

## Next Chapter Wine Menu

**Wine Tasting-Three 1 oz Pours: \$3.50**

**Wine Flight-Three 2 oz Pours: \$7**

**Reserve Wine Tasting-Three 1 oz Pours: \$7**

**Reserve Wine Flight- Three 2 oz Pours: \$14**

\* Buy 3 Bottles, get a NCW Wine Glass; Buy 6 Bottles, get 10% off; Buy 12 Bottles, get a 13th Bottle Free! \*

1. **Sauvignon Blanc** (B:\$19.99 G:\$6.50): Barrel-aged for 1 year; CA grapes; dry white with smoky notes & hints of grapefruit; light & refreshing; pairs well with salad, grilled chicken, or fish
2. **Chardonnay** (B:\$19.99 G:\$6.50): Barrel-aged for 3 years; CA grapes, dry full-bodied white with rich notes of butterscotch & vanilla; pairs well with our spinach dip, chips & queso, & southwestern egg rolls
3. **Wedded Bliss** (B:\$19.99 G:\$6.50): Barrel-aged 2 years in French Oak; 50% MN Marquette grapes & 50% CA Cabernet grapes; dry, smooth, medium-bodied red; pairs well with red meats & the all meat supreme pizza
4. **Cabernet Sauvignon** (B:\$19.99 G:\$6.50): Barrel-aged 2 years; spent last 6 months in a used Jim Beam barrel; 80% CA Cabernet grapes & 20% MN Marquette; oaky, dry, smooth, full-bodied red; pairs well with roasted red meats & our taco pizza
5. **Muscat** (B:\$19.99 G:\$6.50): Barrel aged for 1 year; Muscato grapes from CA & Edelweiss grapes from MN; similar to a Pinot Grigio; fruity & bright semi-dry white; pairs well w/ our cheese plate & garlic bread sticks
6. **Frontenac Gris** (B:\$14.99 G:\$6): Barrel-aged for one year in French Oak; Estate-grown MN grapes; sweet white with notes of pear and citrus; pairs well with our cheese pizza
7. **MN Blushing Bride** (B: \$14.99 G:\$6): MN grapes (Frontenac Gris, Le Crescent, Brianna, & Marquette) & local Honey Crisp and Zestar apples; fruity & refreshing semi-sweet blush; pairs well with jalapeño poppers
8. **MN Dashing Groom** (B:\$14.99 G:\$6): Barrel-aged for 2 years; Estate-grown MN grapes- 50% Marquette & 50% Frontenac; pairs well with jalapeño poppers & mini cheesecakes
9. **Cranberry Burst** (B:\$14.99 G:\$6): semi-sweet and tart; made with apples from Montgomery Apple Orchard & Cranberries from Wetherby Farms in WI; pairs well w/ hummus & pita
10. **Blackberry Delight** (B:\$14.99 G:\$6): semi-sweet, fruity, & smooth; made from MN Blackberries; pairs well with chicken pizzas and chocolate bundt cake; a staff favorite!

### **\*Reserve and Specialty Wines\***

11. **Reserve Marquette** (B:\$29.99 G:\$8): Barrel-aged 2.5 years; MN Grapes; medium bodied dry red; carries notes of cherry & black currents; pairs well with our cheese plate
12. **Reserve Syrah** (B:\$29.99 G:\$8): Barrel-aged 2.5 years; 80% CA Syrah grapes and 20% MN Marquette, smooth, rich & bold dry red; pairs well with BBQ pork & all meat supreme pizza
13. **Reserve Zinfandel 2012** (B:\$29.99 G:\$8): Barrel-aged 2.5 years; CA grapes, full-bodied dry red; jammy with notes of berries; pairs well with spicy food & our meat plate
14. **MN Iced Wine** (B:\$39.99 375ml G:\$12 -4 oz.): Barrel-aged for 2 years; estate-made iced wine made from MN Frontenac Gris & Frontenac Blanc; no added sugar; 18% alcohol
15. **Dessert Wine** (B:\$49.99 G:\$12 -4 oz.): Barrel-aged for 3 years and sweetened with local honey; MN Frontenac grapes fortified with alcohol, making it our MN Port-19% alcohol

**An 18% gratuity will be added onto groups of 10 or more**

*Winemaker Timothy Tulloch's favorite wines: Cabernet Sauvignon Reserve Marquette  
(Timothy's Daughter) General Manager Jackie's favorite wines: Frontenac Gris and Reserve Syrah*

## Next Chapter Winery Food Menu

### Starters

Jalapeño Poppers (6).....	\$6.49
Bavarian Pretzel from Lady A's in New Prague w/ Cheese.....	\$5.49
Southwestern Eggrolls served w/ Salsa & Sour Cream (2)*.....	\$4.99
Hummus & Pita Chips.....	\$5.99
Spinach Dip w/ Baguette*.....	\$8.99
Chips and Salsa*.....	\$5.99
Chips and Queso*.....	\$5.99
Garlic Bread Sticks w/ Marinara (6).....	\$5.49

*\*Locally Made: Wild Rice Baguettes from Emma Krumbes in New Prague, Mrs. Gerry's Spinach Dip in Albert Lea, Southwestern Spicy Beef Eggrolls from Marshall, Tortilla Chips from Barrel O' Fun in Perham, and Salsa Lisa from St. Paul.*

### Large Plates

<b>Cheese Plate</b> .....	<b>\$14.99</b>
Blue Cheese*, Muenster*, Natural Pepper*, Colby Jack*, and Buffalo Wing* served with crackers & green olives.	
<b>Meat Plate</b> .....	<b>\$14.99</b>
Prosciutto, Pepperoni, Honey Ham*, Homemade Garlic Summer Sausage*, & Mild Hard Salami* served with MN Wild Rice Baguette*, olive oil, & green olives.	
<b>Meat &amp; Cheese Plate</b> .....	<b>\$14.99</b>

A combination of meat and cheeses served with crackers and green olives.

*\*Locally Made: Wild Rice Baguettes from Emma Krumbes in New Prague, Blue Cheese, Natural Pepper, Colby Jack, Muenster, Buffalo Wing Cheese, Summer Sausage, Salami, and Ham from Odenthal Meats in New Prague.*

### Pizza

*\*made in Maple Lake, MN*

Chicken Alfredo 13".....	\$14.49
Taco 12".....	\$14.49
Pepperoni 13".....	\$14.49
Four Meat 13".....	\$14.49
Cheese 13".....	\$13.49

### For the Kids

Fruit Cup.....	\$2.00
Apple Sauce.....	\$2.00

### For Dessert

Chocolate Molten Bundt Cake.....	\$6.49
Mini Cheesecakes (3).....	\$3.25
Raspberry Brie Filo (3).....	\$5.99

**More Beverages** (Tax included): Apple Juice (\$2), Soda (\$1.40): Sprite, Diet Sprite, Coke, Diet Coke, Mountain Dew, Diet Mountain Dew, Bottled Water (\$1.50), Coffee (\$1) Bud Light, Busch Light, Mich-Golden Light, Coors Light, Local Schell's Beer, Not Your Father's Root Beer (\$4.25) Local Beer from Montgomery Brewing Co (750 ml \$9): Northside Blonde Ale, Chief American Amber Ale, and Shelterbelt Brown Ale; Craft Beer on Tap (\$5)