



6 WINE FLIGHT \$10 per guest + 8% KS Liquor Tax  
Bottle Prices do not include 8% KS Liquor Tax

## Dry Red Flight

	<b>WOLF RED</b>	<b>Profile:</b> Slightly sweet red blend. Red cherry, plum,. Lightly oaked	<b>Pairing:</b> Savory dishes, peppers, spicy sausages, barbecue, chili	<b>Your Rating</b> ☆☆☆☆☆	\$14
	<b>VIN D'UNE NUIT</b>	<b>Profile:</b> Dry, light-bodied, plum, raspberry, cocoa, light oak	<b>Pairing:</b> Bleu cheese, truffle oil, roasted vegetables, pumpkin	<b>Your Rating</b> ☆☆☆☆☆	\$16
	<b>ST. VINCENT</b>	<b>Profile:</b> Copmplex notes of plum and cranberry; light American oak	<b>Pairing:</b> Roasted pork or lamb, sage, pairs well with aged cheeses	<b>Your Rating</b> ☆☆☆☆☆	\$15
	<b>CHAMBOURCIN</b>	<b>Profile:</b> Notes of blackberry and plum, American oak on the finish	<b>Pairing:</b> Sausages, mushrooms, rich sauces, milk chocolate	<b>Your Rating</b> ☆☆☆☆☆	\$16
	<b>VERITAS</b>	<b>Profile:</b> Dry Chambourcin in French oak, Rich, subtle notes of vanilla	<b>Pairing:</b> Sausages, mushrooms, rich sauces, milk chocolate	<b>Your Rating</b> ☆☆☆☆☆	\$16
	<b>MAJESTIC RED</b>	<b>Profile:</b> Red fruit, cherries, plum, cocoa smooth, well balanced palate.	<b>Pairing:</b> Rich meat dishes, grilled veggies, lamb, pot roast	<b>Your Rating</b> ☆☆☆☆☆	\$18



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## Mixed Flight

	<b>VIN D'UNE NUIT</b>	<b>Profile:</b> Dry, light-bodied, no oak. Raspberry, orange rind	<b>Pairing:</b> Bleu cheese, truffle oil, roasted vegetables, pumpkin	<b>Your Rating</b> ☆☆☆☆☆	\$16
	<b>VIGNOLES</b>	<b>Profile:</b> Crisp, refreshing aromas of grapefruit; pineapple finish	<b>Pairing:</b> Our most popular wine. It's perfect for every day	<b>Your Rating</b> ☆☆☆☆☆	\$16
	<b>ROSÉ</b>	<b>Profile:</b> Dry. Flavors of brioche, black cherry, strawberry, citrus	<b>Pairing:</b> Brie, creamy cheeses, shellfish, bruschetta	<b>Your Rating</b> ☆☆☆☆☆	\$15
	<b>KANSAS TRANSPLANT</b>	<b>Profile:</b> Very sweet Moscato. Notes of pineapple	<b>Pairing:</b> Salty or spicy foods, citrus, cashews, walnuts	<b>Your Rating</b> ☆☆☆☆☆	\$13
	<b>TROPICALIÁ</b>	<b>Profile:</b> Port inspired, banana, vanilla, crème caramel	<b>Pairing:</b> Bananas foster, Carmel pecan pastry, crème brulè	<b>Your Rating</b> ☆☆☆☆☆	\$10
	<b>FADO</b>	<b>Profile:</b> Fortified St. Vincent; notes of caramel and currant	<b>Pairing:</b> Dark chocolate and rich chocolate desserts; quiet firesides	<b>Your Rating</b> ☆☆☆☆☆	\$19