



From the Cafe

Take Out Available

Gourmet Soups

SEAFOOD BISQUE \$8
clams, smoked oysters, potatoes, corn, cream

CHICKEN CORN CHOWDER \$8
chicken, corn, cream base

BEEF CHILI \$8
fresh ground beef, beans, corn, spices

Small Plates

CHARCUTERIE BOARD \$15
local sharp cheddar, smoked gouda, brie, garlic
crostini, seasonal fruit, mozzarella stuffed cherry
pepper, genoa salami, olive medley

TOMATO BASIL BRUSCHETTA \$13
cherry tomato, fresh basil, red onion, olive
tapenade, shredded parmesan, balsamic glaze,
baguette

CRAB CAKES OVER CAPRESE SALAD
3 house made cakes with tomato, basil, and \$15
mozzarella, finished with a balsamic glaze

AVOCADO LIME HUMMUS \$10
with toasted naan bread

SEASONED FRENCH FRIES \$8
(s&p, garlic parmesan, cajun, buffalo)

BUFFALO WINGS (fri-sun) 5 for \$10
naked / mild, medium, hot / garlic
parmesan / house BBQ 10 for \$18

Poutine

house cut fries topped with your choice of:

CHILI CHEESE SAUCE \$14

BUFFALO BLUE CHEESE \$14

BEEF GRAVY WITH CHEESE \$14

Greens

SPRING LAKE CAESAR \$14 w/ chicken \$18
chopped romaine, caesar dressing, w/ mahi \$20
parmesan, croutons w/ scallops \$20

HARVEST SALAD \$14 w/ chicken \$18
field greens, walnuts, gorgonzola, w/ mahi \$20
dried cranberries, house balsamic w/ scallops \$20
vinaigrette 🍊

Handhelds

served with house-made chips
(fries or side salad + \$2)

HAMBURGER \$14 w/ cheese \$16
fresh grilled angus patty with lettuce, tomato,
onion on a brioche bun

NANA'S TURKEY BURGER \$15
house turkey patty, garlic aioli, roasted red pepper,
tomato, onion, fresh mozzarella, ciabatta

GRILLED CHICKEN \$14
marinated chicken, pesto aioli, roasted red
pepper, tapenade, melted parmesan, lettuce,
ciabatta 🍊

LAKE SHORE WRAP \$12 w/ turkey \$14
roasted red pepper, mozzarella, w/ chicken \$16
chopped romaine, parmesan, pesto
aioli 🍊

DOLPHIN CLUB \$16
blackened mahi, pineapple mango salsa,
lettuce, tomato

Desserts

WINE SORBET \$7
mango, lemon raspberry, white peach,
blackberry cabernet

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SPRING LAKE WINERY
AT VARALLO VINEYARDS

Tasting

FLIGHT OF FIVE \$10

FLIGHT OF FIVE (with Bourbon Syrah) \$15

Includes Red, White, or Seasonal Sangria

Wine by the Glass

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

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!

DRY

ESTATE RIESLING 2020 \$20

Hand-picked Varallo family Estate

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

TEQUILA-AGED RIESLING 2020 \$25

Dry, tropical fruit with papaya notes,

aged in tequila barrel. 0.1% RS

SPARKLING EST RIESLING 2020 \$15

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



From the West Coast

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

FINISH

White

CHARDONNAY 2020 \$19

Unoaked, fruit forward, full-bodied, dry. 0.5% RS

SAUVIGNON BLANC 2021 \$19

Dry, medium-bodied, fruit forward .05% RS

RIESLING 2018 \$19

Semi-dry, smooth, medium-bodied 1.0% RS

GEWURZTRAMINER 2016 \$18

Great nose, floral, dry, clean. 1.0% RS

PINK MINX 2019

Medium-sweet, Pinot Noir Rose. 3.0% RS \$18

SWEET

Red

MERLOT 2020 \$22

Light-bodied, smooth, dry finish.

OLD VINE ZINFANDEL 2018 \$24

Dry, long finish, light-bodied.

SYRAH 2021 \$36

Smooth, Dry, full-bodied.

BOURBON-AGED SYRAH 2019 \$54

Dry, full-bodied, long finish, aged in
bourbon barrel.

LIGHT
BODY
HEAVY

Seasonal Sangria

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

Add to your Tasting

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