

RED FLIGHT ~ \$17

2022 Breaking Bread Zinfandel ~ Redwood Valley, CA 12.5% ABV \$23

The goal is a very hands-off approach to winemaking that highlights the purity of fruit, and deliciousness of a lighter-bodied red wine. The result is a fresh, crisp wine that has a backbone of acidity and an unmistakable minerality that leaves your palate wanting more.

2021 Breaking Bread Petite Sirah ~ Veneto, Italy 13.2% ABV \$29

This wine pulls a fast one on the palate with its lifted and crunchy acidity and bright, flavorful wild blueberry and blackberry compote fruit with spicy undertones.

2022 L'Ecole No. 41 Merlot ~ Columbia Valley, WA 14.5% ABV \$30

Lively aromas of plum and black cherry, accented by tobacco leaf, crushed roses and cedar nuances. Full-bodied and vigorous, bursting with flavors of macerated berries, coffee, and kirsch. It finishes with balance and a satisfying longevity.

2022 Stags' Leap Cabernet Sauvignon ~ Napa Valley, CA 14.1% ABV \$70

Vivid aromas of red and black fruit characteristically introduce the wine. The palate emphasizes balance, with firm, round tannins and a complex finish that features a variety of notes from leather, espresso and chocolate.

WHITE FLIGHT ~ \$13

2022 Selbach Oster Pinot Blanc ~ Mosel, Germany 12% ABV \$20

Dry, crisp style with great acidity. Sourced from south-western sections of Zeltinger Himmelreich, mid-slope and slate grown. Fermented in neutral fuder. Recognizable Pinot Blanc flavors but with the mineral energy of slate.

2022 Deux Roches Tradition ~ Macon-Villages, France 13% ABV \$20

All the spirit of a Chardonnay du Mâconnais transpires in this glass: floral generosity of the trails, gourmet flavor of yellow fruits (peach and apricot). It offers the joy of simple and intense pleasures.

2022 House of Brown Chardonnay ~ California 13.5% ABV \$22

This crisp, lean, and luscious Chardonnay features notes of honeydew melon, limestone dust, and saline. Bright and dynamic on the palate with a silky, creamy texture, medium body, and lingering finish.

2024 Breaking Bread Marmalade ~ North Coast, CA 12.7% ABV \$23

The Chardonnay (10 days on skins) contributes weight and complexity to the mouthfeel, while the Sauvignon Blanc (14 days on skins) brings in more acidity and higher notes. The Muscat Blanc (12 days on skins) delivers the unmistakable aromatics that keep you coming back for another sip.

SWEET FLIGHT ~ \$13

Olde Schoolhouse Diamond ~ Eaton, OH 11% \$17

Semi-sweet and made from Diamond grapes.

Old Mason Sweet LaCrescent ~ West Milton, OH 12% \$15

A sweet wine made from LaCrescent grapes with a bouquet and flavor of honey & limes.

Two EE's Peach ~ Huntington, IN 11.4% \$15

Semi-sweet grape wine with peach aromas and flavors.

Duplin Hatteras Red ~ Rose Hill, NC 12% \$12

This traditional southern Muscadine red is consistently one of North Carolina's best selling wines. Pleasantly sweet and intense with fruit.