

StoneCropAcres Tasting Flights

\$9.50 ******(non alcoholic flights \$5.00)

(Approx 1 ½ oz of each of 4 beverages served in a wooden tasting kaddie)

#1 Dry Whites (4 whites) 2021 Frontenac Gris-Riesling (sp) 2021 Frontenac Gris-Vidal-Riesling 2021 Frontenac Gris-Pinot Grigio 2019 Frontenac Gris-Sauvignon Blanc	#2 Off-Dry whites/Rosé (2 whites/2 Rosé) 2022 Frigio-Riesling 2022 Frontenac Gris-Riesling 2021 Harmony Rosé 2022 Harmony Rosé
#3 Dry White/Dry Red (2 whites, 2 reds) 2021 Frontenac Gris-Sauvignon Blanc 2021 Frontenac Gris-Pinot Grigio 2019 Misceo 2019 Marquette-Merlot	#4 Off Dry White/Dry Red (2 whites, 2 reds) 2022 Frigio-Riesling 2022 Frontenac Gris-Riesling 2019 Frontenac Noir-Cabernet Franc 2019 Misceo
#5 Rosé and Dry Reds (1 rose/3 reds) 2022 Harmony Rosé 2019 Frontenac Noir-Cabernet Franc 2019 Misceo 2019 Marquette-Merlot	#6 Non-Alcoholic Tasting** Perfect for designated drivers, kids, expectant moms or anyone not drinking alcohol for any reason. Selection of 4 fruit juices or sodas or sparkling waters or a combination in a tasting kaddie (selection varies)

We also offer locally produced Microbrewery Beer in cans (ask about selection)

Patio Food Menu

Pizza-Margherita – tomato base with fresh bocconcini mozzarella cheese and fresh basil	\$14
Pizza-Pepperoni – tomato base with mozzarella cheese and pepperoni slices	\$15
Pizza-Mushroom/Smoked cheese -herbed oil base, mushrooms, red onions, mozzarella and smoked cheddar cheese topped with a balsamic vinegar reduction glaze.	\$18
Pizza- Caramelized Onion/Artichoke - herbed oil base, caramelized onions, artichokes, fresh thyme, mozzarella + choice of blue or feta cheese	\$18
Pizza of the week – see chalkboard or ask us what our kitchen has come up with this week!!	varies
Cheese Plate – Duo – two locally sourced cheeses, bread or GF crackers, biscuits, fruit/veggie	\$14
Cheese Plate – Trio – three locally sourced cheeses, bread or GF crackers, biscuits, fruit/veggie	\$18
Cheese Plate – Quad – four locally sourced cheeses, bread or GF crackers, biscuits, fruit/veggie	\$22
Charc it up! – make it charcuterie!! - add meat – selection varies – to your cheese plate	Add \$4
Nachos – locally sourced nacho chips with locally made cheese on top and local salsa on the side	\$15
Nachos with extras – above plus yummy extras like peppers, chives, black olives, and sour cream	\$16
Garlic Bread – we use real butter and real garlic cloves in this delicious garlic bread made with a baguette and cooked in our wood fired oven. You can add cheese for \$1.50	\$7
Bread and Oil - bread toasted in our wood fired oven served with spiced extra virgin olive oil for dipping	\$7



Summer 2023 Wine List

(availability may change during the summer)

		% alc	Price bottle (5ozglass)
Our House White 2021 Frontenac Gris-Chardonnay <i>dry white</i>	Available exclusively on tap at the winery, this refreshing, very lightly oaked, relatively low alcohol white is perfect for our patio and pairs well with pizza, charcuterie and nachos.	10.5	On tap only \$8/glass
2021 Frontenac Gris-Riesling <i>effervescent dry white</i>	Naturally effervescent – this white has a bit of white peach and honeysuckle along with citrus and fresh tart apple. Enjoy with curries, charcuterie or fish dishes – your choice!	10.7	\$16 (\$7)
2021 Frontenac Gris Pinot Grigio <i>dry white</i>	This popular Frontenac/Pinot blend is a dry, crisp white wine with aromas and flavours of bartlett pear, tart apple and honeydew melon with just a hint of ginger on the finish.	10.4	\$16 (\$7)
2019 Frontenac Gris-Sauvignon Blanc <i>dry white</i>	Bright and fresh and dry with a zestiness accompanied by classic aromas of lychee, fresh hay and gooseberry, this blend may also deliver a hint of peach or apricot.	11.2	\$14 (\$7)
2021 Solstice Orange wine <i>Slightly off dry white</i>	Grapes for this unique orange wine were hand selected and picked by our winemaker, then fermented on their skins (like red wines) to produce the orange hue and nutty almond, apricot/citrus aromas and flavours. Delightfully crisp, it is a great summer wine. Small format 330ml bottles only.	11	\$9 By the bottle only
2022 Frigio-Riesling <i>slightly off- dry white</i>	A crowd favourite at StoneCropAcres, our Frigio-Riesling is a blend of Frontenac Gris, Pinot Grigio and Riesling. It is fruity and slightly sweeter with a light crispness on the palate.	11.4	\$14 (\$7)
2022 Frontenac Gris-Riesling <i>off-dry white</i>	Juicier and smooth, this wine delivers citrus, white floral and soft apple flavours with a hint of crisp to balance the sweetness and make it a great summer sipper.	10.7	\$15 (\$7)
2021 Harmony Rosé <i>off-dry rosé</i>	This rosé is slightly off-dry, fruity and still has a racy crispness that makes it great for patio drinking or pairing with a large variety of foods from salads to meats. Available in small format 330ml bottles only/large bottles are sold out.	10.7	\$8 (small bottles only)
2022 Harmony Rosé <i>off-dry rosé</i>	Our fans love our Harmony Concerts at StoneCropAcres live music series and they love the Harmony Rosé. With the soft colour coming from our Marquette grapes and a subtle fruitiness, we think this one will be another sell-out!	11.8	\$17 (\$7.50)
2019 Marquette-Merlot <i>dry red</i>	Our Marquette grapes create a fruit forward, ruby red wine that, when blended with our Merlot, yields a medium bodied easy drinking red wine with smooth tannins.	13.1	\$19 (\$8.50)
2019 Frontenac Noir-Cabernet Franc <i>dry red</i>	Notes of plum, black cherry and blackberry with youthful tannins that can be enjoyed now or will age well.	11.3	\$19.50 (\$8.50)
2019 Misceo <i>dry red</i>	“MISK-ay-oh” Latin for mix or mingle. We mingled Frontenac Noir, Marquette and Sabrevois with Cabernet Franc and Cabernet Sauvignon to create this light to medium bodied, fruit forward refreshing red.	11.1	\$19.50 (\$8.50)
StoneColdCider Original 330ml bottle	We made this crisp, dry, and non carbonated apple cider from freshly pressed apples grown at Smyths Apple Orchard just down the road.	6	\$4.50
StoneColdCider Vinous 330ml bottle	Smoother than the original, and a bit off-dry, this naturally slightly effervescent traditional cider is made from Smyths apples then blended with our own Riesling wine.	7	\$5.00