



RUSTIC ROOTS WINERY

Wines available to enjoy by the glass (\$8) or bottle (as marked). Tastings are also available!

Whites

Roots White: Our dry white is a unique and refreshingly un-traditional blending of Sauvignon Blanc, Viognier and Gewürztraminer. This aromatic wine practically jumps out of the glass with fresh fruit notes of lemon, lime and Asian pear, with a grassy-edge from the Sauvignon Blanc and a touch of white flowers. This wine fills the mouth without coating it, and finishes clean with bright acidity. Crisp and refreshing, Roots White is a wonderful aperitif, and also pairs well with light fish and chicken dishes and summer salads. \$21

Itasca: The newest cold-hardy grape to be developed by the University of Minnesota, Itasca is making waves in the Midwest wine scene for its complexity and ability to balance dryness and acidity. Unassuming in the glass, this pale lemon wine packs on a punch on the nose and palate. Aromas and flavors of grapefruit zest, Bartlett pear, white peach and juicy pineapple are supported by notes of gardenia, grass, wet stone, and a nutty almond quality. The high acidity, balanced by the multitude of fruit characteristics, is rounded out by just a touch of oak aging for texture. Dry and refreshing, this wine is the perfect pairing with an afternoon spent in a hammock. Goat cheese, creamy shrimp alfredo, and seared scallops with a beurre blanc sauce are all perfect partners for our Itasca. \$31

Oaked Frontenac Blanc: Our Oaked Frontenac Blanc is a round, weighty dry white wine exploding with the scents of summer -- tangerine, yellow apple, white plum, apricot, 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. The medium+ acidity is expertly balanced by the ripeness of the fruit, creating a rich, juicy yet refreshing wine that would pair delectably with Mediterranean fare off the grill. The mouth coating texture also makes this wine ideal with pungent creamy cheeses. \$23

Riesling: Sourced from grapes grown in Washington State, we had originally intended to blend this Riesling into the Roots White, but we were delighted at the quality of the wine and decided to bottle it on its own. The 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. This Riesling is surprisingly complex and layered despite its delicate nature. A delicious wine to enjoy on its own, one could also enjoy it with spicier curries and southeast Asian cuisines such as Thai, Vietnamese or Malaysian dishes. \$21

La Crescent: A University of Minnesota developed wine grape, La Crescent is now quite widely known for producing delicious aromatic wines often reminiscent of its shared genetic heritage with the Muscat grape. Ours is no exception, featuring intense ripe peach and pineapple flavors with a panoply of floral aromatics including rose, jasmine, and lemon blossom. This is one of those rare wines that tastes just like it smells. The wine is clean and pure and inviting; the sweetness is perfectly balanced by refreshing natural acidity. As wonderful as it is on its own, it can also pair with a multitude of lighter fare, fresh seafood, salads and soft ripe cheeses. \$21

Frosted Root White: 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 -- gardenia, jasmine, and apple blossom just for starters. Ripe tropical flavors of mango and pineapple, along with green melon, are almost overtaken by the wine's deep and heady floral perfume. We like to enjoy it well-chilled and all by itself, or adding a splash of sparkling water and fresh fruit juices makes a wonderful warm weather sangria. \$21

Rosé

Roots Rosé: The Roots Rosé is a creative blend of Minnesota-grown Frontenac and Frontenac Gris grapes. The wine has multiple and intense flavors and aromas of peach, white plum, tart cherry and blood-orange with hints of honeysuckle, pomegranate and toasted marshmallow. 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. A delicious warm-weather sipper all on its own, Roots Rosé would also pair well with creative fruit salads, crepes and lighter fresh fare. Best served chilled. \$21

Reds

Marquette: The Marquette grape is probably the best-known red-grape variety from the University of Minnesota's grape breeding project. For additional complexity, we blended ours with just a touch of Merlot grown in Washington State. 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. Further sensory investigation reveals elegant notes of campfire, damp forest floor, and white pepper. Aged in American oak barrels, there is a note of pine forest that adds to its flavorful, mouth-watering, and thirst-quenching texture. Serve with pizza or any tomato-based stews and pastas. \$25

Grenache: Grenache, widely grown and known in Spain as "Garnacha", is steadily growing in popularity around the world. Grenache has a certain wild or savage nature, full of rich and spicy notes. Our version has flavors of tart cherry and cranberry surrounded by elements of black pepper, leather and allspice. The wine has a briny, savory character reminiscent of a meaty rare steak. Lighter in color but nonetheless bold in texture, the wine is complemented by a sweet kiss of high quality French oak. Serve with grilled or stewed meats and roasts, and salty hard aged-cheeses. \$25

Triple Root Red: The Triple Root Red is a rare and unique blend of Minnesota Marquette, with equal portions of Petite Sirah and Grenache grapes sourced from vineyards in the Yakima Valley of Washington state. 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. Delicious and bold, yet also elegant and plush, it is our version of the "iron fist in a velvet glove." The acidity on the finish keeps you going back for more. Serve with hearty roast meat and game dishes. \$29

Roots Red: Our semi-sweet oak-barrel matured Roots Red is produced from Minnesota-grown Frontenac grapes blended with Cabernet Sauvignon, Petite Sirah, and Merlot grapes grown in the Yakima Valley of Washington state. Designed to be easy drinking and a crowd-pleaser, its bold and rich flavors of plum, cherry and other berries are sure to excite the palate. Slightly reminiscent of strawberry desserts, soft and smooth and just slightly sweet, this wine is very fruity with a kiss of French oak character, especially in the touch of vanilla that comes through on the nose. There is a finishing note of sweet milk chocolate that entices one to taste the wine again and again. \$23

Hard Cider

Heritage Hard Cider: Our house hard cider is semi-dry to semi-sweet, with moderate acidity and lots of fresh apple flavors from local apples. At 6% abv, this is a fun, lower alcohol option to explore while visiting the tasting room. \$7/glass; \$21 for your first growler fill and \$16 for refills

Beer on Tap

Liftbridge: Farm Girl Saison, Hop Dish IPA, and a rotating seasonal selection. \$7/glass

Nonalcoholic Options

Liftbridge Root Beer on tap \$3
Soda and Juice (various flavors) \$1
Snapple Iced Tea/Lemonade (various flavors) \$2

Bottled Water \$1
Sparkling Water \$3
Coffee and Hot Cocoa \$2



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To Start

Hummus and Pita Chips, Cucumber, Cilantro, Mint, Za'atar \$8

Suggested wine pairing: Roots White

Greek Whipped Feta Dip and Pita Chips, Tomato, Olives, Oregano \$8

Suggested wine pairing: Itasca

Meat and Cheese Board \$16

Eichten's Tilsit, Smoked Gouda, Cranberry Chipotle and Tomato Basil Cheeses, Summer Sausage, House-Made Candied Nuts, Olives, and Crackers (gluten free available upon request)

Suggested wine pairing: Marquette

Salads and Sandwiches

Strawberry, Feta, Mint, Cashews, Spring Mix, Balsamic Dressing \$8

Suggested wine pairing: Roots Rosé

Cranberry Cashew Chicken Salad on Multigrain, served with kettle chips and a pickle \$10

Suggested wine pairing: Riesling

Seasonal Flatbreads and Pizza

Housemade Italian Sausage, Roasted Mushrooms, Kale, Lemon Zest and Mozzarella \$15

Suggested wine pairing: Grenache

Margherita \$15

Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

Suggested wine pairing: Triple Root Red

Figs, Chili Flakes, Honey, Goat Cheese and Mozzarella \$15

Suggested wine pairing: La Crescent

Cheese Pizza, Mozzarella, San Marzano Tomato Sauce \$12

Add Pepperoni / Sausage: +\$1.50 ea.

Add Mushrooms / Roasted Garlic / Kale / Onion / Olives: +\$1.00 ea.

**Gluten free cauliflower crust available for flatbreads and pizza for \$2*

Dessert

Strawberry Shortcake \$8

Topped with whipped cream

Root Beer Float \$6

Liftbridge root beer, vanilla ice cream

Kid Friendly \$8

Cheese Pizza

Sausage Pizza

Pepperoni Pizza