

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:\$15.99 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 Spinach Flatbread & a summer picnic
 3. **Sauvignon Blanc** (B:\$15.99 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 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 & 50% CA Cabernet grapes; dry, smooth, medium-bodied red; pairs well w/ 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 Italian Panini, Cheese Plate, & toddler tantrums
 8. **MN Blushing Bride** (B: \$15.99 G:\$6): MN grapes (Frontenac Gris, Le Crescent, Brianna, & Marquette); fruity & refreshing sweet blush; pairs well w/ our Buffalo Chicken Panini & weddings
 9. **MN Dashing Groom** (B:\$15.99 G:\$6): Barrel-aged for 2 years; Estate-grown MN grapes-50% Marquette & 50% Frontenac; Sweet red that pairs well w/ our chocolate truffles & a friend reunion
 10. **Cranberry Burst** (B:\$15.99 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 pool day
 11. **Blackberry Delight** (B:\$15.99 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 Madness 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% brix 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; 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 Ice Cream
MN Dashing Groom & Mint Chocolate Ice Cream
MN Blushing Bride & Strawberry Swirl Ice Cream
 17. **Cran Ever After** (G: \$6): Cranberry Burst Wine mixed w/ orange juice & Sprite; aka NCW Mimosa
 18. **Kindred Spirits** (Distilled at NCW): Gin & Tonic, Rum & Coke, Vodka Cranberry, & Whiskey Sour (\$6)
1 oz tasting (\$3.50)

Next Chapter Winery Food Menu

Support Local: Meat and Cheese from Odenthal Meats & Bread from Emma Krumbree's

*Gluten Free Options on Request ^Staff Favorites!

Starters

^Lady A's Bavarian Pretzel w/ Cheese	\$6.00
Pork and Vegetable Potstickers (3)	\$5.99
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	\$5.99
*Dish of Greek Olives	\$3.99
*Fruit Bowl	\$3.99

Meat & Cheese Plates

*Cheese Plate	\$14.99
Swiss, Natural Pepper, Cheddar, Buffalo Wing, White Stilton w/ Blueberry served w/ 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	\$9.99
Mozzarella, Provolone, Parmesan, and Romano	
Pepperoni	\$10.99
Creamy Spinach	\$11.29
Fresh Spinach, Parmesan, & Mrs. Gerry's Spinach Dip	
Olive You	\$11.49
Greek olives & Spinach lightly topped with mozzarella & Parmesan	
Blue Cheese Beauty	\$12.29
Blue cheese, red onion, craisins, & candied walnuts	
^Buffalo Chicken	\$12.49
Grilled chicken, buffalo wing cheese, 4 cheese blend, & Frank's Red Hot Sauce	
Chick Chicken	\$12.49
Marinara, 4 cheese blend, grilled chicken, red onions, & spinach	
Meat Madness	\$13.99
Marinara, 4 cheese blend, pepperoni, honey ham, garlic summer sausage, & hard salami	
Greek Goodness	\$12.99
Hummus, cucumbers, spinach, red onions, Greek olives, Parmesan, & feta dressing drizzled on top	
*Gluten Free Pizza	\$14.99
BBQ Chicken on a Sweet Potato Crust, Cheese, or Pepperoni	

Salads

Add Grilled Chicken to any salad for \$3.00

*House Salad	\$5.25
Mixed greens, cucumber, carrot, tomato, red onion, and croutons	
Caesar Salad	\$8.75
Romaine lettuce, Parmesan, and croutons w/ dressing	
*^Harvest Blue Cheese Salad	\$11.99
Romaine and spinach, blue cheese, craisins, candied walnuts, red onions, and pomegranate blueberry vinaigrette	
*Grilled Chicken Salad	\$12.49
Romaine and Mixed greens, Grilled Chicken, red onion, tomatoes, and chopped pecans with jalapeno ranch dressing or balsamic vinaigrette	
*Greek Salad	\$12.49
Romaine lettuce, mixed greens, cucumbers, Greek olives, red onions, cherry tomatoes, and feta dressing	

Paninis

Served with a side of kettle chips or fruit

^Chicken & Swiss on Cranberry Bread	\$10.99
Honey Ham & Cheddar on Wheat	\$8.99
Italian	\$10.49
Pepperoni, garlic summer sausage, hard salami, & mozzarella, served on Italian bread with a side of marinara	
Buffalo Chicken	\$9.99
Grilled chicken, blue cheese, & 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	
Decadent Chocolate Truffles	\$6.00
Sea Salt Caramel, Raspberry, and Mint (Choose 1 for \$2.50)	
Lemon Tart My Heart	\$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

Kindred Spirits (Distilled at NCW): Gin & Tonic, Rum & Coke, Vodka Cranberry, & Whiskey Sour (\$6) 1 oz tasting (\$3.50)
Beverages (Tax included): Cranberry Juice & Orange Juice (\$2), Soda (\$1.50), Coffee (\$1.25) Bud Light, Busch Light, Mich-Golden Light, Coors Light, Ciderboys Cider, Loon Juice Cider, White Claw (\$4.25) Local Beer from Montgomery Brewing Co (750 ml \$9) Local Beer from Giesenbrau Brewing in New Prague (16 oz on tap \$5)