

LAKE WINE

K I T C H E N + B A R

FROM THE BLOCK

Cheese

Served with Baguette, Olives & Fruit Compote

Selection of 3 13

Selection of 5 17

Salumi

Served with Baguette, Cornichon & Mustard

Selection of 3 14

Selection of 5 17

Cheese & Salumi

19

Chef daily selection of 3 Salumi & 3 cheese

SMALL PLATES

Hummus

7.5

Served with Bread & Fresh Crudite

Spanish Shrimp

10

Slightly Hot, Slightly Sweet Large Shrimp

Egg Salad Crostini

8

*Crème Fraîche, Dijon & Chive Egg Salad
on Toasted Baguette*

Classic Bruschetta

8

*Fresh Mozzarella, Heirloom Tomatoes, Basil
& Balsamic Reduction on Toasted Baguette*

Marinated Olives

5

SOUP/SALAD

Daily Soup

4.5

Shrimp Salad

8

*Bibb Lettuce, Shrimp, Celery, Shallots, Red
Pepper, Roma Tomatoes, Light Mayo*

Spinach Salad

10

*Strawberries, Red Onion, Candied Pecans,
Gorgonzola with Balsamic Vinaigrette*

Add on to any salad

Chicken, Prosciutto or Shrimp 4

LAKE WINE

KITCHEN + BAR

SANDWICHES

11

Served with Tossed Greens or Orzo

Ciabatta

Warm Brie, Turkey, Fresh Pear, Dijon Mustard, Baby Arugula

Baguette

Broccolini, Red Onion, Brie, Sun-Dried Tomatoes, Honey

Multi-Grain

Cheddar, Avocado, Hummus, Sprouts, Tomato

Naan

Prosciutto, Salami, Provolone, Roasted Red Pepper, Olive Tapenade

Sourdough

Cucumber-Lemon Tuna Salad, Provolone

ENTREES

Flatbread

12

Pear, Gorgonzola, Bacon, Balsamic Drizzle, Arugula

Mac & Cheese

9

Cavatappi, Sharp Cheddar, House-Made Mornay Sauce with Gruyère & Parmesan

Add Prosciutto, Chicken or Shrimp 4

Add Broccolini, Heirloom Tomatoes or Slivered Almonds 1

Honey & Orange Sesame Salmon

14

With Ginger, Soy & Basil, Served with Heirloom Tomato, Arugula & Herbed Orzo

Ravioli

12

Ricotta Stuffed Ravioli with Basil Alfredo, Artichoke Hearts & Sun Dried Tomatoes

Add Prosciutto, Chicken or Shrimp 4



BUBBLES

Dibon Cava 7
Spain

Stella Rosa Moscato 9
Italy

Champagne Gaston Chiquet NV 40
375ml

ROSÉ

Gassac “Guilhem” 5 | 9
France

WHITES

SWEET & LOVELY 3oz | 6oz

Dr. Loosen Riesling 5 | 9
Apricot, Mineral, Petrol, Racy Acidity
Riesling - Mosel, Germany

Valckenberg Gewürtztraminer 6.5 | 11
Lychee, Spice, Tropical, Floral
Gewürtztraminer - Pfalz, Germany

Try a flight for 14
(includes Stella Rosa Moscato)

BRIGHT & LIGHT

Raza Vinho Verde 4 | 8
Fresh, Lemon Zest, Grapefruit, Some Fizz
Arinto, Azal, Trajadura - Minho, Portugal

Nicolas Sauvignon Blanc 5 | 9
Crisp, Lime, Mineral, Apple
Sauvignon Blanc - Southern France

Zenato Pinot Grigio 6.5 | 11
Melon, Green Apple, Peach, Herbs
Pinot Grigio - Veneto, Italy

Sand Point Sauvignon Blanc 6 | 10
Citrus, White Peppercorn, Dried Thyme
Sauvignon Blanc - Lodi, California

Try a flight for 15
(excludes Nicolas Sauvignon Blanc)



WHITES

A HAPPY MEDIUM

3oz | 6oz

Champalou Vouvray

8 | 15

Pear, Apple Blossom, Honey
Chenin Blanc - Loire Valley, France

Palazzone “Vignarco”

5 | 9

Clean, Meyer Lemon, Licorice
Procanico & Grechetto - Orvieto, Italy

Loimer Grüner Veltliner

7.5 | 13

Green Apple, Kiwi, White Pepper
Grüner Veltliner -Kamptal, Austria

Boundry Breaks Riesling #239

7.5 | 13

Lime, White Peach, Floral
Riesling - Finger Lakes, NY

Try a flight for 19
(excludes Palazzone Vignarco)

FULL BODIED

Ponzi Pinot Gris

7.5 | 13

Honeysuckle, Vanilla, Almond, Pear
Pinot Gris - Rogue Valley, Oregon

DeLoach Chardonnay

10 | 17

Pear, Tangerine, Baking Spice
Chardonnay - Russian River, California

St Francis Chardonnay

7.5 | 13

Baked Apple, Nectarine, Butterscotch, Brioche
Chardonnay - Sonoma County, California

Try a flight for 20



REDS

ON THE LIGHTER SIDE

3oz | 6oz

Kaltern Schiava

7.5 | 14

Strawberry, Violet, Black Pepper
Schiava - Alto Adige, Italy

Bellevue “La Galoche”

7 | 13

Light Red Berry, Mineral, Acidity
Gamay - Beaujolais, France

Campos Reales Tempranillo

4.5 | 8

Cherry, Ripe, Rose Petal
Tempranillo - La Mancha, Spain

Try a flight for 15

IN THE MIDDLE

La Grange Clinet

5 | 9

Cassis, Plum, Cedar
Merlot, Cabernet Sauvignon,
Cabernet Franc - Bordeaux, France

Calera Pinot Noir

11 | 21

Wild Raspberry, Cracked Pepper, Soil
Pinot Noir - Central Coast, California

Kermit Lynch Côtes du Rhône

6 | 10

Red Fruit, Black Olive, Cherry
Grenache, Syrah, Carignan - Rhone, France

Brancaia TRE

7.5 | 14

Blackberry, Spice, Silk
Sangiovese, Merlot,
Cabernet Sauvignon - Tuscany, Italy

Try a flight for 16

(excludes Calera Pinot Noir)



REDS

A TOUCH OF SPICE

3oz | 6oz

Luzon Monastrell

4.5 | 8

Black Cherry, Pepper, Leather
Monastrell - Jumilla, Spain

Nicolas Cabernet

5 | 9

Dark Fruit, Herbs, Spice
Cabernet Sauvignon - Southern France

Mas de Gourgonnier

7 | 12

Strawberry, Cigar Box, Bell Pepper
Grenache, Cabernet Sauvignon, Cinsault -
Provence, France

Primaterra Primitivo

4.5 | 8

Smoke, Blackberry, Jam
Primitivo - Puglia, Italy

Try a flight for 14
(excludes Nicolas Cabernet)

THE BIG BOYS

Hedges CMS

5 | 9

Deep ruby, Cocoa, Vanilla
Cabernet Sauvignon, Merlot,
Syrah - Columbia Valley, Washington

Pascal Marty “Ilaja” Carmenere

6 | 10

Red Fruit, Clove, Mocha
Carmenere - Chile

Catena “Paraje Altamira” Malbec

10 | 17

Blackberry, Licorice, Vanilla
Malbec - Mendoza, Argentina

Foppiano Petite Sirah

7 | 13

Blueberry, Chocolate, Black Cherry
Petite Sirah - Russian River, California

Try a flight for 16
(excludes Catena Malbec)



BREAKFAST

LAKE WINE

KITCHEN + BAR

BREAKFAST

FRESH & LIGHT

Steelcut Oatmeal 7

Cream, Honey, Fruit, Nuts

Fresh Start 9

*Low fat yogurt, vanilla-honey granola,
fresh fruit, muffin*

Fresh Baked Pastries

Crossiants (*Plain, Almond or Chocolate*) 3.25

Fruit Pastry 3.99

Maple Butter Pastry 3.99

Cinnamon Roll 3.25

Scones (*Ask about today's flavor*) 3.25

Muffin (*Ask about today's flavor*) 3.99

Fresh Fruit 3

FRESH CRACKED EGGS

Bacon or Sausage Frittata 6.25

*Tomato, Basil, Cheddar, Choice of Bacon
or Sausage*

Veggie Frittata 6.25

Tomato, Basil, Red Onion, Goat Cheese

Poached Egg Toast 6

*Herb Cream Cheese, Tomato, Red Onion,
Arugula, Poached Egg, Burnt Onion Vinaigrette*

SLIGHTLY SWEETER

Sweet Toast 6

*Chocolate Mousse, Banana, Strawberries,
Candied Pecans, Mint*

Stuffed French Toast 6

Banana Whipped Cream

Pancakes 7

*With Strawberry-Chardonnay Butter, Served
with Syrup*