# MILL RIVER WINERY

# FLIGHT MENU

### MILL RIVER MIX, \$12

Naked Chardonnay Nooks & Crannies Hard Cider Chambourcin Rosé Flight Rosé

### SUMMER SWEETNESS, \$12

Pinot Grigio Plum Island White Plum Island Rose Plum Island Red

# THE REDS, \$14

Reserve Zinfandel Breaking Point Sangiovese Merlot

# SMALL BITES

WATER or SELTZER, \$2

#### SNACK MIX, \$3

The perfect pairing snack for any wine! Homemade cracker mix with savory herbs **HERB DIP, \$6** 

Delectable Herb dip / Served with crackers & breadsticks

### SMALL CHARCUTERIE (2 - 3 people), \$14

Specially selected international cheeses & artisanal meats, & queen olives / Served with crackers & breadsticks

# LARGE CHARCUTERIE (4 - 6 people), \$26

\***when available\*** eeses & artisanal meats & aueen oli

Specially selected international cheeses & artisanal meats, & queen olives, nuts, spreads & mustard, Served with crackers & breadsticks

#### MEDITERRANEAN LAYER DIP, \$14

Red pepper hummus and Greek salad (finely chopped tomatoes, onions, cucumbers & olives) topped with Feta cheese, Served with pita bread for dipping

# A note from Douna Martín, Owner & Wine Maker

Welcome to Mill River Winery, a 100% woman-owned business established in 2010. This historic property is a renovated 1890's Cider Mill with an eclectic combination of original wood beams, reclaimed wood and contemporary lighting. All our wines are produced and bottled on site using local grapes from our vineyard and other vineyards in Massachusetts along with grapes selected from global wine regions including select AVA regions in California, Chile, and Washington. After being shut down for over 3 months, we are thrilled and very grateful to be open again. Phase 2 includes outside seating only – as you can imagine we salute the sun gods every morning in order to have as many enjoyable days outside as possible! As always, our staff is looking forward to introducing you to our awesome new

release wines and cider. Time to sit back, relax and enjoy the local wine experience. Thank you for visiting and for your support! If we can make your visit more comfortable, please let us know.

Cheers!

Donna

# Tried it! Liked us! You're invited!

### ASK HOW YOU CAN BECOME A WINE CLUB MEMBER!

- Receive three wines (winemaker's choice), four times a year, available for pick up at the winery or shipped to you
- 15% discount on all wine bottles and 20% discount on cases (mixed or one variety)
- One complimentary tasting flight per visit or glass of wine on Friday nights between 4 - 7
- Invitation to Wine Club member-only events





# WE THANK YOU FOR SUPPORTING LOCAL buying bottles to take home keeps our small businesses alive!

WHITE & ROSÉ WINE	GLASS PRICE	BOTTLE PRICE (to go only)
PLUM ISLAND WHITE	\$9	\$17
Light, semi-sweet white blend with aromas of citrus & honey PINOT GRIGIO	\$10	\$20
Aromatic white with notes of orchard fruit & citrus		•
NAKED CHARDONNAY, 2019 Steel fermented notes of lemon zest & pear	\$12	\$22
PLUM ISLAND ROSE	\$9	\$17
Light, semi-sweet & crisp rosé with a floral aroma & notes of strawberry  CHAMBOURCIN ROSÉ, 2018	*	***
Grapes from South Dartmouth, MA – this off dry rosé offers notes of cranberry &	\$10	\$20
watermelon	\$10	\$20
<b>FLIGHT ROSÉ</b> A delightful dark rosé with notes of candy apple & a lingering spice on the finish		
RED WINE	GLASS PRICE	BOTTLE PRICE (to go only)
PLUM ISLAND RED	\$9	\$17
Light, semi–sweet with aromas of fresh berry & spice BREAKING POINT	\$12	\$22
Medium bodied red blend with complex layers of ripe berry & a hint of French oak RESERVE ZINFANDEL, 2018	\$13	\$28
Free run reserve with notes of berries, currants, & spice  MERLOT, 2017	\$13	\$28
Paso Robles grapes with aromas of cherries, plums & blackberries  SANGIOVESE, 2018  Medium bodied with cherry & earth on the nose & flavors of fig, black pepper &	\$13	\$28
tobacco		
SUMMER SIPS	GLASS PRICE	BOTTLE PRICE (to go only)
RED SANGRIA Plum Island Red blended with our home made Sangria Mix	\$12	\$12 (MIX) /\$46 (KIT)
WHITE SANGRIA	\$12	\$12 (MIX) /\$46 (KIT)
Plum Island White blended with our home made Sangria Mix DODGE'S WICKED HARD CIDER: NOOKS & CRANNIES	\$10	\$22/ 4 PACK

## **MRW EXTRAS**

A dry style cider made with Mill River grown apples & Massachusetts cranberries

FIG PRESERVE, \$7 CRANBERRY RELISH, \$7 **GOURMET OZARK STOUT MUSTARD, \$6** GOURMET JALAPENO MUSTARD, \$6 HALLADAY'S HARVEST BARN HERB DIP, \$4 **ARISTON OLIVE OIL, \$16** ARISTON BALSAMIC VINEGAR, \$14 MRW SWEATSHIRT, \$50 MRW LONGSLEEVE, \$40

Cheers!

follow us:





\$22/ 4 PACK

@millriverwines