

HOUSE WINES

We choose wineries dedicated to producing the best quality California has to offer in our variety of house wines.

Glass \$6 Bottle \$21

Back Story Chardonnay—Flavors of fresh apple, peach, pear and lemon, with a creamy finish

Back Story Cabernet—Rich juicy flavors of cherry, blackcurrant and raspberry, a touch of vanilla and toasted oak

Back Story Merlot—Inviting aromas and flavors of black cherry, herbs and spice, with soft tannins

Tisdale White Zinfandel—Ripe raspberries, watermelon, and fresh strawberries

WHITE

Ryan Patrick Riesling - Washington State; Glass \$7 Bottle \$24 Ripe pear, white peach and orange blossom with hints of fresh apples

Raetia Pinot Grigio - Italy; Glass \$8 Bottle \$27 Notes of pear, apple, peaches, mango and spring flowers with balanced acidity

Danielle Ansee Sauvignon Blanc - France; Glass \$8 Bottle \$27 Lemon and fresh herb aromas, bracing acidity and a long, crisp, clean finish with notes of melon and pear

Stella Moscato - Italy; Glass \$7 Bottle \$24 Fragrant aromas of white peaches, flowers and tropical fruits

RED

Pinot Project Pinot Noir - California; Glass \$8 Bottle \$27 Aromas of fresh roses, notes of black cherry and five spice with a smooth lingering finish

Trumpeter Malbec - Argentina; Glass \$7 Bottle \$24

Dark red fruit, plum, currant and chocolate with mocha flavors that give shape to soft tannins

Norton Late Harvest Merlot- Argentina; Glass \$7 Bottle \$24 Intense fruity aromas and flavors of sweet blackberries, strawberries, and wild berries

Hayes Valley Meritage Red - California; Glass \$8 Bottle \$27 A blend of Merlot, Cabernet and Petit Verdot with flavors of bright cherry, raspberry, blackberry, vanilla and a touch of cinnamon

Piazzano Chianti - Italy; Glass \$8 Bottle \$27 Red berry fruits, with medium body, high acidity and firm tannins, hints of cedar and vanilla on the finish

PORT

Kopke Ruby - Portugal; Glass \$6 (three ounce pour) Bright plum and cherry fruit in a fresh, young ruby port

Kopke 10 year Tawny - Portugal; Glass \$12 (three ounce pour) Attractive brown-tawny color, with amber halo, presents spicy aromas, dried fruits with notes of wood and honey

BOTTLES

Solitude Chardonnay - California; Bottle \$40 Tropical fruit, ripe pear, apple and lychee aromas with a creamy toasty finish

Biutiful Cava - Spain; Bottle \$24

Enticing apple and lime nose to a zesty citrus and mineral finish

Square, Plumb & Level Red - California; Bottle \$38 Cabernet Sauvignon and Cabernet Franc with cassis, black currant, plum and tobacco, with spicy cedar

Tellus Vinea Bordeaux - France; Bottle \$28 Red, savory, classic Bordeaux, dark fruits with great structure and a long finish

Jaboulet Parallele Rose - France; Bottle \$28 Ripe berries on the nose, ample and generous on the palate with fresh tart red berries

GROUP EVENTS AT THE INN'S PRIVATE VENUES

BAR FEES:

Bar set-up fee: \$50.00

Bartender fee: \$40.00 Fee is waived if total alcohol sales exceeds \$250.00 per bartender

Cocktail Server: \$40.00

We require a private bar for an event requesting alcohol service with a guaranteed guest count of 40 people or more. An event with less than 40 guests has the option of a private bar or cocktail servers.

For more information or event inquiries please contact our sales department.

The Inn holds a license granted by the State of Ohio and is required and held responsible to comply with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it is necessary to comply with Ohio State Liquor Laws. Ohio law allows for any unused portions of purchased bottles of wine to be legally transported when properly resealed. Please ask for details.

