

# WINE SELECTION

“Made with superior quality fruit and gluten free, 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 | Riesling  
Seyval Blanc Winemaker's Reserve**

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

## FRUIT FORWARD WHITE

glass      bottle

**Dry Apple** 11      34  
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** 12      38  
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

**Sangria Blanca** 12      36  
Sweet and fruity, with tones of apricot and peaches

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## ROSE + 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

## LABELLE GROWN

glass      bottle

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

**Amherst Vineyard Red** 16 48  
French oaked, bold red fruit tones, hint of black pepper

**Syrah** 13 45  
Aromas of blackberries, violets, and 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** 13 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

**Tannat** 13 45  
Tones of plum and cassis, wrapped in bold tannin structure

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## 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

## PREMIUM WINES FROM AROUND THE WORLD

bottle

### Joseph Phelps Cabernet Sauvignon

119

2018, California

### Don Melchor Cabernet Sauvignon

129

2017, Central Valley, Chile

### Domaine Serene Pinot Noir

129

2017, Oregon

### Champagne Taittinger Brut Cuvee Prestige

62

Champagne, France

### Charles Heidsieck Brut Reserve

78

Champagne, France

### Champagne Taittinger Rosé Cuvee

78

Champagne, France

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## WINE WEDNESDAY

Receive 25% off wines by-the-glass  
and 2x Vintage Rewards points

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Don't miss  
**BUCK-A-SHUCK NIGHT!**

**\$1 Oysters on Tuesday Nights**

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# BEER

## CRAFT BEER

Ask your server about our diverse selection of local craft beer.

## ON DRAUGHT

Sam Adams Seasonal (16 oz)	5
Guinness (20 oz)	8
Great North (Rotational IPA)	7
Smuttynose IPA (16 oz)	7
Coors Light (16 oz)	5
Blue Moon (16 oz)	6
Fall Seasonal (Rotation)	Ask server

## LABELLE CLASSICS

### Winemaker's Whiskey Flight

Selected flight of whiskey, bourbon and Scotch. Selections subject to change.

**Standard** 18  
Tullamore Dew, Old Forester, Glenmorangie

**Premium** 26  
Writer's Tears, Bulleit, Talisker 10

**Cranberry Cosmo** 14  
Cranberry wine, orange liqueur, fresh lime, The Winemaker's Kitchen Cranberry Sugar rim

**Autumn Shandy** 14  
LaBelle Winery Dry Apple wine, Sam Adams Octoberfest, vanilla, simple syrup

**Winemaker's Old Fashioned** 14  
Bourbon, house-made bacon bitters, red wine syrup

**Caramel Appletini** 14  
Dry Apple wine, butterscotch & sour apple liqueurs, maple syrup; caramel & graham cracker rim

**The Gentleman's Martini** 13  
LaBelle Winery Seyval Blanc, blended Scotch, fresh lemon simple syrup, ginger ale, Stirrings bitters

## SEASONAL LIBATIONS

**Cranberry Wine Margarita** 13  
LaBelle Winery Cranberry wine, tequila, Cointreau, lime, orange simple syrup

**Pumpkin Spice White Russian** 13  
Kahula, Vanilla Vodka, The Winemaker's Kitchen Autumn Pumpkin Spice Blend

**Gingered Pear Bourbon Martini** 13  
Bourbon, LaBelle Winery Dry Pear wine, pear juice, ginger beer

**French 75** 13  
Gin, Champagne, lemon, orange simple syrup, bitters

# NON-ALCOHOLIC BEVERAGES

<b>Classic Shirley Temple</b>	5
Ginger ale, fresh lime, grenadine	
<b>Raspberry Lemonade</b>	5
House-made lemonade, fresh raspberry purée	
<b>Assorted Soda</b>	4
Coca-Cola, Diet Coke, Sprite, Ginger Ale Complimentary refills	
<b>Milk, Juice or Lemonade</b>	4
<b>Unsweetened Iced Tea</b>	4
<b>Coffee or Hot Tea Service</b>	4
<b>Bottled Water, Still or Sparkling</b>	5

# SPECIALTY COFFEES

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



# DESSERT COCKTAILS

- Espresso Martini** 14  
Caramel vodka, Godiva chocolate liqueur, chilled coffee, 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

# DESSERT

- Chocolate Black Raspberry Torte** 12  
Chocolate cake, black raspberry jam, black raspberry Swiss meringue, chocolate red wine ganache, blackberry and Red Raspberry Wine compote
- Pumpkin White Chocolate Cheesecake** 12  
Graham cracker crust, cinnamon caramel sauce, autumn brittle white chocolate praline, chantilly cream
- Espresso Brownie Sundae** 12  
Kahlua chocolate swirl ice cream, espresso whipped cream, salted caramel, chocolate covered espresso bean
- Creme Brûlée - Peaches and Cream** 12  
Peach blueberry compote, petite cream puff
- Peanut Butter Chocolate Lava Cake** <sup>GF</sup> 12  
Peanut butter chocolate ganache center, peanut butter, Strawberry Red Wine coulis, chocolate sauce
- Chocolate Fondue** 18  
Pretzel rods, popcorn balls, caramel apples, cinnamon sugar donut bites, snickerdoodle cookie, candied bacon, oranges

# DESSERT WINE

Dessert wines served as 3 oz. pour

- |   | glass | bottle |
|---|-------|--------|
| <b>Red Raspberry</b><br>100% raspberry, decadent, bold, sweet, balanced   | 11    | 38     |
| <b>Three Kings Port</b><br>Sweet, rich, port style blend of LaBelle Blueberry and Red Raspberry wines, Marechal Foch grape, aged apple brandy                         | 13    | 48     |
| <b>Blue Alchemy Port</b> <b>TEMPORARILY OUT OF STOCK</b><br>Deep, complex, rich, blueberry port, vanilla and maple notes, aged apple brandy, Madagascar vanilla beans |       |        |