



White Wines

- 1. VIOGNIER – Stainless – 2023 \$26/7**
100% Viognier. Stone fruit, full body feel.
- 2. CHARDONNAY – Oak aged – 2023 \$28/7**
100% Chardonnay. Eight months French oak. Green apple, pear and honeysuckle.
- 3. SAUVIGNON BLANC – 2022 \$24/7**
100% Sauvignon Blanc. Light body and refreshing.
- 4. RIESLING – 2021 \$22/7**
100% Riesling. Off-dry, floral and fruity notes with balanced acidity. 1% residual sugar.

Red Wines

- 1. PINOT NOIR – 2021 \$30/9**
100% Pinot Noir. Light bodied, silky tannins, cherry and subtle spice.
- 2. CABERNET FRANC – 2022 \$32/9**
100% Cabernet Franc. Dark fruit, black pepper finish. Oak aged, light bodied, soft tannins.
- 3. CABERNET SAUVIGNON – 2022 \$28/9**
100% Cabernet Sauvignon. Black currant, green bell pepper, structured tannin.
- 4. PETIT VERDOT – 2022 \$32/9**
100% Petit Verdot. Rich color, structured tannins, notes of leather and dark plum.
- 5. ESTATE NORTON – 2021 \$26/9**
100% Norton. Dark fruit, spice and earthy.
- 6. WOODMONT – 2021 \$30/9**
Blend of Norton, Cabernet Sauvignon, Chambourcin, Petit Verdot and Cabernet Franc. Dark fruit, spice, cinnamon finish.
- 7. BRICK HOUSE RED – 2021 \$32/9**
Blend of Cabernet Franc, Petit Verdot, Cabernet Sauvignon, and Chambourcin. Long and lasting finish.
- 8. CHAMBOURCIN – 2023 \$26/9**
100% Chambourcin. Deep color, full aromatic flavor.

Sweeter Wines

- 1. Gazebo Blanc – 2022 \$26/7**
100% Moscato. Peach, apricot and orange. 4% residual sugar.
- 2. Sweet Beau – 2019 (Glass Sales Only/\$3)**
Norton and Chambourcin. Slightly sweet and effervescent. 4% residual sugar,
- 3. Gazebo Rouge – 2019 \$22/8**
100% Chambourcin. Oak aged, sweet red wine. 4% residual sugar.

Sparkling Wine

- BLANC DE BLANC – 2022 \$32/8**
100% Chardonnay. Brut Style, green apple and pear.

Port Style Wines

- LAFAYETTE'S RESERVE – 2015 \$25/9**
100% Viognier. fortified and aged in new French oak for 10 months. Peach and pear.
- ROCHAMBEAU'S STARBOARD 2016 \$30/11**
100% Chambourcin. Fortified, full-bodied. Aged in French and bourbon barrels.

Specialty Wines

- 1. CRANBERRY WINE – 2022 \$22/7**
Light, sweet and tart.
- 2. BLACKBERRY WINE -2022 \$15 (Bottle Sales Only)**
Produced from our Estate grown Arapaho Blackberries, fortified with Blackberry Brandy.
- 3. WOODMONT – 2018 \$30/9**
Blend of Norton, Cabernet Sauvignon, Chambourcin, Petit Verdot and Cabernet Franc. Dark fruit, spice, cinnamon finish.

Specialty Drinks

- 1. SANGRIA - \$7/glass**
- 2. SLUSHIES - \$7/glass**
- 3. HARD APPLE CIDER - \$6/bottle**

****Any tabs left open at closing, will be closed with a 15% gratuity added.**