/glass, \$22/bottle

<u>Itasca:</u> Our 2022 Itasca is crafted entirely from estate fruit. It is aged on the lees in neutral oak with regular stirring for about nine months. The resulting wine is subtle and elegant with abundant notes of meyer lemon, Asian pear, and blossom, complemented by a creamy mouthfeel. \$9/glass, \$32/bottle

Oaked Frontenac Blanc: Our Oaked Frontenac Blanc is a round, weighty dry white wine exploding with fruit aromas -- tangerine, yellow apple, white plum, and mango aromas all jump out of the glass. The fresh fruits are complemented by jasmine and honeysuckle, along with a hint of toasty vanilla from a few months spent in oak. \$9/glass, \$32/bottle

Frontenac Gris: Exclusively on tap. Our 100% Minnesota grown Frontenac Gris is off-dry with bright acidity. The weighty mouthfeel is complemented by tropical fruit notes of melon and mango along with ripe pear, golden apple, and light honeysuckle. An enticing green herbal character adds freshness and a touch of complexity. \$9/glass, \$24/growlette

<u>Riesling:</u> This pretty and perfumed wine is off-dry; the touch of sweetness is nicely balanced with zippy acidity. Flavors and aromas of grapefruit, lime, golden apple and white peach with an underlying minerality are nicely complemented by hints of camphor, anise and a light honeysuckle note. \$9/glass, \$22/bottle

La Crescent: La Crescent features intense ripe peach and pineapple flavors with a panoply of floral aromatics including rose, jasmine, and lemon blossom. The wine is clean and pure and inviting; the sweetness is perfectly balanced by refreshing natural acidity. \$9/glass, \$24/bottle

<u>Frosted Root White:</u> Our Frosted Root White is a semi-sweet blend of Brianna and La Crescent grapes. Smelling a glass of this golden wine is like plunging headfirst into a garden full of flowers. Ripe tropical flavors of mango and pineapple, along with green melon, are almost overtaken by the wine's deep and heady perfume. \$9/glass, \$22/bottle

Bubbly: Exclusively on tap. Our Frosted Root White, but bubbly! A fun semi-sweet sparkler. \$9/glass, \$30/growlette

Betty's White: Pale in color but not in structure, Betty's White abounds with notes of ripe melon, pineapple, honeysuckle, and honeycomb. \$9/glass, \$22/bottle

<u>Solstice:</u> The pale golden color of our Solstice Ice Wine is enticing in the glass. Exotic tropical notes of dried pineapple are the first to hit the nose, followed by aromas of ripe apples, dried apricots, golden raisins, honeycomb, and white flowers. On the palate, this lusciously sweet wine is balanced by fresh acidity. \$18/glass, \$50/750mL bottle

<u>Dockside Blanc:</u> This unique sweet, fortified dessert wine was aged in oak barrels for several months. Toasty notes of toffee and hazelnuts are layered over a bright caramelized pineapple character. \$18/glass, \$28/375mL bottle

#### Rosé

<u>River Day Rosé:</u> Our dry rosé offering, River Day is a beautiful pale pink blend with aromas and flavors of gardenia, strawberry, watermelon, and white cherry. Perfect for summertime picnics or days spent out on the water. Light and refreshing! \$9/glass, \$24/bottle

Roots Rosé: The Roots Rosé is a semi-sweet blend of Minnesota-grown Frontenac and Frontenac Gris grapes. Reminiscent of fresh berries from the farmers' market, the wine walks the delicate balance of sweet and tart, with the fruit-forward nature edged with a frame of bright natural acidity. \$9/glass, \$22/bottle

Carafes available for wines on tap – an extra glass of wine for the same price as the bottle!

Tabs left open at the close of business are subject to an automatic 18% gratuity.

#### Reds

Marquette Unplugged: Exclusively on tap. Unplugged is a fresh and fun take on Marquette, crafted using semi carbonic maceration winemaking techniques. Fruit forward, slightly sweet, and unoaked, this is a red wine best served lightly chilled. Be sure to take in the beautiful brilliant purple color before enjoying. \$9/glass, \$24/growlette

Marquette: This Marquette wine, like its grandparent Pinot Noir, has a lighter body but plenty of intense flavors such as black cherry, red plum and cranberry. Aged in oak barrels, there are elegant notes of campfire, damp forest floor, and white pepper. Serve with pizza or any tomato-based stews and pastas. \$9/glass, \$26/bottle

<u>Grenache:</u> Grenache has a certain wild or savage nature, dry and full of rich and spicy notes. Our version has aromas and flavors of black cherry, pomegranate, and bramble fruits surrounded by elements of black pepper, licorice, and purple violets. \$9/glass, \$26/bottle

<u>Triple Root Red:</u> Exclusively on tap. The Triple Root Red is a rare and unique blend of Marquette, with equal portions of Petite Sirah and Grenache grapes. The wine is rich and full-bodied, exhibiting notes of dark sweet cherry and ripe red plum with hints of aromatic cedar, black pepper and a whiff of gun smoke. \$9/glass, \$32/growlette

Marquessa: 2021 marks our first vintage of Marquessa. Composed of 100% Marquette, we seized the opportunity to experiment with blending and used bourbon barrels. The nose is fresh and fruit forward, and yields to toasty, nutty notes on the palate. \$9/glass, \$44/bottle

Roots Red: Our semi-sweet oak-barrel matured Roots Red is produced from Minnesota-grown Frontenac grapes blended with grapes grown in Washington state. Designed to be easy drinking, its bold and rich flavors of plum, cherry and other berries are sure to excite the palate. There is a finishing note of sweet milk chocolate. \$9/glass, \$24/bottle

<u>Frosted Root Red:</u> Our Frosted Root Red will satisfy your sweet tooth and entice your senses. Aromas of candied red cherries and juicy black plums leap out of the glass and are complemented by rosemary, mocha, and cinnamon notes. A final hit of blackberry and vanilla lingers on the palate. \$9/glass, \$24/bottle

<u>Riverside Ruby:</u> A fortified dessert wine, Riverside Ruby is a young, fresh style. Notes of cherry pie, marzipan, cocoa nibs, coffee, and sweet baking spices can all be found in the glass. Sweet but not cloying, Riverside Ruby is perfect as an after dinner drink by the fire. \$18/glass, \$28/375mL bottle

Carafes available for wines on tap – an extra glass of wine for the same price as the bottle!

## Seltzer, Hard Cider and Beer on Tap

<u>Tropical Punch Wine Seltzer</u>: Made from a blend of white and red grapes and tropical fruit essence, this 7.5% abv seltzer is a new take on fizzy rosé. \$9/glass; \$22 for your first growler fill and \$18 for refills

Heritage Hard Cider: Our 6.5% abv house hard cider is semi-sweet, with lots of fresh apple flavors from local apples. \$8/glass; \$21 for your first growler fill and \$16 for refills

<u>Liftbridge Beer</u>: Rotating beer selections. \$8/glass

# Other Options

Housemade Root Beer on tap \$4 (also available by the growler)

Soda, Juice and Iced Tea (various flavors) \$2

Bottled Water \$1

Sparkling Water \$3

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