**EXPERTLY CRAFTED AS SPECIALIZED PAIRINGS WITH OUR** ESTATE WINE SELECTIONS BY OUR ON-SITE MIXOLOGIST.



# **SWFFT** FEATURING | EDELWEISS 2018 Prickly Pear, Hibiscus, Berry, Lime, Mint





Orange Bitters, Hibiscus, Cherry FEATURING | EDELWEISS 2018 \_avender, Berry, Lemon, Rosemary, 4.00 / VIRGIN 10.45

Grapefruit, Lime, Strawberry FEATURING | SWEET REALITY ROSÉ 13.95 / VIRGIN 10.45 10.40 / VIRGIN 7.75 MARGAROSI'

FEATURING | Lime, Mint

4.05 / VIRGIN 11.25

**SEMI** 

**EDELWEISS** 





Lime, Lemon, Grapefruit, Pineapple, Apple, Berry, Light Spice Blend FEATURING | BARREL AGED EDELWEISS 5.00 / VIRGIN **IERA**I

**SEMI** 

## 15.00 / VIRGIN 11.25 FEATURING | BARREL AGED EDELWEISS Lime, Lemon, Mint, Triple Berry, Peach emon, Cherry, Rosemary, Hibiscus, Orange FEATURING | SWEET REALITY RED 3.50 / VIRGIN 10.10

SEMI DRY

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FEATURING | EDELWEISS 2018 Light Spice Blend, Orange Bitters, Rosemary,

SEMI DRY





Dark Spice Blend, Orange Bitters, Cherry 11.40 (Our Take on a Wine Old Fashioned) FEATURING | BARREL AGED EDELWEISS  FEATURING | BARREL AGED FRONTENAC Orange, Cherries, Cinnamon, Clove, Star Anise, 14.55 / VIRGIN 10.90 FEATURING | EDELWEISS 2018 Citrus Trio, Mint, Ginger Beer SANGRIA

#### WELCOME TO



EXPERIENCE THE NEW REALITY OF UP NORTH WINEMAKING AND MIXOLOGY.

IN A PIONEERING SPIRIT, WE ARE COMMITTED TO DEVELOPING AND FASHIONING THE HIGHEST QUALITY WINES AND WINE MIXOLOGY COCKTAILS FROM COLD HARDY GRAPE VARIETALS IN MICHIGAN'S TIP OF THE MITT AMERICAN VITICULTURAL AREA.

# WINE LIST

OUR ESTATE WINES ARE GROWN, DEVELOPED, PRODUCED, AND BOTTLED ON PREMISES. ALL ESTATE WINES WILL BE LISTED WITH THE 'TIP OF THE MITT' LOGO.







WINE BEST SERVED CHILLED

14%





S- SEMI-DRY

OUR EDELWEISS IS A SEMI-DRY, MEDIUM BODIED WINE CONTAINING DELIGHTFUL GRAPE AND PEAR AROMAS. THE REFRESHING, RICH FLAVOR NOTES OF CRISP APPLE, TENDER PEACH, AND CITRUS PAIR WELL WITH THE TANG OF BBQ POULTRY, FISH, AND FRESH FRUIT.





THIS FULL-BODIED WINE WAS DERIVED FROM ESTATE GROWN EDELWEISS. AGED IN OAK BARRELS, THIS WHITE EMBODIES TENDER FLAVORS OF OAK AND HONEY, COMPLIMENTED WITH A SPLASH OF CITRUS AND CRISP APPLE. THESE FLAVORS ARE BEST PAIRED WITH SAVORY CHEESES, HEARTY POULTRY, AND SUCCULENT FISH





**13.2%** 

THIS FULL-BODIED WINE WAS DERIVED FROM ESTATE GROWN FRONTENAC. AGED IN OAK BARRELS, THIS RED EMBODIES SPICY FLAVORS OF OAK AND BLACK PEPPER AS WELL AS RED BERRIES. THESE ROBUST FLAVORS PAIR BEST SIPPED WITH SAVORY DISHES, NOTABLY RED SAUCE PASTAS AND GRILLED RED MEATS. ALTERNATIVELY, COMPLIMENT THE WARM PALATE WITH A COOL SWEET CHOCOLATE TREAT.





THIS SELECTION WILL RETURN SOON!









11.1%

OUR SEMI-SWEET WHITE WINE IS DERIVED FROM OUR ESTATE GROWN EDELWEISS. THIS MEDIUM BODIED WINE HAS AROMATIC CHARACTERISTICS OF CRISP APPLE, PEAR, AND LIGHT CITRUS. IT'S REFERESHING UNDERTONES MAKE FOR A GREAT BEVERAGE TO SIP ON A HOT SUMMER DAY. IDEALLY RELISH WHILE GRILLING POULTRY, SITTING ON THE BEACH SHORE, OR WHILE YOUR FRIENDS ARE TAKING THE BOAT ON A CRUISE.







Welcome!

EXPERIENCE THE NEW REALITY OF UP NORTH WINEMAKING AND MIXOLOGY.

IN A PIONEERING SPIRIT, WE ARE COMMITTED TO DEVELOPING AND FASHIONING THE HIGHEST QUALITY WINES AND PREMIUM MIXOLOGY WINE COCKTAILS FROM COLD HARDY GRAPE VARIETALS IN MICHIGAN'S TIP OF THE MITT AMERICAN VITICULTURAL AREA.

# CHARCUTERIE BOARD SELECTIONS

CAREFULLY CRAFTED BOARDS TO PAIR WITH WINES AND SHARE, THAT COME IN SPROUT, BLOOM, AND BUNCH SIZES.

A 2x DENOTES TWO SERVINGS OF THE SAME ITEM.

#### The DELUXE Board

THE BOARD THAT CAPTURES A BIT OF EVERY TYPE OF ELEMENT ONE CAN EXPECT TO HAVE APPEAR ON ONE OF OUR CHARCUTERIE BOARDS. THIS BOARD CONTAINS SAVORY AND SWEET, MEATS AND CHEESES, ALL IN ONE PACKAGE. A STRONG INTRODUCTORY BOARD TO SHARE WITH FAMILY AND FRIENDS.

**OUR SIZES:** 

SPROUT | 13.70 SERVES 1-2

Pepperoni Rose Cucumber Grapes Gouda Berry Cheddar

Assorted Crackers Flatbread Crackers Seasoned Pretzels Caramel Chocolates



## BLOOM | 21.55

SERVES 2-4

Pepperoni Rose Salami Rose Blackberries Pimiento Olives Grapes Blackberries Gouda

Berry Cheddar Pepper Jack Assorted Crackers Flatbread Crackers Seasoned Pretzels Caramel Chocolates



### BUNCH | 36.70

SERVES 4-6

Pepperoni Rose

2x Salami Rose
Italian Meat Rolls
Cucumber
Pimiento Olives
Grapes
Blackberries
Gouda
Berry Cheddar
Espresso Cheddar

Pepper Jack
Sharp Cheddar
Chocolate Pieces
Assorted Crackers
Flatbread Crackers
Seasoned Pretzels
Bruschettini
Mixed Nuts
Caramel Chocolates

#### The MEAT & CHEESE Board

A PREMIUM SELECTION OF MEATS AND CHEESES, PERFECT FOR A PROPER MEAL WHILE PARTAKING IN YOUR WINE EXPERIENCE, PAIRED WITH A VARIETY OF CRACKERS TO MATCH. THIS BOARD IS ALSO A STRONG CONTENDER TO THOSE WHO WOULD RATHER NOT HAVE SWEETER ELEMENTS A PART OF THEIR PREFERRED PALATE.

**OUR SIZES:** 

SPROUT | 14.35 SERVES 1-2

Pepperoni Rose Salami Rose Gouda Berry Cheddar Pepper Jack Assorted Crackers Bruschettini Sesame Breadstick



### BLOOM | 22.30

SERVES 2-4

Pepperoni Rose Salami Rose Italian Meat Rolls Gouda Berry Cheddar Espresso Cheddar Pepper Jack

Sharp Cheddar Flatbread Crackers Assorted Crackers Seasoned Pretzels Bruschettini Sesame Breadstick



#### BUNCH | 33.15

SERVES 4-6

- 2x Pepperoni Rose 2x Salami Rose
- 2x Italian Meat Rolls
- 2x Gouda Berry Cheddar Espresso Cheddar Peoper Jack

Sharp Cheddar

2× Flatbread Crackers
Assorted Crackers
Seasoned Pretzels
Bruschettini
Sesame Breadstick

#### The SWEET RETREAT Board

A BOARD THAT TRULY FOCUSES ON THE SWEET AND SAVORY SIDE OF CHARCUTERIE ARRANGEMENTS. EXPECT AN ABUNDANCE OF SWEET TREATS AND REFRESHING FRUIT OFFERINGS PAIRED WITH CHEESES AND CRACKERS TO MATCH. PERFECT FOR CONTRASTING WITH DRYER SELECTIONS OF WINE AS WELL AS COMPLIMENTING THE SLIGHTLY SWEETER.

**OUR SIZES:** 



Apple Grapes Blackberries Gouda Espresso Cheddar

Assorted Crackers Bruschettini Mixed Nuts Caramel Chocolates



BLOOM | 27.20 SERVES 2-4

SERVES 2-4
Assorted Crackers

Apple
Grapes
2× Blackberries
Gouda
Espresso Cheddar
Berry Cheddar

2x Bruschettini Flatbread Crackers Mixed Nuts Caramel Chocolates Chocolate Almonds



## BUNCH | 33.50

SERVES 4-6

2x Apple Grapes

2x Blackberries 2x Gouda\_\_\_\_\_

Espresso Cheddar Berry Cheddar 2× Chocolate Pieces Assorted Crackers 2× Bruschettini Flatbread Crackers

Sesame Breadstick
Mixed Nuts
Caramel Chocolates
2x Chocolate Almonds

#### The LO-CARB Board

A SPECIALIZED SELECTION OF OUR CHARCUTERIE OFFERINGS THAT DO NOT INCLUDE ANY CRACKER ITEMS. IN THEIR PLACE WE HAVE INCLUDED A VARIED SELECTION OF MEATS, CHEESES, VEGGIES, FRUITS, AND SOME CHOCOLATES TO PAIR WITH YOUR WINE EXPERIENCE.

ONE SIZE ONLY:

SPROUT | 16.25 SERVES 1-2

Pepperoni Rose Salami Rose Cucumber Grapes Pepper Jack Sharp Cheddar Gouda Caramel Chocolates

## The VEGETARIAN Board

A SPECIALIZED SELECTION OF OUR CHARCUTERIE OFFERINGS THAT DO NOT INCLUDE ANY MEAT PRODUCTS. WE HAVE INSTEAD INCLUDED A VARIED SELECTION OF VEGGIE, DAIRY, SWEET, AND SAVORY PRODUCTS.

ONE SIZE ONLY:



Cucumber Pimiento Olives Blackberries Gouda Berry Cheddar Assorted Crackers Chocolate Pieces Chocolate Almonds

# CRAFTED PANINIS

TOASTED TO PERFECTION. ENJOY WITH ONE OF OUR OFFERINGS OF POTATO CHIPS, SALTY SNACKS, OR CHARcutie SELECTIONS LISTED BELOW.

The BURRONE | 10.65 & Pepper Spread is Spicy.

AN ITALIAN-STYLED PANINI. WE START WITH OUR PEPPERONI AND SALAMI LAID ACROSS A BED OF ONIONS, BANANA PEPPERS, OLIVES, AND TOMATO. A MORSEL OF PEPPER SPREAD AND BASIL PESTO IS SLATHERED BEFORE ADDING MAYO AND A ROMAINE SALAD DRESSED IN ITALIAN DRESSING. FINISHED WITH A CREAMY GOUDA.

#### GARDINI | 11.00

A VEGETARIAN-FEATURED PANINI THAT ALLOWS FRESH INGREDIENTS TO SING IN A COZY ENVIRONMENT, HIGHLIGHTING THE SEVERAL TEXTURES AND FLAVORS CONTAINED WITHIN. FRESH LETTUCE AND RADICCHIO APPLE SLAW PRESERVE A DELIGHTFUL CRUNCH, WHILE RENDERED ONION, OLIVES, BANANA PEPPERS, AND TOMATO GIVE THE FRESH INGREDIENTS A FOUNDATION OF SUBSTANCE AND CONTRASTING SALTINESS. IT IS FINISHED WITH A DRIZZLE OF HONEY MUSTARD AND SAVORY CREAMY GOUDA.

HARVEST CLUB | 15.50

A HEARTY AND COMFORTING PANINI THAT PLAYS A DELIGHTFUL BALANCE BETWEEN SUBTLY SWEET AND SAVORY FLAVORS. THE BASE IS INITIATED WITH TURKEY AND BACON ATOP A RADICCHIO APPLE SLAW, COUNTERBALANCED WITH TOMATO AND WHITE ONIONS. THIS PALATE IS SITUATED ABOVE SOME PASSES OF MAYO AND HONEY MUSTARD AND BLANKETED BY WARM MUENSTER CHEESE.

BROOKE'S BLT | 12.10

A CLASSIC SANDWICH ELEVATED IN A CRUNCHY PANINI SETTING. A FOUNDATION OF INVITINGLY SALTY BACON SET AGAINST A BED OF TENDER TOMATOES, CRUNCHY LETTUCE, AND TANGY MAYO. TO BIND THE INGREDIENTS FURTHER, WE ADD A SUBTLE INCORPORATION OF MUENSTER.

The FORMAGGIO | 11.85

A SIMPLE, YET SENSATIONAL PANINI THAT HONES IN ON THE DELECTABLE DELIGHT OF CHEESE IN ITS FULL GLORY. ENJOY A SAVORY TRIO OF FRESH GOUDA, MUENSTER, AND MOZZARELLA – ENRICHED WITH WHITE ONION, BASIL, AND BASIL PESTO.

*our* PANINI SIDES

SELECT A SIDE TO GO WITH YOUR PANINI.

POTATO CHIPS

TRADITIONAL SALT | 1.00 MESQUITE BARBAQUE | 1.00 SALT AND VINEGAR | 1.00 JALAPEÑO | 1.00

SALTY SNACKS

SEASONED PRETZELS | 2.00

CHARcutie

ITALIAN SELECT | 6.00
PIMIENTO OLIVES, BRUSCHETTINI, AND GOUDA.

FRUIT FLURRY | 6.00 BLACKBERRY, GRAPES, AND BERRY CHEDDAR.

SWEET TOOTH | 6.00 CARAMEL CHOCOLATES, CHOCOLATE PIECES, AND APPLE.

PROTEIN PUNCH | 6.00
MIXED NUTS, CHOCOLATE ALMONDS, FLATBREAD
CRACKERS.