



Stable Gate Winery Spring Seasonal Tasting Menu

LOCAL WINES BY THE GLASS OR BOTTLE \$12 + \$36

SGW Estate White Blend, Pear Wines. SGW Estate Red, Baco Noir, Marquette

LOCAL BEERS \$4+6

Chatham Brewery Farmer's Daughter IPA + Pog Mahones Milkshake Double IPA

MEAD + HARD CIDER \$8

Estate Mead, Brookview Station's Joe Daddy English Styled Cider + 3x Hopped, Nine Pin

COCKTAILS \$12

THE LAST WORD: HS Gin, Lime, Chartreuse + Marachino Liquer

JACK ROSE: HS Apple Jack Whiskey, Lemon Juice, Orange Juice + Grenadine

GYPSY QUEEN: HS Vodka, Benedictine + Bitters

soBAR: DRINKING VINEGARS BY HUDSON STANDARD

Three Pines Shrub (Hot) or Apple Coriander Maple Switchel (Cold and Bubbly) \$4

20g CBD Infused Red and Black Currant Elixir (Hot or Cold) \$8

COFFEE + Tea \$

(Various Selections Available)

Fridays 12pm-5pm | Saturday + Sunday 11-4pm | www.stablegatewinery.com
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