# - BEER & SELTZER -

### ØRCHARD BEE LIGHT 7.50

Gluten-Free Cream Ale with Hyper-Local Honey

### ØRCHARD HAZY HOT PEACH IPA 7.50

Soft Citrus with Great Peach Flavor & Late Habanero Heat

BUD LIGHT 5 LABATT BLUE 5

MILLER LITE 5 BLUE MOON 5

BUSCH LITE 5 HEADHUNTER 7

YUENGLING 5 WHITE CLAW 6

MICH ULTRA 5 HIGH NOON 6

# - ØRCHARD WINE -

### NV ØRCHARD CABERNET SAUVIGNON, CA 8 / 32

Firm structure & smooth finish with earthy notes, and flavors of black cherry& plum.

### NV ØRCHARD RED BLEND, CA 8 / 32

Ripe berries, cherry & vanilla. Soft tannins and a smooth finish.

## NV ØRCHARD ISLAND ROSÉ , CA 8 / 32

Round mouthfeel & a lively finish, with flavors of strawberry & pear.

## NV ØRCHARD PINOT GRIGIO, CA 8 / 32

Refreshing palate, with bright acidity and light flavors of green apple & pear

## NV ØRCHARD CHARDONNAY, CA 8 / 32

Dried Apricot, Nectarine, Pear and Cinnamon. Good Ácidity and a Soft, Silky Finish.

## NV ØRCHARD SAUVIGNON BLANC, CA 10/38

Crisp & clean acidity with a long, lingering finish, and flavors or grapefruit, fig, mango & lemongrass.

# - SPECIALTY WINE -

# 2020 Caymus Cabernet Sauvignon / 150 Napa Valley, CA

Signature Style that is Dark in Color, with Rich Fruit and Ripe Tannins. Layered, Lush Aromas and Flavors including Cocoa, Cassis and Ripe Berries

## 2018 Bella Union Cabernet Sauvignon / 89 Napa Valley, CA

Generous Layers of Red Fruit Flavors and Subtle Cocoa and Baking Space Undertones Which Linger on the Midpalate

# 2020 Cakebread Cellars Chardonnay / 79 Napa Valley, CA

Floral aromas mingle with fresh citrus, orange blossom, and white peach characters, and the palate is weighty yet balanced, with a mouth-coating texture and a clean, mineral finish

## 2020 Santa Margherita / 54 Valdadige, Italy

With its straw yellow color, clean intense aroma, and dry golden apple taste, our signature Pinot Grigio is full of authentic, flavorful personality

## 2019 Jermann Pinot Grigio / 60 Friuli-Venezia Giulia, Italy

Tangy and rounded, the savory palate boasts intense flavor and finesse, doling out ripe yellow pear, white peach and a hint of green melon alongside fresh acidity