

Next Chapter Wine Menu

1 oz Wine Tasting-Three Wines: \$3.50

2 oz Wine Flight-Three Wines: \$7

Reserve 1 oz Wine Tasting-Three Wines: \$7

Reserve 2 oz Wine Flight-Three Wines: \$14

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

1. **Muscat** (B:\$19.99 G:\$6.50): Barrel aged for 1 year; Muscat grapes from CA & Edelweiss grapes from MN; similar to a Pinot Grigio; fruity & bright semi-dry white; pairs well w/ our Cheese Plate, Garlic Cheese Bread, & a break-up text
2. **Frontenac Gris** (B:\$14.99 G:\$6): Barrel-aged for one year in French Oak; Estate-grown MN grapes; semi-dry white with notes of pear & citrus; pairs well w/ our Creamy Spinach Flatbread, Chips & Queso, & a summer picnic
3. **Sauvignon Blanc** (B:\$14.99 G:\$6): CA grapes from Lodi; off-dry fresh citrusy white with notes of grapefruit; pairs well w/ our Caesar Salad & book club or religion night
4. **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 w/ our Spinach Dip, Grilled Chicken Salad, & outdoor yard games
5. **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 w/ our Shiitake Mushroom Potstickers & snow days
6. **Cabernet Sauvignon** (B:\$19.99 G:\$6.50): Barrel-aged 2 years; spent last 6 months in a seasoned Jim Beam barrel; 80% CA Cabernet & 20% MN Marquette; oaky, dry, smooth, full-bodied red; pairs well w/ our Italian Panini, Olive You Flatbread, & an outing with the in-laws
7. **Marquette** (B:\$19.99 G:\$6.50): Barrel-aged 3 years; MN Grapes; medium bodied dry red; carries notes of cherry & black currents; pairs well w/ our Four Meat Pizza, Cheese Plate, & toddler tantrums
8. **MN Blushing Bride** (B: \$14.99 G:\$6): MN grapes (Frontenac Gris, Le Crescent, Brianna, & Marquette); fruity & refreshing sweet blush; pairs well w/ our Buffalo Chicken Panini & a wedding
9. **MN Dashing Groom** (B:\$14.99 G:\$6): Barrel-aged for 2 years; Estate-grown MN grapes-50%

Marquette & 50% Frontenac; Sweet red that pairs well w/ our Honey Ham Cheddar Panini, Brown Sugar Butter Cake, & a night around the fire pit

10. **Cranberry Burst** (B:\$14.99 G:\$6): semi-sweet & tart; made w/ cranberries from Wetherby Farms in WI & 20% estate-grown Frontenac Gris; pairs well w/ Hummus & Pita Chips & a girls' night out
11. **Blackberry Delight** (B:\$14.99 G:\$6): sweet, fruity & smooth; made w/ MN Blackberries; pairs w/ Chocolate Molten Bundt Cake & a first date

Reserve and Specialty Wines

12. **Reserve Syrah 2015** (B:\$29.99 G:\$8): Barrel-aged 3 years; 80% CA Syrah grapes & 20% MN Marquette; bold aromas of blackberries and dark chocolate with a bold dry finish; pairs well w/ our Meat Heaven Flatbread & a wedding anniversary
13. **Reserve Zinfandel 2012** (B:\$29.99 G:\$8): Barrel-aged 3 years; CA grapes, full-bodied dry red; jammy with notes of berries; pairs well w/ spicy food, our Meat Plate, & a retirement party
14. **MN Ice Wine 2017** (B:\$39.99 375ml G:\$12 -4 oz.): Barrel-aged for 2 years; estate-made iced wine made from MN Frontenac Gris & Frontenac Blanc; 38% brinks at harvest & 18% alcohol; pairs well w/ our Lemon Tart & becoming grandparents
15. **Dessert Wine 2015** (B:\$49.99 G:\$12 -4 oz.): Barrel-aged for 3 years & sweetened w/ local honey; MN Frontenac grapes fortified with alcohol, making it our MN Port-19% alcohol; pairs well with our Fruit Bowl & turning the page to the next chapter!

*Signature Drinks *

Not available for tastings or flights

16. **Signature Wine Floats** (G: \$7.99): Blackberry Delight & Vanilla Ice Cream; Cranberry Burst & Chocolate; MN Dashing Groom & Mint Chocolate; MN Blushing Bride & Strawberry Swirl
17. **Cran Ever After** (G: \$5): Cranberry Burst Wine mixed w/ orange juice & Sprite; aka NCW Mimosa

Next Chapter Winery Food Menu

Support Local: Meat and Cheese from Odenthal Meats & Bread from Franke's Bakery and Emma Krumbée's

Starters

Lady A's Bavarian Pretzel w/ Cheese	\$6.00
Shiitake Mushroom Potstickers (3)	\$5.49
Hummus & Pita Chips	\$7.99
Spinach Dip w/ Wild Rice Baguette	\$9.95
Chips and Salsa	\$5.99
Chips and Queso	\$5.99
Garlic Cheese Bread w/ Marinara	\$5.25
Golden Corn Nuggets w/ Ranch (8)	\$6.95
Dish of Greek Olives	\$3.99
Fruit Bowl	\$3.99

Meat & Cheese Plates

Cheese Plate	\$14.99
Swiss, Natural Pepper, Cheddar, & Buffalo Wing Cheese served with crackers, candied walnuts, & olives.	
Meat Plate	\$14.99
Pepperoni, Honey Ham, Garlic Summer Sausage, & Mild Hard Salami served with MN Wild Rice Baguette, olive oil, & olives.	
Meat & Cheese Plate	\$14.99
A combination of the above meat and cheeses w/ crackers, candied walnuts & olives.	

Flatbread Pizzas

Four Cheese	\$9.49
Mozzarella, Provolone, Parmesan, and Romano	
Pepperoni	\$10.29
Creamy Spinach	\$10.29
Fresh Spinach layered over Mrs. Gerry's Spinach Dip	
Olive You	\$10.49
Greek olives lightly topped with mozzarella & Parmesan	
Blue Cheese	\$11.49
Blue cheese, red onion, raisins, & candied walnuts	
Buffalo Chicken	\$11.99
Grilled chicken, buffalo wing cheese and Parmesan, and Frank's Red Hot Sauce	
Meat Heaven	\$12.99
Marinara, mozzarella, pepperoni, honey ham, garlic summer sausage, and hard salami	

Pizza Corner Pizzas

**made in Maple Lake, MN*

Chicken Alfredo 13"	\$14.49
Alfredo, chicken, cheddar, mozzarella, and red peppers	
Taco 12"	\$14.49
Cheese, Beef, red & green onions, red peppers, tomatoes, black olives, cilantro, salsa, sour cream, & chips	

Beverages (Tax included): Apple Juice and Orange 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, Ciderboys Strawberry Magic Cider, Loon Juice Apple Cider (\$4.25) Local Beer from Montgomery Brewing Co (750 ml \$9) and 16oz tap Craft Beer from Giesenbrau Brewing in New Prague (\$5)

Salads

House Salad	\$4.75
Mixed greens, cucumber, carrot, tomato, red onion, and croutons	
Caesar Salad	\$8.75
Romaine lettuce, Parmesan, and croutons w/ dressing Add Grilled Chicken for \$3.00	
Harvest Blue Cheese Salad	\$11.99
Romaine and spinach, blue cheese, raisins, candied walnuts, red onions, and pomegranate blueberry vinaigrette	
Grilled Chicken Salad	\$11.99
Romaine and Mixed greens, Grilled Chicken, red onion, tomatoes, and chopped pecans with jalapeno ranch dressing or balsamic vinaigrette	
NCW Chef Salad	\$12.99
Romaine lettuce, honey ham, garlic summer sausage (our little spin), cheddar cheese, tomatoes, hard-boiled egg, and croutons	

Paninis

Served with a side of potato chips or fruit

Chicken & Swiss on Cranberry Bread	\$9.99
Honey Ham & Cheddar on Wheat	\$8.99
Italian	\$9.99
Pepperoni, garlic summer sausage, hard salami, and mozzarella, served on Italian bread with a side of marinara	
Buffalo Chicken	\$9.49
Grilled chicken, blue cheese, and Frank's red hot sauce served on Italian bread with a side of jalapeno ranch or blue cheese	

Dessert (or appetizer/entree)

Signature Wine Float	\$7.99
Wine and Ice Cream: Blackberry Delight & Vanilla Ice Cream; Cranberry Burst & Chocolate; MN Dashing Groom & Mint Chocolate Chip; MN Blushing Bride & Strawberry Swirl	
Chocolate Molten Bundt Cake	\$6.95
Add \$2 for a scoop of vanilla ice cream	
Lemon Tart My Heart	\$6.95
Brown Sugar Butter Cake & Vanilla Ice Cream	\$6.95
Scoop of Ice Cream	\$3.00

Ask about our seasonal dessert!

For the Kids

Fruit Cup	\$2.25
Cheddar Cheese and Crackers	\$2.49
Mini Chef Salad	\$4.49
Romaine lettuce, Cherry tomatoes, hard-boiled egg, cucumbers, ham, and croutons	