

COYOTE MOON[®] ON THE RIVER

“wine bar with a food problem”

SNACKS

HUMMUS \$7.95

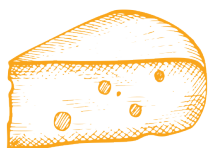
Tahini paste, chickpeas, lemon juice, garlic, Coyote Moon La Crescent Wine, spices, olive oil, and balsamic syrup served with gyro bread

BABA GANOUSH* \$10.95

Tahini paste, roasted eggplant, lemon juice, garlic, Coyote Moon White Blend Wine, spices served with gyro bread *VEGAN OPTION AVAILABLE

WHIPPED GOAT CHEESE, HONEY AND SPICE \$16.95

Locally made goats cheese with local honey from Simmons Family Farm, dash of cardamom, and ginger served with gyro bread



ARTISAN boards

ARTISAN CHEESE BOARD \$19.95

Bringing you the very best taste of the North with cheeses featured from River Rat Cheese and Bechaz Riverdale Cheese

CHARCUTERIE BOARD

Local artisan cheeses, seasonal fruits and spreads, specialty cured meats, mixed olives, and hot peppers

Small (for 1 or 2) \$12.95

Large (for 3 or more) \$24.95

salads

OFFERED JUNE, JULY, AUGUST

HOUSE SALAD \$3.95

Arcadian mix lettuce, tomatoes, red onion, cucumbers, strawberries and our house made Creamy Cranberry Marquette Rose' Vinaigrette or with our house made Casa Papa Italian Vinaigrette

Add meat: \$5.00 ea. Add eggplant: \$6.00

CAPRESE \$9.95

Tomatoes, sliced mozzarella, fresh basil, olive oil and balsamic syrup

SANDWICHES

SERVED 3 WAYS

pressed, cold, or wrapped

TURKEY • HAM \$10.95

ROAST BEEF • GRILLED CHICKEN \$12.95

EGGPLANT* \$15.95

*VEGETARIAN OPTION

Choose: Swiss, cheddar, provolone or mozzarella

All served with lettuce, tomato, mayo, Dijon mustard and a bag of chips.

Served on a Brioche Bun or Wrap.

desserts

WINE ICE CREAM

Made with real fruit and Coyote Moon Wine
Small: \$6.95 Medium: \$12.95 Large: \$19.95

CANNOLIS \$3.95 EA.

Filled with chocolate chip cream made Kris's way drizzled with wine infused chocolate



white wines

NAKED CHARDONNAY Dry; bright, crisp citrus, unoaked	6 / 16.95
FRONTENAC GRIS Dry; green apples and golden apples	6 / 16.95
WHITE BLEND Dry; bright lemons and minerality	5 / 10.95
CHARDONNAY Dry; creamy and smooth citrus	6 / 20.95
SPARKLING FRONTENAC GRIS Dry; crisp apples, tropical fruit	6 / 20.95
MARQUETTE ROSÉ Dry; cherry, raspberry, blood orange	6 / 20.95
MOSCATO Semi-Dry; citrus, ripe peaches	6 / 16.95
LA CRESCENT Semi-Sweet; aromatic floral, citrus	6 / 13.95
RIVER RUN ROSÉ Semi-Sweet; strawberries, green apple	6 / 16.95
RIVER TIME Sweet; smooth citrus, tangerine	6 / 16.95
FIRE BOAT WHITE Sweet; fresh green grapes	5 / 11.95
BOURBON BARREL AGED MEAD Sweet; honey wine	6 / 20.95



red wines

SPECIAL RESERVE MARQUETTE Dry; rich raspberry, cherry	16 / 49.95
MARQUETTE Dry; silky, smooth raspberry, cherry	6 / 20.95
FRONTENAC Dry; bold jammy fruits, spice	6 / 20.95
RED BLEND Dry; cherry, black cherry, spice	5 / 10.95
CASA PAPA Semi-Dry; hints of oak, berry, spice	6 / 16.95
TWISTED SISTER Semi-Sweet; black cherries, raspberries	6 / 16.95
FIRE BOAT RED Sweet; sweet red grapes	5 / 11.95
CHERRY BOMB Sweet; sweet cherries	6 / 15.95
RAZZLE DAZZLE Sweet; sweet raspberries	6 / 18.95
BLACKBERRY BLISS Sweet; sweet blackberries	6 / 18.95
STRAWBERRY KISS Sweet; fresh green grapes	6 / 18.95
PRAEVALEO PORT WINE Sweet; port wine	16 / 65.00



SIGNATURE wine drinks

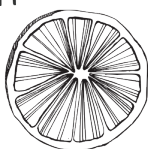
WINE SLUSHIE 6
ask for today's flavors

WINE ICE CREAM FLOAT 14
ask for today's flavors

MIMOSA 6
sparkling wine and juice

WINE FLIGHT 6
your choice of 4 wines

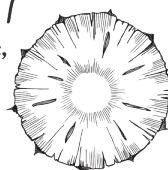
MIMOSA FLIGHT 12
your choice of 4 mimosas



HOUSE SANGRIA 7
red or white with fresh fruit

SPECIALTY SANGRIA 8
ask for today's feature

MAI TAI MOSCATO 7
Moscato Wine, pineapple,
orange, lime, cherry



THE MOBSTER 7
Casa Papa Wine, strawberry,
orange, lemon, sprite

STRAWBERRY KISS 7
Rosé Wine, strawberry, lemon,
cranberry, sprite, basil

ISLAND PUNCH 7
La Crescent Wine, orange,
cherry, pineapple

ASK US ABOUT our craft beers

DRAFT • BOTTLE • FLIGHTS

