

St. Charles Garden

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House Wines

St. Charles Norton
Bottle \$35
Glass \$11

St. Charles Dry White
Bottle \$32
Glass \$10

St. Charles Sweet White
Bottle \$32
Glass \$10

St. Charles Rose
Bottle \$32
Glass \$10

Whiskey

Eagle Rare	\$17.00
Blantons	\$30.00
Sazerac Rye	\$12.00
Buffalo Trace	\$12.00
Wooford	\$15.00

Liqueurs

Rumplemintz	\$7.00
Jaeger	\$4.00
Kamora	\$5.00
Rumchata	\$4.00
Peppermint Rumchata	\$4.50

Guest Wines

Moscato
7 Daughters
Bottle \$29, Glass \$10

Chardonnay
The Atom
Bottle \$38 Glass \$11.50

Stemmari
Bottle \$35 Glass \$11

Riesling
Leonard Kreuseh
Bottle: \$35 Glass \$11

Pinot Noir
Highway 12
Bottle \$38 Glass \$12

Angels Ink
Bottle \$32 Glass \$11

Querceto Chianii
Bottle \$38 Glass \$12

Merlot
Decoy
Bottle \$38 Glass \$13

Red Blend
Orin Swift Papillon Red
Bottle only \$100

Orin Swift Abstract Red
Bottle only \$70

7 Daughters Sweet Red Blend
Bottle \$29 Glass \$10

Odd Lot Petite Red Blend
Bottle \$39 Glass \$12.25

Cabernet
Martis - Bottle only \$55

Federalist
Bottle \$32 Glass \$11

Bubbly
Lamarca Prosecco
Bottle \$35 Glass \$12

Rose'
Studio
Bottle \$32 Glass \$11

Pinot Grigio:
Fini
Bottle \$33 Glass \$12

Sauvignon Blanc
Josh
Bottle \$38 Glass \$12

Saint Clair
Bottle \$35 Glass \$11

Wine Garden Signature Cocktails

Aperol Spritz – \$12 Bright, bubbly and beautifully citrus.

Negroni – \$13 Bold, bitter and unapologetically smooth. An Italian classic made with Gray Whale Gin!

Blackberry Barrel – \$14 Buffalo Trace bourbon shaken with ripe blackberry and lemonade for a juicy, bourbon-kissed smash!

Cherry Lime on the Vine – \$13 Cherry, lime, gin, and bubbles. Crisp, vibrant, and dangerously easy to love.

Classic Old Fashioned – \$14 Sazerac Rye, bitters, sugar. Timeless, smooth and effortlessly sophisticated.

Manhattan – \$14 Woodford RSV bourbon and silky Vermouth finished with a cherry. Elegant, warm and a true staple.

Main Street Lavender Lantern – \$14 Sweet Lavender, lemon, Prosecco and Tito's. A glowing floral spritz with signature Wine Garden charm.

Blueberry Hill – \$14 A berry-bright blend of grape vodka, blueberry, elderflower and bubbles. Sweet, smooth and beautifully blue!

Wine Garden Blush + Bloom – \$13 Strawberry, cherry, citrus and sparkle. Fruity, flirty and totally St. Charles.

Paloma – \$12 Grapefruit, lime, tequila and a salted rim. Tart, fresh and endlessly refreshing.

Aztec Mule – \$13 Tequila, ginger beer, lime, and a chili-lime rim. A zesty mule with a fiery twist.

Mocktails

Wine Garden Lavender Sparkler \$6 A bright floral blend of lavender with fresh lemon, topped with sparkling soda for a refreshing garden sip.

St. Charles Sunset \$6 A layered pour of pineapple and orange juice with a blackberry float that creates our sunset in a glass.

Strawberry Vine \$6 Inspired by "Strawberry Wine" this sweet strawberry bubbly with a hint of agave and lemon is soft, nostalgic and filled with that vineyard fresh fizz!

Beers & Seltzers

Domestic: \$7

Bud, Bud Light, Bud Select, Coors Light, Mich Ultra, Busch Light, Miller Light, Truly, White Claw Black Cherry, Nutri Orange & Pieapple

All Others: \$8

Modelo, Corona, Stella, India Pale Ale, Guinness, Blue Moon, Zwickle, Kona, Angry Orchard

Teas & Lemonades: \$8

Surfside Raspberry Tea, Surfside Strawberry Lemonade Surfside Ice Tea, Surfside Tea/Lemonade

Food

Grape Escape: \$12 Our creamy, homestyle chicken salad served on a soft, buttery croissant.

Pressed & Poured: \$12 Oven-roasted turkey, melty provolone, and a drizzle of balsamic glaze on warm, rustic ciabatta.

Brie Cheese Plate: \$10 Creamy Brie served with crisp crackers and fresh grapes – simple, elegant, and perfect with any pour.

Reuben Reserve: \$12 The classic Reuben stacked with corned beef, sauerkraut, and Thousand Island on rye.

Charcuterie Board: \$30 A hand-selected assortment of salami, cheeses, olives, crackers, and specialty bites perfectly paired for our wines.

Cheesecake: \$5.00

Choice of chocolate, raspberry, strawberry or caramel drizzle.