



Wine Offerings....

Aurora Cream White – A light and fruity sweet white wine and a regional favorite!

\$12.99 bottle \$5.00 glass \$2.50 sample

Riesling – Crisp and dry with hints of citrus and floral aromas.

\$18.99 bottle \$6.50 glass \$2.50 sample

Pinot Grigio – Bursting with the taste of freshly harvested apples, this is ThornCreek's newest offering that is sure to please.

\$20.99 bottle \$6.50 glass \$2.50 sample

Chardonnay – Aromas of grapefruit and apricot with flavors of white peach and apricot. A beautiful wine with a crisp finish.

\$24.99 bottle \$7.50 glass \$2.50 sample

Drift Away – A vibrant semi-sweet red wine that is bursting with a medley of fruit that is limited only by your imagination.

\$14.99 bottle \$6.00 glass \$2.50 sample

Aurora Cream Red – Deliciously sweet with classic grape flavors.

\$13.99 bottle \$5.50 glass \$2.50 sample

Merlot – Full body with intense flavors of black cherry rounded off with a light oak finish.

\$24.99 bottle \$7.50 glass \$2.50 sample

Cabernet Sauvignon – Flavors of ripe black cherry and juicy blackberries intertwined with hints of vanilla and oak give this wine its luscious appeal.

\$24.99 bottle \$7.50 glass \$2.50 sample

Up the Creek Wine Flight – Six of our most popular wines brought together for the ultimate wine tasting experience including Cabernet Sauvignon, Merlot, Aurora Cream Red, Pinot Grigio, Riesling and Aurora Cream White
\$12.00

Beer and Other Beverages...

Hofbrau, Paulaner Hefeweizen, Smithwick's, Killians **\$4.00**

Anchor Steam, Blue Moon, Dortmunder, Guinness, Yuengling
\$5.00

Soft Drinks – Coke, Diet Coke, Ginger Ale, Unsweetened Iced Tea
\$2.50

ThornCreek Soda's – Root Beer, Diet Root Beer, Grape Soda **\$2.50**

ThornCreek Spring Water **\$2.50**

Cocktails and mixed drinks available. Ask your server for details.

New Holiday Hours

Thursday 11:30 – 9

Friday 11:30 – 11

Saturday 11:30 – 11

Sunday 11:30 – 6

**Lunch service from
11:30 – 2:00**



Beginnings....

Artichoke & Spinach Dip \$12.00

A ThornCreek must have served hot with Asiago and romano cheeses and topped with herb buttered breadcrumbs.

Tuscan Pizza Wedges \$14.00

Roasted Red Peppers, olives and artichoke hearts combine with parmesan, asiago and fresh ricotta cheeses. Marinara sauce for dipping.

Jarlsberg Chicken Dip \$12.00

A new ThornCreek Favorite. Herb roasted chicken breast combined with savory cheese and chives to create this taste sensation.

Clambake Portobello Mushroom \$9.00

Portobello mushroom stuffed with our signature cornbread and clam stuffing.

Calabria Loaf \$9.00

Homemade bread stuffed with pepperoni and mozzarella cheese. Served hot with Marinara sauce for dipping.

Pulled Pork Sliders \$9.00

Our pulled pork is from slow basted roasts, dry rubbed and then finished with our own homemade BBQ sauce. Served with onion vines and roasted sweet potato.

ThornCreek Cheese Board \$18.00

Imported and local cheeses including our popular Gouda combined with seasonal fruit, nuts and cracker assortment.

Tonight's Inspiration

Check our featured blackboard or ask your server for this evening's specials!

Endings...

ACR Signature Cheese Cake \$6.00

White chocolate and strawberry cheese cake topped with ThornCreek's own signature Aurora Cream Red sauce.

Chocolate Chip Cookies \$9.00

A ThornCreek favorite! Hot and freshly baked cookies with a side of French Vanilla Ice Cream

ThornCreek Wine Glass Desserts

The Classic \$7.00

French Vanilla Ice Cream rolled in toasted pecans. Rich, hot fudge sauce and fresh whipped cream.

Vineyard Fruit \$7.00

Season fruit served with sorbet and a hint of our Aurora Cream White.

Winter Sundae \$7.00

ThornCreek's signature allspice ice cream with walnuts and maple syrup

20% gratuity will be added to parties of 7 or more.

Retail purchases of 12 bottles or more receive 10% case discount. Ask about our holiday boxed wine sets!

