5205 Lake Rd. W, Suite A Ashtabula, OH 44004



# Lago Cellars Tasting Room Menu

# Lago Cellars Wines

(Grand River Valley except for the Cabernet American)

	<u>WINE</u>	<u>GLASS</u>	BOTTLE
-	Pinot Grigio 2023	\$10	\$30
-	Chardonnay Amphora (Unoaked) 2023	\$11	\$35
-	Pinot Noir Rose 2023	\$10	\$30
-	Cabernet Sauvignon American 2022	\$8	\$25
-	Lago Casa Red Blend 2023	\$8	\$20
-	Cabernet Sauvignon Reserve 2023	\$12	\$41

# Lago Cellars Natural Wines

(Harvested, crushed, filtered, and bottled in the Grand River Valley– all by hand, no additives).

-	Reisling 2023 (dry)	\$10	\$30
-	Chardonnay 2023 (oaked)	\$10	\$30

# Lago Cellars Tasting Flight - \$15 (4 – 2-ounce pours)

- Cabernet Sauvignon Reserve
- Cabernet Sauvignon American
- Lago Casa Red Blend
- Pinot Grigio
- Chardonnay Unoaked
- Chardonnay Natural Wine Oaked
- Riesling Natural Wine
- o Pinot Noir Rose

# **Charcuterie Boards**

- \$20 Cheese (4 varieties of local cheeses, assorted crackers, fruit, jam)
- \$25 Cheese and Meat (3 cured meats, 4 varieties of local cheeses, assorted crackers, fruit, jam)
- \$20 Chocolate (Dark and Milk Chocolate Bark with sea salt, assorted chocolates for wine pairing)
- \$10 Homemade Focaccia Bread served with hot peppers in oil and garlic cloves with butter