

BlueJacket Crossing

Wine Flights are \$10 per flight per guest
Wine & Flight Prices do not include 8% Kansas Liquor Tax.

DRY WHITE

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|--|-------------------|--|--|-----------------------------|------|
| | CHARDONEL | Profile: Lightly oaked, dry. Smokey notes of apple; crisp citrus finish | Pairing: Havarti, Gouda, white fish, cream sauce, risotto | Your Rating ☆☆☆☆☆ | \$16 |
| | SEYVAL | Profile: Enticing tropical aromas, guava, lime, bright apple finish | Pairing: Creamy gouda, veggies, hummus, guacamole | Your Rating ☆☆☆☆☆ | \$15 |
| | VIGNOLES | Profile: Crisp, refreshing aromas of grapefruit; pineapple finish | Pairing: Our most popular wine. It's perfect for every day | Your Rating ☆☆☆☆☆ | \$16 |
| | TRAMINETTE | Profile: Floral, peach, orange blossom. Juicy, tangy finish | Pairing: Thai food, mustard, sauerkraut, fresh fruit, curry | Your Rating ☆☆☆☆☆ | \$15 |

SEMI-SWEET WHITE & BLUSH

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|-----------------|---------------------------|---|---|-----------------------------|------|
| Sold Out | OFF DRY VIGNOLES | Profile: Slightly sweet, tropical fruit, minerality, pineapple | Pairing: Warm afternoons on the patio, spicy foods, creamy desserts | Your Rating ☆☆☆☆☆ | \$14 |
| | OFF DRY TRAMINETTE | Profile: Peach, citrus, and tropical fruit. Very Flavorful | Pairing: Spicy foods, summer fruit, Asian cuisine | Your Rating ☆☆☆☆☆ | \$14 |
| | SHADY BETTY | Profile: Semi-sweet blush. Fruity with notes of strawberry & cream | Pairing: Cupcakes, creamy cheese, chips, guilty pleasures (chocolate!) | Your Rating ☆☆☆☆☆ | \$14 |

SWEET RED

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|--|----------------------|--|--|-----------------------------|------|
| | BETTY'S BLUSH | Profile: Fruit-forward, strawberry and cherry notes, buttery finish | Pairing: Dry rubs, steak salad, afternoons on the patio | Your Rating ☆☆☆☆☆ | \$14 |
| | PRAIRIE RED | Profile: Strong grape aromas, currant, very fruity, sweet. | Perfect for: Mulled wine, sangria, saucy barbeque | Your Rating ☆☆☆☆☆ | \$14 |

SWEET WHITE

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|--|--------------------------|--|--|-----------------------------|------|
| | KANSAS TRANSPLANT | Profile: Very sweet Moscato. Notes of pineapple | Pairing: Salty or spicy foods, citrus, cashews, walnuts | Your Rating ☆☆☆☆☆ | \$13 |
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DRY ROSÉ

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|-------------------|-----------------------|---|--|-----------------------------|------|
| | ROSÉ | Profile: Dry. Flavors of brioche, black cherry, strawberry, citrus | Pairing: Brie, creamy cheeses, shellfish, bruschetta | Your Rating ☆☆☆☆☆ | \$15 |
| No Tasting | SPARKLING ROSÉ | Profile: Dry and fruity. Traditional secondary formation. | Pairing: Celebrations! Brie, Manchego, fruit, warm nights | Your Rating ☆☆☆☆☆ | \$24 |

RED WINES

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|-----------------|-----------------------|---|--|-----------------------------|------|
| | WOLF RED | Profile: Slightly sweet red blend. Red cherry, plum,. Lightly oaked | Pairing: Savory dishes, peppers, spicy sausages, barbecue, chili | Your Rating ☆☆☆☆☆ | \$14 |
| | VIN D'UNE NUIT | Profile: Dry, light-bodied, no oak. Raspberry, orange rind | Pairing: Bleu cheese, truffle oil, roasted vegetables, pumpkin | Your Rating ☆☆☆☆☆ | \$16 |
| | ST. VINCENT | Profile: Copmplex notes of plum and cranberry; light American oak | Pairing: Roasted pork or lamb, sage, pairs well with aged cheeses | Your Rating ☆☆☆☆☆ | \$15 |
| | CHAMBOURCIN | Profile: Notes of blackberry and plum, American oak on the finish | Pairing: Sausages, mushrooms, rich sauces, milk chocolate | Your Rating ☆☆☆☆☆ | \$16 |
| | VERITAS | Profile: Dry Chambourcin in French oak, Rich, subtle notes of vanilla | Pairing: Sausages, mushrooms, rich sauces, milk chocolate | Your Rating ☆☆☆☆☆ | \$16 |
| Sold Out | CAMPFIRE RED | Profile: Smokey aromas; rich notes of dark fruit; aged in new American oak | Pairing: Steak, venison, roasted veggies, grilled mushrooms | Your Rating ☆☆☆☆☆ | \$16 |
| Sold Out | NORTON | Profile: Full bodied, dark cherries, plum, cocoa, American oak aged | Pairing: Blackened meats, aged cheeses, dark chocolate, candlelight | Your Rating ☆☆☆☆☆ | \$18 |
| | MAJESTIC RED | Profile: Red fruit, cherries, plum, cocoa smooth, well balanced palate. | Pairing: Rich meat dishes, grilled veggies, lamb, pot roast | Your Rating ☆☆☆☆☆ | \$18 |

DESSERT WINE

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| | TROPICALIÁ | Profile: Port inspired, banana, vanilla, crème caramel | Pairing: Bananas foster, Carmel pecan pastry, crème brûlée | Your Rating ☆☆☆☆☆ | \$10 |
| | FADO | Profile: Fortified St. Vincent; notes of caramel and currant | Pairing: Dark chocolate and rich chocolate desserts; quiet firesides | Your Rating ☆☆☆☆☆ | \$19 |