



WINE TASTING MENU

FIREHOUSE WINE CELLARS

White Wines

- PRAIRIE FLOWER ★ *dry rosé*..... \$21
notes - strawberry, sweet meadow flowers
- MARSANNE ● *dry white*.....\$25
notes - acacia flower and bees wax
- VIOGNIER ● *dry white*.....\$25
notes - ripening mango and honeysuckle
- ROUSSANNE ★ *dry white*.....\$25
notes - brioche, apricot, chamomile
- SAUVIGNON BLANC *dry white*.....\$25
notes - peach, meadow, orange pith
- UNOAKED CHARDONNAY *dry white*.....\$24
notes - high desert after rain, guava, star fruit
- HARVEST BLEND ★ *off-dry white*.....\$19
notes - pineapple, Sweetarts, strawberries

Sweet Wines

- MYTHICAL BEAST ★ black cherry riesling.... \$20
notes - strawberry, brown sugar, black cherry
- RUSHMORE RIESLING ★ semi sweet white \$21
notes - apricot, pear, honeydew melon
- WINE SLUSHIES..... \$9
watermelon fling, sangria, or swirl

WINE TASTINGS

FREE FOR ALL CLUB MEMBERS

- PER SAMPLE..... \$2
- 6 SAMPLES.....\$10

BY THE GLASS

- WHITE & ROSÉ.....\$7
- REDS.....\$9

Red Wines

- AMERICAN ● *dry red*..... \$30
notes - eucalyptus, sour cherry, oak
- PINOT NOIR *dry red*.....\$28
notes - cranberry, chokecherry, juniper berry
- SANGIOVESE ★ *dry red*.....\$31
notes - strawberry, cedar, baking spices
- BOOK CLUB ● *dry red blend*.....\$32
notes - cream & cherries, a hint of graham cracker
- GOLD BELL SYRAH *dry red*.....\$34
notes - raspberry jam, violets, toasted oak
- MOURVÈDRE *dry red*.....\$24
notes - sweet cherry, wild plum, baked bread crust
- OLD VINE ZINFANDEL *dry red*.....\$25
notes - dark cherry, sage, baking spices
- BADLANDS MERLOT *dry red*.....\$25
notes - plum, vanilla, leather, and black cherry
- CABERNET FRANC *dry red*.....\$34
notes - caramel, cedar, raspberry, chili pepper
- CABERNET SAUVIGNON ★ *dry red*.....\$30
notes - forest floor, black cherry, baking spices
- MALBEC ★ *dry red*.....\$30
notes - vanilla, cacao bean, red plum
- WEST BANK ● *dry red blend*.....\$26
notes - unbaked blackberry pie, oak, dark fruit
- CABERNET SAUVIGNON (skull) ● *dry red*.....\$30
notes - black and red current, cedar
- CHICKEN IN PANTS *semi-sweet red blend*.....\$21
notes - black currant, forest floor, jam

AWARD-WINNING ★ NEW VINTAGE ●



WINEMAKER'S COLLECTION

EXCLUSIVE WINES MADE BY ADAM MARTINEZ

- DRY RIESLING** \$45
2020
 Nose - petrol, lime, jasmine, apple
 Palate - beeswax, lime, green apple
 Pairing - pork belly tacos, shrimp scampi
- CABERNET SAUVIGNON** \$59
2018
 Nose - leather, black currant berries
 Palate - baked cherry, tobacco, live cedar
 Pairing - cured meats, bone-in prime rib
- BARBERA** \$59
2020
 Nose - basil, anise, raspberry
 Palate - blackberry, basil, pepper
 Pairing - tomato based pasta or pizza
- SYRAH** \$59
2019
 Nose - ripe raspberry, violet, sawdust
 Palate - stone fruits, plum, white truffle
 Pairing - baked brie, lamb chops
- CABERNET SAUVIGNON** \$59
2019
 Nose - cherry, pomegranate, leather
 Palate - blackberry, cassis, baking spices
 Pairing - stuffed pepper, duck breast
- CABERNET SAUVIGNON** \$69
CELLARED FOR FIVE YEARS
2019
 Nose - blackberry, licorice, baking bread
 Palate - chocolate, black plum, cedar
 Finish - peppery with long full tannins
- PETITE VERDOT** ~~\$75~~ Limited time offer! \$65
2020
 Nose - lilac, cherry liqueur, old cedar
 Palate - cherry, black pepper, wild plum
 Pairing - blue cheese topped T-bone steak

TASTINGS/GLASS

TASTINGS COMPLIMENTARY FOR WMC MEMBERS.
WMC DISCOUNT APPLIES.

- PER SAMPLE.....\$3
- 4 SAMPLES.....\$7
- WMC WHITE GLASS.....\$12
- WMC RED GLASS.....\$15



firehouse

WINE CELLARS

FOOD MENU

BOARDS & MORE

DIMOCK FEATURE\$9
Monthly featured *Dimock cheese, bread, assorted fruit, oil and balsamic.

HUMMUS PLATTER\$9
Hummus, feta, mini naan bread, carrots, cucumber slices, and mini sweet peppers.

ARTISAN CHARCUTERIE BOARD\$21
Assorted cured meats, local *Dimock cheese, olives, seasonal fruit, dried fruit, and chocolate served with assorted crackers.



NAAN FLATBREADS

TRIPLE FORMAGGI\$10
Classic marinara, signature cheese blend, fresh mozzarella, shaved parmesan, and crumbled feta.
Add pepperoni or sausage for +\$2

THE MAUI\$12
Tangy barbecue sauce, classic marinara, Canadian bacon, pineapple, and our signature cheese blend.

HOT HONEY & FETA\$12
Garlic, olive oil, crumbled feta, signature cheese blend, hot honey, prosciutto, and arugula.
Mildly Spicy!

CAPRESE\$12
Garlic, olive oil, tomato, fresh mozzarella, fresh basil, and a balsamic vinaigrette drizzle.

CARNIVORE\$13
Classic marinara, pepperoni, bacon, Canadian bacon, and our signature cheese blend.

THE COWBOY\$13
Classic marinara, signature cheese blend, Italian sausage, fresh mushrooms, black olives, and red onion.