

Wine Selections from the Fireside Cellars

Varietals	Color	Body	Origin	Vineyard
Wisconsin Wines				
Rosé	Blush	Light	Wisconsin	Cambridge
A delicious blend of sweet apple and strawberries.				
Prairie Fumé	White	Light	Wisconsin	Wollersheim
A semi-sweet award winning local wine. Crisp, fresh, bursting with citrus and tropical fruit flavors. Excellent with seafood, fish, and chicken.				
Riesling	White	Light	Wisconsin	Von Stiehl
A distinct floral character with underlying acidity, well-rounded and balanced, adapts to many cuisines, especially chicken and fish.				
	Glass - \$6.00	Bottle - \$21.00		

Global Varietals

Moscato D'Asti	White	Sweet	Italy	Coppo
A sweet aromatic with floral notes, along with fresh peach and pear overtones.				
Sauvignon Blanc	White	Medium	New Zealand	Dashwood
A true reflection of New Zealand's Marlborough region! Full of vibrant fruit flavors and a crisp finish. Pairs well with seafood.				
Chardonnay	White	Medium	California	Kendall Jackson
The same grape as the French White Burgundy. Rich, elegant, tropical fruit flavors with a hint of oak. Perfect with fish and seafood.				
Pinot Grigio	White	Medium	Italy	Colli Euganei
A light crisp Italian wine with hints of lemon, green apple, and blossoms. Pairs with seafood, fish, and chicken.				
Lambrusco	Red	Light	Italy	Puianello
A scent of violets, cherries, blueberries, and raspberries. Pairs well with most foods, especially beef and pork.				
Merlot	Red	Medium	Washington	Canoe Ridge
Fresh ripe raspberry, blueberry, and notes of crushed berries and vanilla. Pairs well with most foods.				
Red Blend	Red	Medium	California	Conundrum
Features dark red varietals of Sirah, Zinfandel, and Cabernet Sauvignon. Flavors of cherries and chocolate. Pairs well with most foods, especially beef.				
Shiraz	Red	Medium	Australia	19 Crimes
A soft and fruity red wine with hues of dark berries and vanilla. Compliments richly flavored beef, barbecued meats, and spicy dishes.				
Malbec	Red	Full	Argentina	Seeker
The highest quality grape planted in the Mendoza wine region. Smooth and robust with notes of red fruit and a spicy finish. Excellent with steak and grilled foods.				
Pinot Noir	Red	Full	California	Meomi
Lifted fruit aromas of strawberry, boysenberry, blackberry, dark cherry, and toasty mocha and oak underlying. Pairs well with seafood, fish, chicken, and beef.				
Cabernet Sauvignon	Red	Full	California	J. Lohr
Layers of black cherry, currant, and blueberry, accented by an authentic barrel-aged bouquet of dark chocolate, cocoa powder, and roasted coffee. Excellent with beef.				
	Glass - \$6.75	Bottle - \$24.00		

Fireside Favorites - Premium Selections (Bottle Service Only)

Chardonnay	White	Medium	California	Stags' Leap
Fragrances of orange blossom, citrus fruits, white peach, and hints of vanilla and oak, with tastes of lemon citrus, passion fruit, guava, and gooseberry. Pairs well with fish, seafood, chicken, and pork.				
Cabernet Sauvignon	Red	Full	California	Mount Veeder
A Napa Valley wonderfully rich wine with notes of ripe berries, hints of cedar, rosemary, and dried sage. Bold with layers of blackberry, mocha, and peppercorn. Excellent with fish, seafood, chicken, and beef.				
			Bottle - \$40.00	
			Bottle - \$65.00	

Celebrate with Champagne

Prosecco splits by Gancia - Quarter Bottle Split - \$6.25

Sweet Sparkling Asti-Spumante by Martini Rossi from Italy - Bottle - \$21.00

Extra Dry by Domaine Ste. Michelle from Washington State - Bottle - \$20.00