

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 12 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 12 38
 Dry, classic, fruity, elegant

Corazon Rosé 12 38
 Off-dry blend, citrus, fruity

Cranberry 12 38
 Sweet-tart, crisp, fresh, New England cranberries

Cranberry Riesling 12 38
 Semi-sweet, versatile, crisp, bright flavor

Sangria Rosé 11 34
 Not too sweet, refreshing, 100% real fruit

LOCALLY GROWN glass bottle

Amherst Vineyard White 15 48
 Stone fruit, crisp minerality, floral finish

Amherst Vineyard Red 15 48
 French oaked, bold red fruit tones, hint of black pepper

FRUIT FORWARD OAKED RED glass bottle

Dry Blueberry 13 42
 French oaked, off-dry, local blueberries, robust, light Merlot style

Granite State Red 12 38
 French oaked, semi-dry, hint of blueberry, smooth

Red Alchemy 12 38
 Three red grape blend, dry, spice and woodland notes

BOLD, OAKED RED glass bottle

Americus 16 45
 Dry, bold, spicy, rich tannin, pepper notes

Malbec 13 45
 Barrel aged, dry, bold, strong tannins, balanced acidity

Petit Verdot 13 45
 Dry, bold, floral, deep tannin structure, velvety lingering finish

SWEET RED glass bottle

Verano Sangria 11 34
 Refreshing, slightly sweet, fresh fruit flavor

Virginia Mae Sweet Blueberry 13 42
 Semi-sweet, local blueberries, deep flavor

SPARKLING glass bottle

Shimmer 15 48
 Blend of Seyval Blanc, Grüner Veltliner and Riesling

Tempest 15 48
 Blend of Riesling, Saignée and Red Raspberry

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		