



# FORTIFIED WINE & COCKTAILS

## AROMATIZED AND FORTIFIED WINES

Fortified wines are wines that have had their alcoholic concentration raised by adding distilled spirits. They usually have some residual sugar or added sugar post fermentation. Aromatized wines take this a step further by infusing the wine with bitter, flavorful, and aromatic herbs and spices, often known for their medicinal benefits. These wines can be enjoyed on their own, with a splash of soda water, in a cocktail, or mixed with your favorite cider

**\$5** – 2oz pour

**\$3** – add a 12oz Topo Chico

**Comoz Vermouth de Chambery** – semi sweet blanc vermouth. wormwood bitterness with floral aroma, stone fruit notes, and light body. A perfect match to hopped ciders. 16% ABV

**Mattei Cap Corse Blanc** – white wine based quinquina from Corsica, bittered with cinchona bark and made with the local Corsican citron. Semi-sweet, perfumy, citrus peel aromas. Pairs nicely with any cider made with citrus or citrus notes or just dry cider in general. 17% ABV

**Aperitivo Cappelletti** – traditional Italian red bitter used in spritz cocktails. Sweet but with a drying finish thanks to the bitterness of gentian root. An ideal cocktail ingredient. 17% ABV

**Bonal** – an earthier, spicier aperitif made from mountain herbs from the Grande Chartreuse mountains of France. Commonly served alongside the dry ciders of France. Developed by a pharmacist in 1865. 16% ABV

**Pasubio Vino Amaro** – made from a rich, aged base wine and then infused with pine buds and cones, bitter herbs, and wild mountain blueberries. Sweeter and more intense than others, this wine is truly unique. 17% ABV

## COCKTAILS - \$10

**Farmhouse Spritz** – our take on the classic spritz cocktails of northeast Italy. a mixture of Farmhouse Dry cider and Cappelletti topped off with sparkling water. Served over ice with an orange slice.

**Hoppy Spritz** – a modern American take on the spritz. Nelson Sauvín (or other hopped cider) and Mattei Cap Corse Blanc topped off with sparkling water. Served over ice with a lemon slice.

## COMBOS - \$8

**Tour de Virginia** – Bonal was an early sponsor of the Tour de France and features tons of wild mountain herbs. Farmhouse Dry features apples from several growing regions in the central Virginia area. Sip a glass of Bonal alongside a ½ glass of Farmhouse Dry and experience the best of VA and France together.

**Mountain Haven** – a glass of Pasubio served with a ½ glass of The Haven cider. So many similar flavors here yet so much contrast at the same time. Served on the side so you can decide whether to mix or not.



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