



OPEN YEAR ROUND | HOURS WED-THURS 3PM-8PM, FRI 12PM-9PM

SAT 12PM-10PM, SUN 10AM-8PM

CLOSED MONDAY & TUESDAY, AND ALL MAJOR HOLIDAYS

RESERVATIONS: PARTIES OF 8 OR MORE PLEASE CALL AHEAD

Our Story: We're family owned, making wines and ciders from independent growers in Michigan to bring you the freshest products. We're preparing to grow our own selective grapes in our Vineyard out back starting next year. We greatly appreciate your excitement and patience. Looking for a place to hold a wedding or other event? We do that too!

Join Our Wine Club Today

You'll be glad you did!



Starters

Garlic Breadsticks \$14.95

Fresh baked breadsticks with garlic seasoning.
Served with Marinara.
Substitute 12" Round GF Dough \$1.50
Add Cheese \$1.95

Pairs with Pinot Grigio

Lobster Spinach & Artichoke Dip \$14.95

Served with homemade corn tortilla chips

Pairs with Chardonnay

Chips & Salsa Flight \$10.95

Fresh salsa, guacamole, queso and homemade corn tortilla chips.

Pairs with Pinot Grigio

Mike's Street Dip \$12.95

Mexican blended cheese, corn, mayo, green chilies
(Served Hot) Served with homemade corn tortilla chips

Pairs with Riesling

Focaccia Bread \$10.95

Served with herbed olive oil

Pairs with Pinot Grigio

Bavarian Pretzels \$12.95

4 sticks served with beer cheese and brewpub mustard.

Pairs with Rose

Mozzarella Sticks \$9.95

8 Italian breaded mozzarella sticks. Served with marinara or ranch dressing.

Pairs with Pinot Grigio

Nachos \$16.95

homemade corn tortilla chips, pulled pork., queso cheese, tomatoes, onions, jalapenos and fresh avocado. Drizzled with BBQ sauce.

Pairs with Pinot Grigio or Rose

Boarder Egg Rolls \$15.95

Southwest egg rolls with chicken, black beans, corn, cilantro and cheese. Served jalapeno cabbage slaw, salsa and jalapeno ranch.

Pairs with Riesling

Deviled Eggs \$9.95

Bacon bits, pickled red onion and chives.

Pairs with Rose or Sparkling Peach

Brussel Sprouts \$9.95

Jalapenos, Chipotle aioli, bacon bits, sesame seeds and green onion.

Pairs with Chardonnay

Boneless Chicken Wings \$13.95

12 Breaded boneless chicken wings served with ranch dressing.

(Choice of garlic Parmesan, BBQ, garlic buffalo, Memphis Sweet, Nashville HOT or Carolina Gold)
(Celery & Carrots \$2)

Pairs with Riesling

SMOKED Chicken Wings

Wednesdays & Fridays

6pc. \$10.95 12pc. \$19.95 24pc. \$37.95

Smoked chicken wings marinated and smoked to perfection. Original or Spicy
(While supplies last)

Pairs with Cabernet Sauvignon or Rose

Bang-Bang Shrimp \$15.95

Battered shrimp, Chipotle aioli, Asian chili glaze and sesame seeds.

Pairs with Pinot Grigio

The Perfect Pair \$15.95

Smoked whitefish dip, Cajun smoked shrimp dip served with assorted crackers and toasted baguette bread.

Pairs with Chardonnay

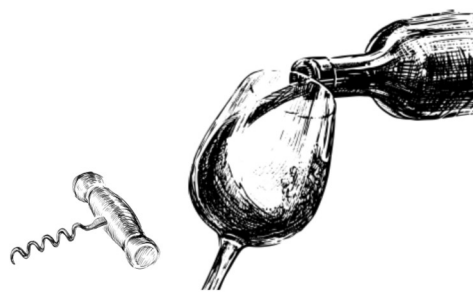
Deluxe Charcuterie Board \$43.95

Cured and smoked meats, smoked salmon, specialty cheeses, mixed olives, cherry peppers, mixed nuts, fresh fruit, chocolate covered cherries, preserves, assorted crackers and toasted baguette bread.

(Gluten Free crackers upon request \$2)

Serves 5-6

Pairs with Sparkling Peach



Handheld

Served with Kettle Chips and a pickle. Upgrade to fries or onion rings for \$2.00

Chicken Wrap \$15.95 Ranch, or Chipotle

Flour tortilla, chicken, shredded lettuce, tomato, colby jack cheese and dressing.
(Choice of Grilled or Crispy Chicken)
(Gluten-Free Tortilla \$2.95 or Jalapeno Wrap \$2.95)

Pairs with Rose or Chardonnay

Caesar chicken Wrap \$15.95

Flour tortilla, chicken, shredded lettuce, tomato, shaved parmesan cheese and dressing.
(Choice of Grilled or Crispy Chicken)
(Gluten-Free Tortilla \$2.95 or Jalapeno Wrap \$2.95)

Pairs with Rose or Chardonnay

Turkey Bacon Wrap \$15.95

Flour tortilla, turkey, lettuce, tomato, cucumber, colby jack cheese and mayo.
(Gluten-Free Tortilla \$2.95 or Jalapeno Wrap \$2.95)

Pairs with Rose or Chardonnay

Smoked Salmon Wrap \$15.95

Flour tortilla, Smoked Salmon, shredded lettuce, avocado, cucumber, and sriracha creama.

Pairs with Pinot Grigio or Chardonnay

Smoked Brisket Sandwich \$20.95

Shaved Smoked Brisket on a brioche bun, topped with cabbage slaw, pickled red onion, pickles, horseradish aioli.

Pairs with Merlot

Pulled Pork Sandwich \$18.95

Delicious Pulled Pork on a brioche bun, topped BBQ Sauce.

Pairs with Riesling

Club Sandwich \$15.95

Toasted Schiacciata Bread, Ham, Turkey, Bacon, American Munster Cheese, Lettuce, Tomato, and Mayo.

Pairs with Rose

Italian Sub-Caccia \$17.95

Toasted Focaccia Bread, Ham, Salami, Provolone Cheese, Pesto, Olive Oil, Red Wine Vinaigrette, Lettuce, Tomato, Red Onion.
(A taste of Italy in every bite!)

Pairs with Cabernet Savignon

Crispy Chicken Sandwich \$15.95

Hand breaded crispy chicken with mayo and pickles on a brioche bun.

Pairs with Riesling

Philly Cheesesteak \$16.95

Thin strips of sirloin steak with sauteed peppers, onions and mushrooms, topped with provolone cheese on a toasted hoagie roll.

Pairs with Cabernet Savignon or Merlot

Maine Lobster Roll \$25.95

Succulent lobster meat with Maine style sauce on a toasted hoagie roll.

Pairs with Pinot Grigio or Chardonnay

Burgers



1/2 Pound Beef Patties - Ground Beef, Short Rib and Brisket. Supplied fresh from Dennis Farms in Laingsburg, MI.

Thank you for supporting two local businesses in every bite.

Beef Patties - Cooked To Order.

Served with chips and a pickle or upgrade to fries, waffle fries or onion rings for \$2.

The BURG \$16.95

Bibb, Tomato, Red Onion, Pickles and Munster Cheese, Garlic Aioli and BURG sauce.

Pairs with Cabernet Franc

Olive Burger \$17.95

Bibb, House Olive Sauce and Munster Cheese.

Pairs with Merlot

BBQ Stack Burger \$21.95

BBQ Caramelized Onions, Topped over our delicious Mac & Cheese with jalapeno chrisps, and garlic aioli.

Pairs with Cabernet Savignon

The Porker \$24.95

Two Beef Patties with Munster Cheese, Pulled Pork, Crisp Bacon, BBQ Sauce, Pickled Onions, and Bacon Aioli. (This is sharable)

Pairs with Merlot

Mushroom Swiss Burger \$18.95

Caramelized Onions, Sauteed Mushrooms and Swiss Cheese.

Pairs with Merlot

Avocado Burger \$18.95

Bibb, Avocados, Red Onion, Tomato, Munster Cheese with Garlic Aioli.

Pairs with Cabernet Franc

Stone Oven Pizza



Pizza Notes/More

Pizzas are made large, size varies due to hand tossing, approximate size is 16" or 8 slices.

12" Gluten Free Crust is available \$1.50

All GVW Artisan pizzas feature a butter parmigiano crust. This is a fan favorite! Artisan pizzas cannot be made half and half. Craving a pepperoni only or other combination, just ask your server.

Dips: Cream Cheese Dip \$2.95, Marinara \$1.95, Ranch \$.95

Meat Lovers Pizza \$23.95

Tomato Sauce, Mozzarella, Pepperoni, Sausage, Bacon, and Ham.

Pairs with Merlot

Herbed Chicken Pesto \$24.95

Pesto Sauce, Grilled Chicken, Sun Dried Tomatoes, Black Olives, Mozzarella and Herbs.

Pairs with Riesling

BBQ Chicken \$23.95

BBQ Sauce, Grilled Chicken, Parmigiano, Red Onions, Jalapeños, Mozzarella and sriracha creama.

Pairs with Pinot Grigio

Vito \$24.95

Pizza Sauce, Italian Sausage, Roasted Red Peppers, and Fresh Basil.

Pairs with Cabernet Savignon

Spinach & Artichoke \$24.95

Alfredo Sauce, Spinach & Artichoke, Grilled Chicken, Herbs, Mozzarella Cheese, and Parmigiano.

Pairs with Chardonnay

Chicken Prosciutto Alfredo \$25.95

Alfredo Sauce, Mozzarella, Caramelized Onion, Prosciutto, Grilled Chicken Topped with Arugula.

Pairs with Chardonnay

Philly \$25.95

Garlic White Sauce, Mozzarella, Sauteed Peppers/Onions, Mushrooms, and Thin Sliced Ribeye Steak.

Pairs with Cabernet Savignon

RPB Pizza \$24.95

(Rosemary Potato Bianca) Chardonnay
Rosemary Cream Sauce, Mozzarella, Fried Potatoes, Bacon, Caramelized Onions, and Parmigiano.

Pairs with Chardonnay

Northern Lights \$25.95

Garlic Oil, Fresh Herbs, Red Onion, Fresh Pear, Prosciutto, Brie and Parmesan Cheeses, Topped with Balsamic Reduction and Arugula.

Pairs with Riesling or Sparkling Peach

Margarita \$21.95

Garlic Oil, Herbs, Parmesan & Mozzarella Cheese with freshly sliced large tomatoes, drizzed with balsamic glaze.

Pairs with Sangria

Salads

Cobb Salad \$16.95

Romaine lettuce, spring mix, bacon, grilled chicken, avocado, colby jack cheese, tomato, cucumbers, onion, hard boiled egg, and croutons.

Note: Choice of dressing listed to the below.

Pairs with Honey and Peach

The Winemaker \$18.95

Spring mix, tomato, hard boiled egg, prosciutto, red onion, croutons, grilled chicken and blue cheese.

Best if served with ranch dressing.

Pairs with Raspberry

Smoked Salmon Salad \$19.95

Spring mix, tomato, smoked salmon, hard boiled egg, avocado, red onion, croutons.

Best if served with Champagne Vinaigrette dressing.

Pairs with Pinot Grigio

Caesar Salad \$9.95

Romaine lettuce, parmesan cheese, croutons. Served with Caesar dressing.

(Add Grilled or Crispy Chicken \$4.95, Salmon \$6.95)

Pairs with Chardonnay

Mediterranean Salad \$18.95

Romaine lettuce, Spring mix with kalamata olives, red onion, pickled beets, tomatoes, chic peas, croutons, grilled chicken, topped with feta cheese and served with Greek dressing on the side.

Pairs with Riesling

Michigan Cherry Salad \$18.95

Spring mix, sun-dried cherries, candied walnuts, grilled chicken, croutons, feta cheese and served with an apple vinaigrette recommended.

Pairs with Cherry

Pear-rific Salad \$18.95

Spring mix, caramelized onions, fresh sliced pears, candied walnuts, grilled chicken, croutons, feta cheese and served with a honey mustard dressing recommended.

Pairs with Honey and Peach

Soup & Salad \$14.95

Bowl of soup with house Caesar or spring mix salad.

Pairs with Honey and Peach

Salad Dressings

Note: All dressing is served on the side.

Ranch	Raspberry Vinaigrette
Jalapeno Ranch	Champagne Vinaigrette
Chipotle Ranch	Honey Mustard
Caesar	Greek
	Italian

Soup

Soup of the day \$7.95

Ask your server for today's choice. Served with oyster crackers and a herbed dinner roll.

Pairs with Honey and Peach



Abandoned open tabs are subject to a 20% gratuity. We appreciate your understanding.
20% Gratuity added to all parties of 8 or more.

GF - Gluten Free

On The Coast

Chicken Quesadilla \$15.95

Fajita Chicken, Onions, Peppers, Cheese. Served with Chips & Salsa

Pairs with Pinot Grigio

Chicken Rice Bowl \$15.95

Grilled Chicken on a bed of arugula, roasted corn, black beans, cotija cheese and cilantro topped with a chipotle lime crema.

Pairs with Riesling

Fried Cod Basket \$17.95

Delicious Fresh hand-battered cod, seasoned fries, house made tartar, house coleslaw, hush puppies, lemon wedge and roll with butter.

Pairs with Chardonnay

Tres Tacos \$16.95

Choice of: Fajita Grilled Chicken, Smoked Brisket (w/ Mike's Street Corn on top), Pork Carnitas or Season Ground Beef.

Corn or flour tortillas, shredded jalapeno cilantro slaw, and onions. Salsa and sour cream on the side, with homemade corn tortilla chips.

Pairs with Pinot Grigio

Mac Attack

Lobster Mac & Cheese \$26.95

Buttery lobster meat topped over our delicious Mac & Cheese.

Pairs with Chardonnay

BBQ Pork & Mac \$21.95

BBQ Pulled Pork topped over our delicious Mac & Cheese.

Pairs with Riesling

Entrees

All entrees come with two regular sides listed below.

Add sauteed mushroom or caramelized onions \$3.95 each

8oz. Filet Mignon \$28.95

Tender filet that melts with every bite.

Pairs with Cabernet Sauvignon

12oz. Ribeye \$37.95

Butter and House Steak Sauce.

Pairs with Merlot

Tenderloin Beef Tips \$28.95

Chunks of tenderloin, grilled and tossed in your choice of our grill seasoning, teriyaki or bourbon glaze.

Pairs with Cabernet Franc

Grilled Chicken \$21.95

Two seasoned chicken breasts with honey mustard.

Pairs with Pinot Grigio

Regular Sides \$5.95

Fire Roasted Corn	French Fries
Asparagus	Waffle Fries
Grilled Vegetables	Onions Rings
Grilled Romaine	Mashed Potatoes
Side Salad	

Premium Sides

Garlic Parmesan Truffle Fries	\$8.95
Sweet Potato Fries w/Maple Aioli	\$8.95

Baked Potato	\$6.95
Mac & Cheese	\$6.95

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.