



gl / btl

**WHITE WINES**

<b>Stone Cold White</b>	10 / 32
Dry white Cayuga with notes of bright citrus	
<b>Stone Cold White Le Doux</b>	10 / 32
Sweet white Cayuga fruit with tropical notes	
<b>Estate Riesling 2022</b>	12 / 34
Dry Riesling with notes of grapefruit and apple, floral aromatics	
<b>Estate Chardonnay 2022</b>	13 / 36
Bright acidity, orchard fruit, steel aged	
<b>Stone Cold Sparkling</b>	15 / 45
Sparkling estate Cayuga bursting with apple and citrus	
<b>Estate Chardonnay Port</b>	10 / 30
Sweet and golden fortified wine, perfect for after dinner	

**ROSÉ**

<b>Estate Rosé 2022</b>	12 / 34
Dry and bright with subtle hints of white peach and strawberry	
<b>Rosé Le Doux 2022</b>	12 / 34
Sweet confections of ripe strawberry & melon	

**RED WINES**

<b>Stone Cold Red</b>	14 / 38
Juicy dark fruit, served chilled	
<b>Héritage Merlot 2018</b>	15 / 45
Ripe fruit, bright acidity, structured tannins	
<b>Zinfandel 2020</b>	15 / 45
Fresh dried fruit, elegant lingering finish	
<b>Sirah Syrah 2021</b>	17 / 48
Earthy bouquet, dark fruit, velvety tannins	
<b>Héritage Bordeaux Blend 2021</b>	18 / 50
Cabernet Sauvignon, Cabernet Franc, Merlot blend	
<b>Composition No. III 2018*</b>	80
Robust Cabernet/ Merlot blend, black cherry, cocoa and cardamom spice	
<i>*Limited edition</i>	

**Tasting flight: Three 2 oz. pours for \$18 of your choice (Composition not included)**

**Ask your server for our current local craft beer selection**