

Purchase 3 bottles & receive
5% off your wine!

NCW Wine Menu

Purchase at least 6 bottles &
receive a NCW Wine Tote—
refill the tote on each visit to
receive a 10% discount!

Flight of any 3 Wines: \$8
Bottles (6 oz) available for \$8 — #5, 11, and 16: more to come!

White

- 1. Frontenac Gris:** Barrel-aged for one year in French Oak; Estate-grown MN grapes; semi-dry white with notes of pear & citrus; pairs well with a summer picnic
B:\$16 G:\$6
- 2. Sauvignon Blanc:** CA grapes from Lodi; off-dry fresh citrusy white with notes of grapefruit; pairs well with book club or religion night
B:\$16 G:\$6
- 3. Chardonnay:** Barrel-aged for 3 years; CA grapes, dry full-bodied white with rich notes of butterscotch & vanilla; pairs well with outdoor yard games
B:\$20 G:\$7
- 4. Marry Me:** Barrel-aged for 6 months; 75% MN Frontenac Gris, Frontenac Blanc, & Brianna w/ 25% WA Riesling; semi-sweet white w/ citric & subtle floral notes; pairs well with an engagement
B:\$20 G:\$7
- 5. MN Apple of My Eye:** Sweet white made with MN apples; crisp and fruity; pairs well with the end of a work shift
B:\$16 G:\$6
- 6. MN Ice Wine 2017:** Barrel-aged for 2 years; MN Frontenac Gris and Frontenac Blanc; 38% brix (sugar content) at harvest & 18% alcohol; pairs well with becoming grandparents
B:\$40 (375 ml) G:\$12-4 oz

Specialty

- 13. Itasca 2019:** MN grape; off dry white w/ notes of pear & honey; pairs well with new adventures
B:\$20 (375 ml) G:\$9
- 14. MN Blushing Bride:** MN grapes (Frontenac Gris, Le Crescent, Brianna, & Marquette); fruity & refreshing sweet rosé; pairs well with weddings
B:\$16 G:\$6
- 15. Cranberry Burst:** semi-sweet & tart; made w/ cranberries from Wetherby Farms in WI & 20% estate-grown Frontenac Gris; pairs well with a pool day
B:\$16 G:\$6
- 16. Blackberry Delight:** sweet, fruity & smooth; made w/ MN Blackberries; pairs with vanilla ice cream & a first date
B:\$16 G:\$6
- 17. Cran-Mosa:** It's our own spin on a Mimosa! Created by combining Cranberry Burst, orange juice, & soda (not available for tastings)
G:\$7
- 18. Wine Spritzer:** Make any glass of wine a Wine Spritzer by adding club soda (cost is the same as the wine glass price)!



Red

- 7. Wedded Bliss:** Barrel-aged 2 years in French Oak; 50% MN Marquette & 50% CA Cabernet grapes; dry, smooth, medium-bodied red; pairs well with snow days
B:\$20 G:\$7
- 8. Cabernet Sauvignon:** Barrel-aged 3 years; 80% CA Cabernet & 20% MN Marquette; oaky, dry, smooth, full-bodied red; pairs well with meeting the in-laws
B:\$20 G:\$7
- 9. Marquette:** Barrel-aged 3 years; MN Grapes; medium bodied dry red; carries notes of cherry & black currents; pairs well with toddler tantrums
B:\$20 G:\$7
- 10. Reserve Syrah 2015:** Barrel-aged 3 years; 80% CA Syrah grapes & 20% MN Marquette; aromas of blackberries and dark chocolate with a bold dry finish; pairs well with a wedding anniversary
B:\$30 G:\$9
- 11. MN Dashing Groom:** Barrel-aged for 2 years; MN grapes-50% Marquette & 50% Frontenac; Sweet red that pairs well with a friend reunion
B:\$20 G:\$7
- 12. Dessert Wine 2015:** Barrel-aged for 3 years; MN Frontenac grapes fortified with alcohol, making it our MN Port 19% alcohol; pairs well with turning the page to the Next Chapter
B:\$50 G:\$12-4 oz

Other Elixirs

Kindred Spirits: 375 ml of Gin, Rum, Whiskey, or Vodka: \$20

Specialty NCW Cocktail: \$9

Campfire Cider: Whiskey, Apple Pie Liqueur, Cider, & Cinnamon

The Pumpkin Pie: Vodka, Amaretto, Pumpkin Creamer & Spice

The Villain: Vodka, Kahlua, & Coke

Hot Rum Chocolate: Rum, Hot Chocolate, & Peppermint Liqueur

The Lovers: Gin, Triple Sec, Cranberry Juice, & Mint Leaf

Beer: Domestic Beer \$4, Montgomery Brewing Co. & Giesenbrau Brewing Crowlers \$9

Signature Wine Floats \$9

Created by combining vanilla ice cream, a splash of soda, and one of the following wines:

Blackberry Delight, Cranberry Burst, MN Dashing Groom, MN Blushing Bride

Non-Alcoholic:

Soda/Hot Chocolate/Coffee \$1.50, Cranberry/Orange Juice/Hot Apple Cider \$2



NCW Food Menu

Support Local: Odenthal Meats provides the meat & cheese and Emma Krumbree's provides the bread

^Staff Favorites *Gluten Free Options on Request

The NCW Kitchen closes at 8pm Wednesday-Saturday & 5pm on Sundays

Hot Soups

12. **Chicken Wild Rice Soup** \$10

Served w/ a slice of baguette

13. ***Tomato Basil Soup** \$8

Served w/ a slice of baguette

14. **Soup of the Day**

Served w/ a slice of baguette

Hot Sandwiches

Add a Cup of Soup for \$3 or Chips for \$1.50

6. **^Chicken & Swiss** \$10

Chicken breast & Swiss on cranberry bread w/
Pomegranate Blueberry Vinaigrette

7. **Italian** \$10

Pepperoni, garlic summer sausage, hard salami, &
mozzarella, served on Italian bread w/ Marinara

8. **Ham & Swiss** \$9

Honey Ham & Swiss Cheese on cranberry bread w/
Pomegranate Blueberry Vinaigrette

9. **Buffalo Chicken** \$10

Chicken breast & Buffalo wing cheese served in a
Garlic Herb Wrap w/ Frank's Hot Sauce

9. **Grilled Cheese** \$8

Buffalo wing cheese & Mozzarella on Italian
Bread



Snacks

1. **^Lady A's Bavarian Pretzel** \$8

Served w/ Queso

2. ***Wild Rice Baguette**

Served with Spinach Dip \$10

-hot or chilled-

Served with Olive Oil \$8

3. ***Chips & Dip** \$7

Choose between Salsa or Queso

Add \$3 to enjoy both!

4. **Garlic Cheese Bread** \$8

Served w/ Marinara

5. ***Dish of Greek Olives** \$4

Sweet Tooth

16. ***Signature Wine Floats** \$9

Created by combining vanilla ice cream, a
splash of soda, & one of the following wines:
Blackberry Delight, Cranberry Burst, MN
Dashing Groom, MN Blushing Bride

17. **Chocolate Molten Bundt Cake** \$7

Add \$2 for a scoop of vanilla ice cream

18. **Decadent Chocolate Truffles** \$6

Sea Salt Caramel, Raspberry, & Mint
(choose 1 for \$2.50)

19. **Seasonal Slice of Pie** \$6

Add \$2 for a scoop of vanilla ice cream

***Ice Cream Sundae** \$4

Our Story

Our namesake, the Next Chapter Bookstore, was owned and operated by Therese Dotray-Tulloch for 11 years in Montgomery. Her husband Timothy & daughter Jackie planted the vineyard together in 2007, proceeding to become a licensed winery in 2011, using walls of barrels to age our wines. Jackie officially joined the winery in 2014 when she opened up the Barrel Room for tastings. We hosted our first wedding in 2015, now celebrating between 30-40 weddings each year.

The 1910 era Red Barn was renovated in 2016 to use as a restaurant & tasting room. Jackie's husband Jeff joined the team in 2019 as the Vineyard and Winery Manager. Our family is thrilled to have you here!

We hope you can relax, sip, and savor the moment.

