

FARM TO FORK  
— est. 2002 —  
**LA FERME**  
— alexandria, mn —  
LOCAL INGREDIENTS

## RED WINES

### *Pinot Noir*

Montoya – Monterey 8 38

### *Frontenac*

Burr Vineyards – Minnesota 9 43

### *Aglanico*

D'Angelo – Italy 6 28

### *Cotes Du Rhone Villages*

Laudun – France 7 33

### *Zweigelt*

Pratsch – Austria 8 38

### *Montsant*

Mas Donis 7 33

### *Red Blend*

Populis - Mendocino 10 48

### *Cabernet Sauvignon*

Sutherland – South Africa 11 53

## WHITE WINES

### *Cape Blend*

Retief – South Africa 7 33

### *Sauvignon Blanc*

Hayes Valley – Central Coast 6 28

### *Greco Bianco*

Ippolito – Italy 9 43

### *Savatiano*

Domaine Papagiannakos – Greece 8 38

### *Frontenac Gris*

Burr Vineyards – Minnesota 9 43

### *Cote de Gascogne*

Maison Legrand 6 28

### *Chardonnay*

Sutherland – South Africa 10 48

### *Riesling*

Montinore – Wilamette 10 48

## EFFERVESCENT WINES/ DESSERT WINES

*Glass Bottle*

### *Prosecco/ Bubbles*

Pedeborg Cellar – South Africa 10 48

Perrone – Moscato, Italy 7 33

Riondo – Prosecc, Italy 9

### *Port/Madeira/Dessert*

Landskroon – South Africa 8 50

Black Monukka – California 7 50

### *Rosé*

Landskroon – South Africa 6 28

## TAP AND FEATURED BEERS AND ALES

*(Please Ask Your Server)*

## BOTTLED BEERS AND ALES

Brau Brothers – Old No. 56 5

Bent Paddle – Raspberry Tuxedo 5

Milk and Honey – Fauna (GF) 6

Omegang – Saison Rose 6

Fargo Brewing – O'Fest 5

Beaver Island – Summer IPA 5

Lagunitas – IPA 5

Burning Brothers – Raj Agni IPA (GF) 6

Samuel Smith – Imperial Stout 6

*Special occasion and brought your own bottle of wine, corkage fee \$12.50*