

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: 16

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

Suggested White Flight: 16

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

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

FRUIT FORWARD WHITE glass bottle

Dry Apple 11 34

Limited supply! Dry, crisp, light, fresh

Seyval Blanc Winemaker's Reserve 13 45

Very dry, delicate, bottle-aged, select vintage

Seyval Blanc 12 38

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

Dry Pear 12 38

Dry, fragrant, floral, crisp, elegant

Gewurztraminer 12 38

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

DRY, FULL-BODIED WHITE glass bottle

Chardonnay 12 38

Chardonnay and Vidal Blanc blend, dry, fruity

White Alchemy TEMPORARILY OUT OF STOCK

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

SEMI-SWEET WHITE glass bottle

Riesling 12 38

Complex, aromatic, floral, honey and peach nuances

Moscato 12 38

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

ROSÉ & BLUSH	glass	bottle
Rosé Dry, classic, fruity, elegant	12	38
Corazon Rosé Off-dry blend, citrus, fruity	12	38
Cranberry Sweet-tart, crisp, fresh, New England cranberries	12	38
Cranberry Riesling Semi-sweet, versatile, crisp, bright flavor	12	38
Sangria Rosé Not too sweet, refreshing, 100% real fruit	11	34
LOCALLY GROWN	glass	bottle
Amherst Vineyard White Stone fruit, crisp minerality, floral finish	15	48
Amherst Vineyard Red French oaked, bold red fruit tones, hint of black pepper	15	48
FRUIT FORWARD OAKED RED	glass	bottle
Dry Blueberry French oaked, off-dry, local blueberries, robust, light Merlot style	13	42
Granite State Red French oaked, semi-dry, hint of blueberry, smooth	12	38
Red Alchemy Three red grape blend, dry, spice and woodland notes	12	38
BOLD, OAKED RED	glass	bottle
Americus Dry, bold, spicy, rich tannin, pepper notes	13	45
Malbec Barrel aged, dry, bold, strong tannins, balanced acidity	13	45
Petit Verdot Dry, bold, floral, deep tannin structure, velvety lingering finish	13	45
SWEET RED	glass	bottle
Verano Sangria Refreshing, slightly sweet, fresh fruit flavor	11	34
Virginia Mae Sweet Blueberry Semi-sweet, local blueberries, deep flavor	13	42
SPARKLING	glass	bottle
Shimmer Blend of Seyval Blanc, Grüner Veltliner and Riesling	15	48
Tempest Blend of Riesling, Saignée and Red Raspberry	15	48

LABELLE CLASSICS

Cranberry Cosmo	14
Cranberry wine, orange liqueur, fresh lime, The Winemaker's Kitchen Cranberry Sugar rim	
Spring Equinox	14
Riesling wine, pear vodka, vanilla-infused simple syrup	
Winemaker's Old Fashioned	14
Bourbon, house-made bacon bitters, red wine syrup	

SEASONAL LIBATIONS

Blush Sangria	13
White wine, fresh raspberry purée, brandy	
Not Your Average Mule	13
Seyval Blanc wine, ancho chile liqueur, fresh lime, ginger beer	
Rosé Fizz	13
Rosé wine, fresh lemon, rhubarb bitters, elderflower tonic	
Warmer Days Ahead	13
Gin, orange liqueur, fresh lemon, honey-infused simple syrup	

NON-ALCOHOLIC BEVERAGES

Classic Shirley Temple	5
Ginger ale, fresh lime, grenadine	
Raspberry Lemonade	5
House-made lemonade, fresh raspberry purée	
Assorted Soda	4
Coca-Cola, Diet Coke, Sprite, Ginger Ale Complimentary refills	
Milk, Juice, Lemonade, Unsweetened Iced Tea	4
Coffee or Hot Tea Service	4
Upgrade for \$1: French Press	
Bottled Water, Still or Sparkling	5

CRAFT BEER

MOAT Mountain Czech Pilsner	8
Dogfish Head 60-Minute IPA	7
Woodstock Pig's Ear Brown Ale	7
Lone Pine Oh-J Double IPA	11

Ask your server for our domestic beer selection.

DESSERT COCKTAILS

Espresso Martini	14
Caramel vodka, Godiva chocolate liqueur, chilled espresso, splash of Cointreau	
Salted Caramel Sipper	13
Chocolate vodka, creamy salted caramel liqueur, crushed pretzel, caramel drizzle	
Maple Season	14
Dry Apple wine, caramel vodka, New Hampshire maple syrup	

SPECIALTY COFFEES

Irish Coffee	Jameson Irish Whiskey	11
Irish Cream	Bailey's Irish Cream	10
Italian	DiSaronno or Frangelico	10
Mexican	Kahlúa	9

DESSERT

Carrot Cake	12
Spiced cream cheese buttercream, candied carrots, creme anglaise	
Blueberry Cheesecake	12
Shortbread crust, lemon curd, red wine blueberry compote	
Espresso Brownie Sundae	12
Kahlua chocolate swirl ice cream, salted caramel, cold brew Chantilly, chocolate covered espresso beans	
Creme Brûlée	12
Red wine blackberry compote, blackberry lemon cookie	
Chocolate-Raspberry Lava Cake ^{GF}	12
Passion fruit ice cream, raspberry compote, passion fruit pearls, chocolate sauce	
Chocolate Fondue	16
sprinkles, pineapple, rice krispie flowers, strawberry marshmallows, candies bacon, frozen bananas, French rolls wafers	

DESSERT WINE

	glass	bottle
Dessert wines served as 3 oz. pour		
Red Raspberry	11	38
100% raspberry, decadent, bold, sweet, balanced		
Three Kings Port	13	48
Sweet, rich, port style blend of LaBelle Blueberry and Red Raspberry wines, Marechal Foch grape, aged apple brandy		
Blue Alchemy Port		TEMPORARILY OUT OF STOCK
Deep, complex, rich, blueberry port, vanilla and maple notes, aged apple brandy, Madagascar vanilla beans		