



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

Dry Red Flight

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, plum, raspberry, cocoa, light oak	Pairing: Bleu cheese, truffle oil, roasted vegetables, pumpkin	Your Rating ☆☆☆☆☆	\$16
ST. VINCENT	Profile: Complex 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
MAJESTIC RED	Profile: Red fruit, cherries, plum, cocoa smooth, well balanced palate.	Pairing: Rich meat dishes, grilled veggies, lamb, pot roast	Your Rating ☆☆☆☆☆	\$18



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

Mixed Flight

CHARDONEL	Profile: Dry, Lightly oaked, 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
OFF-DRY TRAMINETTE	Profile: Peach, citrus, and tropical fruit. Very Flavorful	Pairing: Spicy foods, summer fruit, Asian cuisine	Your Rating ☆☆☆☆☆	\$14
SHADY BETTY	Profile: Fruity semi-sweet blush, notes of strawberry & cream	Pairing: Cupcakes, creamy cheese, chips, guilty pleasures (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