

BlueJacket Crossing

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

DRY WHITE

	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
	TRAMINETTE	Profile: Floral, peach, orange blossom. Juicy, tangy finish	Pairing: Thai food, mustard, sauerkraut, fresh fruit, curry	Your Rating ☆☆☆☆☆	\$15

SEMI-SWEET WHITE & BLUSH

	OFF SEYVAL DRY	Profile: Slightly sweet, notes of pear and apple, soft finish	Pairing: Warm afternoons on the patio, soft cheese, creamy desserts	Your Rating ☆☆☆☆☆	\$14
	OFF TRAMINETTE DRY	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

	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

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

	ROSÉ	Profile: Dry. Flavors of brioche, black cherry, strawberry, citrus	Pairing: Brie, creamy cheeses, shellfish, bruschetta	Your Rating ☆☆☆☆☆	\$15
	SPARKLING ROSÉ	Profile: Dry and fruity. Traditional secondary formation.	Pairing: Celebrations! Brie, Manchego, fruit, warm nights	Your Rating ☆☆☆☆☆	\$24

RED WINES

	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
	UNOAKED VERITAS	Profile: Well balanced, light bodied, dry red. Notes of raspberry, cranberry, good tannin structure	Pairing: Grilled pork, bratwurst, charcuterie, dark chocolate	Your Rating ☆☆☆☆☆	\$14
	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
	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

	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