Wine Menu

WHITE WINE – By the Glass $10 — Bottle

Roots White — $24
Dry. 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. *Estate-grown fruit.*

Oaked Frontenac Blanc — $32
Dry. Our Oaked Frontenac Blanc is a round, weighty wine exploding with aromas of tangerine and mango. The fresh fruits are complemented by jasmine and honeysuckle, along with a hint of toasty vanilla from oak. *Estate grown fruit.*

Riesling — $22
Off-dry. This pretty and perfumed wine is barely off-dry; the touch of sweetness is nicely balanced with zippy acidity. Flavor and aromas of grapefruit, lime, golden apple and white peach with an underlying minerality are nicely complemented by hints of anise.

La Crescent — $24
Semi-sweet. 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.

Frosted Root White — $22
Semi-sweet. 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.

Bright Side White — $24
Sweet. Tropical and vibrant, this wine is sunshine in a glass, with notes of white blossoms, ripe melon, and mango. As an added bonus, proceeds support Children's Minnesota. *Estate grown fruit.*

ROSÉ WINE – By the Glass $10 — Bottle

River Day Rosé — $24
Dry. 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! *Estate grown fruit.*

Roots Rosé — $24
Semi-sweet. Roots Rosé is a blend of 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. *Estate grown fruit.*

Bubbly Rosé — $30/growlette
Exclusively on tap. Semi-sweet. A blend of estate grapes and made bubbly! A fun semi-sweet sparkler with notes of watermelon and berries. *Estate grown fruit.*

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.

RED WINE – By the Glass $10 — Bottle

Marquette — $28

Dry. This Marquette wine, like its grandparent Pinot Noir, has a lighter body but plenty of intense flavors of black cherry, red plum and cranberry. There are also elegant notes of campfire, damp forest floor, and white pepper. *Estate grown fruit.*

Grenache — $26

Dry. Grenache has a certain wild or savage nature, 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.

Triple Root Red — $32

Dry. The Triple Root Red 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.

Roots Red — $24

Semi-sweet. Designed to be easy drinking and a crowd-pleaser, the rich flavors of plum and mocha are sure to excite the palate. Smooth and just slightly sweet, this red blend is very fruity with a kiss of French oak character. There is a finishing note of sweet milk chocolate that entices one to taste the wine again and again. *Estate grown fruit.*

DESSERT WINE – By the Glass $15 — Bottle

Equinox — $45

Lusciously sweet. This golden late harvest style white dessert wine is fruit forward and opulent, bursting with notes of pineapple and honey. Full bodied and mouth coating, this wine is joyful and delicious. *Estate grown fruit.*

Dockside Blanc — $24/375mL

Lusciously sweet. This unique fortified white dessert wine was aged in oak barrels for several months. Toasty notes of toffee and hazelnuts are layered over a bright caramelized pineapple character. *Estate grown fruit.*

Riverside Ruby — $45

Lusciously sweet. This fortified red dessert wine was blended and aged in oak barrels for an extended period. Delectable notes of chocolate covered cherry and caramel mingle with flavors of plum jam and mocha. *Estate grown fruit.*

HARD SELTZER & BEER ON TAP — Glass

POG White Wine Seltzer	$9
Tropical Punch Rosé Wine Seltzer	$9
Very Berry Red Wine Seltzer	$9
Lift Bridge Brewery Farm Days Golden Ale	$9
Lift Bridge Brewery Lost Landing Hazy IPA	$9

NON-ALCOHOLIC BEVERAGES — Price

Housemade Rustic Root Beer (also available by the growler)	$4
Canned Mocktails (assorted flavors)	$6
Soda and Juice	$2
Bottled Water	$1
Sparkling Water	$3

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