



TASTINGS

1 OZ POUR
5 Wines \$15



WINE FLIGHTS

2 OZ POUR
3 Wines \$15
5 Wines \$25



PAIRINGS

3 locally made
Grocer's Daughter truffles. \$22
With a flight of 3 wines

You must be 21 years of age to taste wine.



SPARKLING

		THE SOMM	THE PROPRIETER	
<input type="radio"/> BRUT ROSÉ <i>Leelanau Peninsula</i> – This sparkling Brut Rosé is full of candied cherries on both the nose and palate. The finish is dry but filled with delicious fruit. (91) (89) (W) (V)	34	28 ⁹⁰	25 ⁵⁰	12
<input type="radio"/> BLANC DE BLANC <i>Leelanau Peninsula</i> – Produced from 100% Chardonnay in an extra-dry style. (V)	34	28 ⁹⁰	25 ⁵⁰	10
<input type="radio"/> LEORA <i>Leelanau Peninsula</i> – Inspired by Italian Prosecco this 100% Pinot Grigio sparkling is crisp and bright. A celebration with every sip! (W)	30	25 ⁵⁰	22 ⁵⁰	10

WHITE

<input type="radio"/> BARREL FERMENTED CHARDONNAY 2020 <i>Leelanau Peninsula</i> – Fermented and aged in new French Oak barrels for eight months.	28	23 ⁸⁰	21	10
<input type="radio"/> PINOT GRIGIO 2019 <i>Leelanau Peninsula</i> – Notes of bright citrus fruits permeate your senses. This wine is clean, crisp, and refreshing. (S) (92)	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> SAUVIGNON BLANC 2022 <i>Leelanau Peninsula</i> – Bright with citrus notes and minerality on the nose, this white wine is crisp, delicious and sure to please your palate. (W) (WINE CLUB ONLY)		20 ⁴⁰	18	12
<input type="radio"/> DRY RIESLING 2021 <i>Leelanau Peninsula</i> – Delicate white peach aromatics. Mouth watering finish. A perfect pairing for a wide variety of cuisine. (V)	24	20 ⁴⁰	18	10
<input type="radio"/> GRUNER VELTLINER 2020 <i>Leelanau Peninsula</i> – Fruit forward with notes of lime and melon. (V) (★)	24	20 ⁴⁰	18	10
<input type="radio"/> LUMINOUS <i>Michigan</i> – The aromas explode with bright orange and apricot. The mouth-feel is lush and the finish is bright.	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> MEDIUM SWEET RIESLING 2018 <i>Leelanau Peninsula</i> – Stone fruit aromatics combine with peaches and limestone on the palate. (91) (V)	22	18 ⁷⁰	16 ⁵⁰	9
<input type="radio"/> MEDIUM SWEET GEWÜRZTRAMINER 2022 <i>Leelanau Peninsula</i> – Subtle floral notes on the nose followed by integrated spice on the finish. (S) (87) (88) (V) (V)	22	18 ⁷⁰	16 ⁵⁰	9
<input type="radio"/> LATE HARVEST VIGNOLES 2019 <i>Leelanau Peninsula</i> – A tantalizing tropical bouquet tangles with a honey finish. (G)	22	18 ⁷⁰	16 ⁵⁰	9

ROSÉ

<input type="radio"/> PINOT NOIR ROSÉ 2022 <i>Leelanau Peninsula</i> – Red berries on the nose followed by a crisp finish with Meyer lemon and ripe Michigan tart cherry. The ideal wine to drink year round; pair it with your light grilled meats, salads, and pastas.	24	20 ⁴⁰	18	10
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RED

<input type="radio"/> PINOT NOIR 2020 <i>Leelanau Peninsula</i> – Classic Bing Cherry on the nose with clove and lovely integrated vanilla notes on the finish from barrel aging, this Pinot Noir is a rich juicy example of what the variety can produce. (WINE CLUB ONLY)		32 ³⁰	28 ⁵⁰	12
<input type="radio"/> RADIANCE <i>Michigan</i> – A blend of Blaufränkisch and Merlot, this table red over-delivers on flavor. (S)	28	23 ⁸⁰	21	10
<input type="radio"/> BLAUFRÄNKISCH 2018 <i>Leelanau Peninsula</i> – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and pepper notes. (G) (88) (91) (V) (V) (V)	48	40 ⁸⁰	36	12
<input type="radio"/> ROSSO Full bodied red wine with ripe red fruit notes on the nose featuring a long finish with structured tannins. Cabernet Sauvignon, Merlot, Syrah.	32	27 ²⁰	24	10
<input type="radio"/> CABERNET FRANC 2017 <i>Leelanau Peninsula</i> – Hints of plum and blackberry followed by fresh herbs are found in this lovely example of Cabernet Franc. A rich but elegant wine. (V)	55	46 ⁷⁵	41 ²⁵	14

HARD-PRESSED CIDER

	64OZ	32OZ	12OZ
<input type="radio"/> HEIRLOOM CIDER A distinct blend of heirloom apples grown in Michigan.			
<input type="radio"/> CHERRY CIDER Made with a blend of apples and Balaton cherries. *Please ask server for pricing details.	18	12	7

\$4 **GROWLER or HOWLER** One-time charge. Bring it back for refills!



WINE CLUB & DISCOUNTS

10% discount with full case purchase
(12 bottle purchase/mix and match)

SOMM WINE CLUB

15% discount
Free wine tasting or flight of 3
for club member + one guest.

PROPRIETOR WINE CLUB

25% discount
Free wine tasting or flight of 3
for club member + 3 guests.



SMALL PLATES

CHARCUTERIE BOARD

Includes cheese, cured meats and locally sourced, seasonally available ingredients.
\$24

ASIAGO & ARTICHOKE SPREAD WITH CROSTINIS

Locally made cheese spread and Italian herb toasts.
\$12

POTATO CHIPS AND ARTISAN OLIVES

The perfect palate cleanser!
\$4

MICHIGAN-MADE ICE CREAM BARS

Mini \$2⁵⁰ Full Size \$7



AWARDS

MICHIGAN WINE COMPETITION



87

WINE ENTHUSIAST

91

JAMES SUCKLING

(V)

JEFFERSON CUP

TEXSOM INTERNATIONAL WINE COMPETITION



SAN FRANCISCO CHRONICLE WINE COMPETITION

