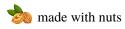


From the Cafe

Gourmet Soups		<u>Greens</u>
SEAFOOD BISQUE clams, smoked oysters, potatoes, corn, cream	\$8	SPRING LAKE CAESAR \$14 w/ chicken \$18 chopped romaine, caesar dressing, parmesan, croutons w/ scallops \$20
CHICKEN CORN CHOWDER chicken, corn, cream base	\$8	HARVEST SALAD \$14 w/ chicken \$18 field greens, walnuts, gorgonzola, w/ mahi \$20
BEEF CHILI fresh ground beef, beans, corn, spices	\$8	dried cranberries, house balsamic w/ scallops \$20 vinaigrette
Small Plates		Handhelds
CHARCUTERIE BOARD local sharp cheddar, smoked gouda, brie, garl	\$15 lic	served with house-made chips (fries or side salad + \$2)
crostini, seasonal fruit, mozzarella stuffed che pepper, genoa salami, olive medley	еггу	HAMBURGER \$14 w/ cheese \$16 fresh grilled angus patty with lettuce, tomato, onion on a brioche bun
TOMATO BASIL BRUSCHETTA cherry tomato, fresh basil, red onion, olive tapenade, shredded parmesan, balsamic glaze baguette	\$13 e,	NANA'S TURKEY BURGER \$15 house turkey patty, garlic aioli, roasted red pepper, tomato, onion, fresh mozzarella, ciabatta
CRAB CAKES OVER CAPRESE SAL 3 house made cakes with tomato, basil, and mozzarella, finished with a balsamic glaze	LAD \$15	GRILLED CHICKEN \$14 marinated chicken, pesto aioli, roasted red pepper, tapenade, melted parmesan, lettuce, ciabatta
AVOCADO LIME HUMMUS with toasted naan bread	\$10	LAKE SHORE WRAP \$12 w/ turkey \$14
SEASONED FRENCH FRIES (s&p, garlic parmesan, cajun, buffalo	\$8	roasted red pepper, mozzarella, chopped romaine, parmesan, pesto aioli
BUFFALO WINGS (fri-sun) 5 fo	or \$10	DOLPHIN CLUB \$16
	or \$18	blackened mahi, pineapple mango salsa, lettuce, tomato
<u>Poutine</u>		Desserts
house cut fries topped with your choice of:		WINE SORBET \$7
CHILI CHEESE SAUCE	\$14	mango, lemon raspberry, white peach, blackberry cabernet
BUFFALO BLUE CHEESE	\$14	
BEEF GRAVY WITH CHEESE	\$14	Stay Up To Date! Scan this QR code to sign up for our newsletter! Springlakewinger com/join-our-newsl-list

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Tasting

FLIGHT OF FIVE \$10

\$15 FLIGHT OF FIVE (with Bourbon Syrah)

Includes Red, White, or Seasonal Sangria

Wine by the Glass

WHITE \$7 BOURBON-AGED SYRAH \$16 **RED** \$8

From Our Estate

Starting with handpicked grapes from the vineyard, the Family recipe is used, along with our unique process, leaving the grape to tell the story of the finished award-winning wines!

ESTATE RIESLING 2020

\$20

Hand-picked Varallo family Estate

riesling, crisp, citrus notes, dry. 0.1% RS

\$25 **TEQUILA-AGED RIESLING 2020**

Dry, tropical fruit with papaya notes, aged in tequila barrel.

0.1% RS

SPARKLING EST RIESLING 2020

Dry, medium-bodied, full citrus. 0.5% RS





\$22

\$24

\$36

\$54

From the Dest Coast
Each batch of wine is handcrafted and steel fermented or barrel aged using the highest quality grapes.

White

Red

bourbon barrel.

CHARDONNAY 2020	\$19
Unoaked, fruit forward, full-bodied, dry. 0.5	% KS
SAUVIGNON BLANC 2021	\$19
Dry, medium-bodied, fruit forward .05% RS $$	
RIESLING 2018	\$19
Semi-dry, smooth, medium-bodied $1.0\%~RS$	\$
GEWURZTRAMINER 2016 Great nose, floral, dry, clean. 1.0% RS	
PINK MINX 2019	

Medium-sweet, Pinot Noir Rose. 3.0% RS

LIGHT	MERLOT 2020 Light-bodied, smooth, dry finish.
ВОДУ	OLD VINE ZINFANDEL 2018 Dry, long finish, light-bodied.
Y HEAVY	SYRAH 2021 Smooth, Dry, full-bodied.
YY	BOURBON-AGED SYRAH 2019 Dry, full-bodied, long finish, aged in

Seasonal Sangria

GLASS \$7 BOTTLE \$16 TUMBLER \$15

Add to your Tasting

\$18

Dips \$10 Small Chocolate Truffles \$8 Large Chocolate Truffles \$13 Chocolate Bark \$11

Bourbon & Cigar

Select Bourbon or SLW Specialty Bourbon Syrah and Regular Cigar \$22

From the Cigar Box

Assorted Variety Cigars \$7-\$14

FINISH