

WINE SELECTION

“Gluten free and made with superior quality fruit, LaBelle Wines are free of additives or chemicals, allowing the fruit to express naturally. I hope you enjoy drinking LaBelle Wine as much as I love making it for you.”

– Amy LaBelle, Winemaker

WINE FLIGHTS

3 (2 oz pours)

Suggested Red Flight:

**Amherst Vineyard Red, Americus
& Petit Verdot**

Suggested White Flight:

**Amherst Vineyard White, Seyval Blanc
Winemaker's Reserve & Chardonnay**

Or create your own flight! Additional charge for our premium wines may apply.

FRUIT FORWARD WHITE

Dry Apple

Dry, crisp, light, fresh

Seyval Blanc Winemaker's Reserve

Very dry, delicate, bottle-aged, select vintage

Seyval Blanc

Dry, delicate, elegant, crisp, citrus, clean finish

Dry Pear

Dry, fragrant, floral, crisp, elegant

Gewurztraminer

Slightly sweet, tropical fruit and soft spice notes, perfumed, exotic, balanced

DRY, FULL-BODIED WHITE

Chardonnay

Chardonnay and Vidal Blanc blend, dry, fruity

White Alchemy

Blend of four award-winning white wines, bright, soft

SEMI-SWEET WHITE

Riesling

Complex, aromatic, floral, honey and peach nuances

Moscato

Semi-sweet, crisp, perfumed, apricots and honey tones, ripe peach aroma

ROSÉ & BLUSH

Rosé

Dry, classic, fruity, elegant

Corazon Rosé

Off-dry blend, citrus, fruity

Cranberry

Sweet-tart, crisp, fresh, New England cranberries

Cranberry Riesling

Semi-sweet, versatile, crisp, bright flavor

Sangria Rosé

Not too sweet, refreshing, 100% real fruit

LOCALLY GROWN

Amherst Vineyard White

Stone fruit, crisp minerality, floral finish

Amherst Vineyard Red

French oaked, bold red fruit tones, hint of black pepper

FRUIT FORWARD OAKED RED

Dry Blueberry

French oaked, off-dry, local blueberries, robust, light Merlot style

Granite State Red

French oaked, semi-dry, hint of blueberry, smooth

Red Alchemy

Three red grape blend, dry, spice and woodland notes

BOLD, OAKED RED

Americus

Dry, bold, spicy, rich tannin, pepper notes

Malbec

Barrel aged, dry, bold, strong tannins, balanced acidity

Petit Verdot

Dry, bold, floral, deep tannin structure, velvety lingering finish

SWEET RED

Verano Sangria

Refreshing, slightly sweet, fresh fruit flavor

Virginia Mae Sweet Blueberry

Semi-sweet, local blueberries, deep flavor

SPARKLING

Shimmer

Seyval Blanc and Dry Riesling blend, delicate, crisp, floral

Tempest

Red Raspberry, Seyval Blanc and Baco Noir blend

ARTISAN COCKTAILS

Winemaker's Whiskey Flight

Selected flight of rye, bourbon and whiskey
Premium Selection

Cranberry Cosmopolitan

Cranberry wine, fresh lime juice, triple sec, with The
Winemaker's Kitchen Cranberry Sugar rim

Raspberry Lemon Drop

Red Raspberry wine, vodka, triple sec, fresh lemon juice

Smoked Old Fashioned

Bourbon, smoked simple syrup, Angostura bitters,
Luxardo cherries

Seyval Blanc Margarita

Seyval Blanc wine, tequila, fresh lime juice, triple sec

Winemaker's Piña Colada

Gewurtztraminer, rum, pineapple juice, pineapple

Blackberry Gin Limoncello

Limoncello, gin, muddled blackberries, raspberry, mint

Riesling Basil Mojito

Dry Riesling, rum, agave nectar, fresh lime juice, basil, mint

LaBelle Bloody Mary

The Winemaker's Kitchen Jalapeño wine, tomato juice,
fresh lime, Worcestershire sauce, horseradish, salt, pepper
Customize with any of the following for \$.50:
North Country applewood-smoked bacon,
pickled jalapeño, cheese cube, chorizo sausage

LaBelle Seasonal Sangria

LaBelle wine, brandy, simple syrup, seltzer, seasonal fruits
Pitcher (serves 4)

NON-ALCOHOLIC BEVERAGES

Alcohol-Free Mudslide

Milk, chocolate syrup, coffee, vanilla

Ginless Tonic

House-made juniper syrup, fresh lime,
muddled cucumber, tonic

Alcohol-Free Strawberry Margarita

House-made sour mix, muddled
strawberries, agave nectar, Sprite

Raspberry Lime Rickey

House-made juniper syrup, fresh lime,
raspberry coulis, seltzer

Assorted Soda

Coca-Cola, Diet Coke, Sprite, Ginger Ale

Milk, Juice or Lemonade

Unsweetened Iced Tea

The Winemaker's Kitchen Iced Green Tea

French Press Coffee or Tea Service

Bottled Water, Still or Sparkling

CRAFT BEER

Ask your server about our current selection of locally crafted beer!

DESSERT COCKTAILS

French Press Coffee Martini

House-prepared French press coffee, caramel vodka, Godiva liqueur, Cointreau, chocolate ganache swirl

Rich Chocolate Martini

Chocolate vodka, Godiva liqueur, milk, chocolate syrup

Blueberry Pie Martini

LaBelle Virginia Mae Sweet Blueberry wine, vanilla vodka, Buttershots, crushed graham cracker rim

SPECIALTY COFFEES

Irish Coffee Jameson Irish Whiskey

Irish Cream Baileys Irish Cream

Italian DiSaronno or Frangelico

Mexican Kahlúa

DESSERT

Vanilla Bean Crème Brûlée ^{GF V}

Shortbread, granite state red blueberries

Flourless Chocolate Torte

Cold brew cream, smoked salt caramel, candied cocoa nibs

Three Cheese Cheesecake

Lavender sucree, moscato peaches, whipped yogurt, black pepper tuile

Rhubarb & Blackberry Crostada

Rye brisee, bourbon butterscotch, vanilla bean ice cream

Fondue

LaBelle Red Raspberry wine-infused chocolate ganache, with house-made marshmallows, pound cake, graham crackers, candied bacon & fresh fruit

Lemon Sorbet with Fresh Berries

DESSERT WINE

Dessert wines served as 3 oz. pour

Red Raspberry

100% raspberry, decadent, bold, sweet, balanced

Three Kings Port

Sweet, rich, port style blend of LaBelle Blueberry and Red Raspberry wines, Marechal Foch grape, aged apple brandy

Blue Alchemy Port

Deep, complex, rich, blueberry port, vanilla and maple notes, aged apple brandy, Madagascar vanilla beans