



WINE FLIGHTS

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



TASTINGS

1OZ POUR
5 Wines \$15



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

- ☐ **BRUT ROSÉ** *Leelanau Peninsula* – This sparkling Brut Rosé is full of candied cherries on both the nose and palate. The finish is dry but filled with delicious fruit. **89**
- ☐ **BLANC DE BLANC** *Leelanau Peninsula* – Produced from 100% Chardonnay in an extra-dry style.
- ☐ **LEORA** *Leelanau Peninsula* – Inspired by Italian Prosecco this 100% Pinot Grigio sparkling is crisp and bright. A celebration with every sip!

WHITE

- ☐ **BARREL FERMENTED CHARDONNAY 2021** *Leelanau Peninsula* – Fermented and aged in new French Oak barrels for eight months. **28**
- ☐ **AUXERROIS 2022** *Leelanau Peninsula* – A rare cool climate variety that marries fresh fruit with a subtle richness. Great for fans of Pinot Grigio. **24**
- ☐ **PINOT BLANC 2022** *Leelanau Peninsula* – Fresh white peach mingles with lemon zest to create this zippy and refreshing wine. Pair with flaky white fish or salads with creamy dressings. **22**
- ☐ **SAUVIGNON BLANC 2022** *Leelanau Peninsula* – Bright with citrus notes and minerality on the nose, this white wine is crisp, delicious and sure to please your palate. **WINE CLUB ONLY**
- ☐ **DRY RIESLING 2022** *Leelanau Peninsula* – Delicate white peach aromatics. Mouth watering finish. A perfect pairing for a wide variety of cuisine. **90**
- ☐ **GRUNER VELTLINER 2021** *Leelanau Peninsula* – Fruit forward with notes of lime and melon. **89**
- ☐ **LUMINOUS** *Michigan* – The aromas explode with bright orange and apricot. The mouth-feel is lush and the finish is bright. **19**
- ☐ **MEDIUM SWEET RIESLING 2018** *Leelanau Peninsula* – Stone fruit aromatics combine with peaches and limestone on the palate.
- ☐ **MEDIUM SWEET GEWÜRZTRAMINER 2022** *Leelanau Peninsula* – Subtle floral notes on the nose followed by integrated spice on the finish.
- ☐ **LATE HARVEST VIGNOLES 2021** *Leelanau Peninsula* – A tantalizing tropical bouquet tangles with a honey finish. **22**

ROSÉ

- ☐ **ROSÉ OF PINOT NOIR 2022** *Leelanau Peninsula* – 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**

RED

- ☐ **PINOT NOIR 2021** *Leelanau Peninsula* – 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. **38**
- ☐ **RADIANCE** *Michigan* – A blend of Blaufränkisch and Merlot, this table red over-delivers on flavor. **28**
- ☐ **BLAUFRÄNKISCH 2020** *Leelanau Peninsula* – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and pepper notes.
- ☐ **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**
- ☐ **CABERNET FRANC 2018** *Leelanau Peninsula* – Hints of plum and blackberry followed by fresh herbs are found in this lovely example of Cabernet Franc. A rich but elegant wine. **55**

HARD-PRESSED CIDER

- ☐ **HEIRLOOM CIDER** A distinct blend of heirloom apples grown in Michigan.
- ☐ **CHERRY CIDER** Made with a blend of apples and Balaton cherries.
**Please ask server for pricing details.*



GROWLER or HOWLER One-time charge. Bring it back for refills!

THE SOMM THE PROPRIETER

34 28⁹⁰ 25⁵⁰ 12

34 28⁹⁰ 25⁵⁰ 10

30 25⁵⁰ 22⁵⁰ 10

28 23⁸⁰ 21 10

24 20⁴⁰ 18 10

22 18⁷⁰ 16⁵⁰ 9

20⁴⁰ 18 12

24 20⁴⁰ 18 10

24 20⁴⁰ 18 10

19 16¹⁵ 14²⁵ 8

22 18⁷⁰ 16⁵⁰ 9

22 18⁷⁰ 16⁵⁰ 9

22 18⁷⁰ 16⁵⁰ 9

24 20⁴⁰ 18 10

38 32³⁰ 28⁵⁰ 12

28 23⁸⁰ 21 10

48 40⁸⁰ 36 12

32 27²⁰ 24 10

55 46⁷⁵ 41²⁵ 14

64OZ 12OZ



18



7



WINE CLUB & DISCOUNTS

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 salty snack!
\$4

MICHIGAN-MADE ICE CREAM BARS

\$2⁵⁰



AWARDS

WINE ENTHUSIAST	DECANTER	JEFFERSON CUP
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TEXSOM INTERNATIONAL WINE COMPETITION



SAN FRANCISCO CHRONICLE WINE COMPETITION



LIBRARY BOTTLES

2017 Cabernet Franc \$75
2017 Blaufränkisch \$88
2018 Blaufränkisch \$68
2018 Pinot Noir \$50

1.5 L Magnums:

2017 Blaufränkisch \$96
2017 Cabernet Franc \$110

