

\$12 TASTINGS CHOOSE ANY (5) - 1 oz During Select Times Featuring Mawby Sparkling & Big Little Wines Bonobo Winery \$18 FLIGHTS CHOOSE ANY (4) - 2 oz

**NEW MONTH = NEW WINES** 

# **SPARKLING**

#### Bonobo '20 Blanc De Blancs

\$13 | \$31

Pear, quince and grapefruit aromas linger in the glass while lemon, grapefruit and green apple flavors dominate the palate.

Mawby Sandpainting- Brut

\$15 | \$40

Aged 5 years. Pinot Noir, Vignole, Talismon.

Mawby Neon

\$11 | \$22

Bright and crisp with loads of citrus, and tropical fruit flavors. Made from 100% Cayuga

**Bonobo Sparkling Rose** 

\$14 | \$35

Hints of raspberries, watermelon, cranberry, baked pear, and lightly toasted notes.

**Big Little Tire Swing** 

\$11 | \$24

Riesling, Gewurztraminer. Green apple and citrons, crisp acidity.

Mawby Bourbon Barrel Redd

\$13 | \$28

Dry Bourbon Barrel Aged. Light red fruits layered with rich vanilla and bourbon notes.

**Mawby Fizz** 

\$11 | \$22

Chardonnay, Pinot Noir, Chambourcin. Pleasantly sweet sparkler.

# WHITES

#### Bonobo '22 Pinot Blanc

\$14 | \$34

Lightly spiced honey pear, golden delicious apple and pineapple.

**Big Little Dune Climb** 

\$13 | \$30

Sauvignon Blanc. gooseberry, lemongrass, white peach aromas, crisp acidity.

Bonobo '21 Chardonnay Citerne

\$13 | \$29

Lemon zest, baked pear, pineapple.

Bonobo '21 Oaked Chardonnay Barrique \$14 | \$39 Butterscotch, caramel, and almonds fill the palate with aromas of white peach and fresh lime leaves.

#### **Big Little Lightning Bug**

\$11 |\$24

White Blend. Ripe stone fruit, white peach, grapefruit, pear, glowingly fresh.

#### Bonobo '21 Riesling

\$14 | \$31

Hints of lime, gooseberry, honeycrisp apple, and peach blossom.

ROSÉ

### Bonobo '21 Rosé

\$14 | \$31

Cherry and watermelon melon are dominant on the palate with hints of guava and strawberries & cream peeking through the smooth finish.

# Big Little Open Road

\$11 | \$24

Watermelon jolly rancher, just ripe strawberry, juicy-fruit, crisp acidity.

#### REDS

# Big Little '21 Under Dog- Gamay Noir \$14 | \$32

Delicate color, fresh berry fruits, black pepper, subtle oak.

#### Bonobo '21 Pinot Noir

\$16 | \$46

Dark cherry, lavender and toffee aromas and a soft, creamy palate.

#### Bonobo '20 Red

\$15| \$41

Big deep red fruits are augmented with toffee, vanilla and licorice and balanced by earthy notes of truffle, leather and clove.

#### Bonobo '20 BDX

\$18 | \$52

Black current, black licorice and subtle hints of violet make way to dark chocolate, truffle and earthy.

### SPECIALTY DRINKS

#### Aperol Sparkler

\$13

Choose between Blanc, Neon, Tire Swing or Fizz topped with Aperol and a dehydrated orange .

#### Gold Rush

\$15

Traverse City XXX Bourbon, lemon juice, honey syrup garnished with lemon peel and mint leaf.

Previous month's wines available for sale by bottle only \$10 corkage fee applied to bottle price when enjoyed on premise

ELK RAPIDS, MI

**Shorts Brewery** \$7 - 12 oz cans

Locals Light - 5.0% ABV, 11 IBU

-American Lager

Huma Lupa - 7.7% ABV, 70 IBU

-Standard IPA but also like an Imperial

GENEVA, IL

Art History Brewing \$8 - 16 oz cans

Good Morning Munich ABV 5.2, 22 IBU

-German Pilsner

Varitace - 4.8% ABV, 24 IBU

-Czech Dark Lager

Bluestone - 7.5% ABV, 18 IBU

-Hazy IPA Brewed with Pilsner Malt &

Michigan Hops - 🗱 -

TRAVERSE CITY, MI

# Left Foot Charley -16 oz bottle

Henry's Pippen Hard Cider - 6.5% ABV \$10

-Blend of 12 Heirloom Varieties, Dry

#### Cinnamon Girl Hard Cider - 5% ABV \$10

-Gluten Free, Apples steeped in cinnamon sticks for 4-6 weeks. Apple Pie & Spice

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LEELAND, MI

# Verterra Ciders \$10 - 16 oz can

# Cranberry Passion- 6.5% ABV

-A blend of apple cider, cranberry juice and a splash of passion fruit create this unique, medium dry cider with a touch of spritz.

# Blackberry Bliss - 6.5% ABV

-Bold, Off Dry, Touch of Spritz.

#### Sweet Peach - 6.5% ABV

-Apple paired with peach juice. The nose on this is amazing!

# COCKTAILS TRAVERSE CITY, MI

# Traverse City Whiskey Co.

### Old Fashioned \$15

-XXX Straight Bourbon, Simple Syrup. Bitters, a Candied Cocktail Cherry, Dehydrated Orange Garnish.

# **Upper Manhattan \$15**

-North Coast Rye, Cherry Whiskey, Simple Syrup, Bitters, Candied Cocktail Cherry,

### Harvest Cream Cocktail \$15

-Bourbon Cream Liqueur, XXX Straight Bourbon, Cold Brew Coffee, Whip Cream, Shaved Chocolate, Espresso Beans.

#### Gin & Tonic \$13

-Verse Gin, Tonic Water, Fresh Lime Juice.

# \*Premium Cocktail Cherries \$19

~Premium northern Michigan balaton cherries, slow-cooked & candied. They're the perfect cocktail complement.

# **NON-ALCOHOLIC**

Sparkling Water \$2.00 Northwood Soda \$2.50

# SNACK N STAY

Great Lakes Potato Chips	\$2.00	Coleen's Breadsticks	<b>\$7.00</b>
Reams Bier Stix	\$2.50	Shortie's Shortbread & Crackers	\$8.50-9.50
Sour Cherry Patches	\$6.00	7oz Cheese Spreads (various flavors)	\$12.00
<b>3oz Dark Chocolate Covered Cherries</b>	\$7.00	Charcuterie Board (serves 2-3 guests)	\$15.00