

W.A. FROST AND COMPANY

BEVERAGES

WINE

W H I T E

Sauvignon Blanc, La Playa (Magnum 1.5 L)	Curico Valley, Chile	2022	9 / 72
Sauvignon Blanc, Blanchet - Pouilly Fume	Loire Valley, France	2022	16 / 64
Sauvignon Blanc, Savee Sea	Marlborough, New Zealand	2022	13 / 52
White Pinot Noir, Left Coast Cellars	Willamette Valley, Oregon	2022	14 / 56
Pinot Gris, Iris	Willamette Valley, Oregon	2022	12 / 48
Chardonnay, The Arsonist	Dunninan Hills, California	2020	12 / 48
Chardonnay, MacRostie	Sonoma Coast, California	2021	18 / 72
Riesling, Darting	Pfalz, Germany	2021	11 / 44
Furmint Tokaj Dry, Chateau Hellha	North Hungary, Hungary	2021	12 / 48

S P A R K L I N G , R O S E & O R A N G E

Rosé Blend, E. Guigal	Rhone, France	2021	12 / 48
Brut Cava Gran Reserva, Rabetllat I Vidal	Catalonia, Spain	2018	19 / 76
Blanc de Blancs, Empire Estate	Finger Lakes, New York	NV	15 / 60
Sparkling Rose, Domaine J. Laurens	Loire Valley	NV	12 / 48
Brut, Baumard "Cremant de Loire"	Baumard, France	NV	16 / 64
Brut Cava, Marques de Caceres	Catalonia, Spain	NV	9 / 40
Prosecco, Il Follo	Veneto, Italy	NV	12 / 48
Orange, Chateau Cousin	Provence, France	2020	13 / 52
Champagne, Jacques Chaput (375 ml)	Champagne, France	NV	45 / Bottle

R E D

Pinot Noir, Failla "Sonoma Coast"	Sonoma, California	2022	19 / 76
Pinot Noir, DeLoach Vineyards	California	2022	10 / 40
Nebbiolo, G.D. Vajra	Piedmonte, Italy	2021	18 / 68
Syrah/Grenache, Domaine Sainte Leocadie	Languedoc-Roussillon, France	2021	11 / 44
Zinfandel, Cline "Eight Spur"	Sonoma, California	2021	16 / 64
Nero d'Avola/Frappato, Occhipinti "SP68"	Sicily, Italy	2022	22 / 88
Sangiovese, Avignonesi Rosso di Montepulciano	Tuscany, Italy	2019	13 / 52
Merlot, Pedroncelli	Sonoma, California	2020	13 / 52
Tempranillo, Luberri Seis	Rioja, Spain	2021	15 / 60
Red Blend, Harvey & Harriet	San Luis Obispo, California	2021	16 / 64
Cabernet, La Playa (Magnum 1.5 L)	Curico Valley, Chile	2022	9 / 72
Cabernet, Fossil Point	Paso Robles, California	2021	14 / 56
Cabernet, Buena Vista Estate	Napa Valley, California	2019	23 / 92

N O N A L C O H O L I C

White, Salinger	Saint Paul, Minnesota	NV	13 / 52
Brut / Zilch	California	NV	11 / 44
Red, Salinger	Saint Paul, Minnesota	NV	13 / 52

FLIGHTS

S P A R K L I N G | 1 7

We are pleased to offer two fantastic flights. First, is a selection of three Methode Champenoise sparkling wines featuring a traditional production method used in the Champagne region. Second, is an Italian selection that features three wines from three distinct Regions of Italy.

Brut, Baumard "Cremant de Loire"	Baumard, France	NV
Brut Cava Gran Reserva, Rabetllat I Vidal	Catalonia, Spain	2018
Blanc de Blancs, Empire Estate	Finger Lakes, New York	NV

I T A L I A N | 1 8

Nebbiolo, G.D. Vajra	Piedmonte	2021
Nero d'Avola/Frappato, Occhipinti "SP 68"	Sicily	2022
Sangiovese, Avignonesi Rosso di Montepulciano	Tuscany	2019

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BEVERAGES

NO - PROOF COCKTAILS \$12

EVENING AT FROST
Gnista Wormwood +
House-made
Spiced Orange Syrup

NEGRONI
Ginsh + St. Agrestis Amaro
Falso, Wilfred's Bittersweet
Orange Rosemary

SWITCHEL FIZZ
Ginsh + Hobby Farmer Swichel +
Sugarcane + Lime

WILFRED SPRITZ
Wilfred Orange Apertivo +
Zilch Brut

BLUEBERRY BUZZ TONIC
Espresso + Blueberry + Tonic+
Lemon +

STRAWBERRY GIMLET
Ginsh + Strawberry +
Sugarcane + Lime + Basil

LOW - PROOF COCKTAILS \$13

PLUM MULE
Japanese Ume + Gingerbeer

MULLED WINE
Warmed Spiced Wine

WASSAIL BOWL
Traditional Warmed Cider Blend

STRAWBERRY SWING
Vodka + Strawberry + Lime + Oatmilk

HOT TODDY
Xila Liqueur + Verino Tentura +
Honey + Lemon

JAPANESE MARTINI
Mizu Lemongrass Shochu + Oka
Kura Bermutto + Honey + Lemon

FULL - PROOF COCKTAILS \$15

RYE OLD FASHIONED
J Carver Private Rye Whiskey +
Dry Curacao + DashFire

MANHATTAN
J Carver Wheat Whiskey + Sweet
Vermouth + Angostura

CLOSING ARGUMENT
Cruz del Fuego Mezcal +
Centum Herbis + Bordega
Maraschino + Lime

WHITE NEGRONI
Gin + Mari Gold Amaro+
Dry Vermouth

ODE TO A CARROT
Vodka + Carrot + Thyme

#428
Aged Rum + Cream Sherry +
All Spiced Dram + Lemon

FERRARI
Dampfwerks Fernet +
St. Agrestis Inferno

BEER

ON TAP

Bad Weather, Hopcromancer 8
Falling Knife, Freischutz Pilsner 8
Urban Growler, Cowbell Cream Ale 8
Wabasha, Pale Ale 8
Summit, Winter Ale 8
Modist, Supra 8

HOPPY

Insight, West Coast IPA, Mpls 9
Steel Toe, Size 7 IPA, St Louis Park 8
Urban Crowler, IPA 10
Pryes, Mass Haze-Teria, IPA, Mpls 10
Headflyer, It Was All A Dream, IPA, Mpls 10

NON - ALCOHOLIC

Lagunitas, IPNA 7

LIGHTER

Bauhaus, Wonderstuff, Minneapolis 7
Lift Bridge Farm Girl, Golden Ale, Stillwater 8
Utepils, Hefeweizen, Mpls 9
Castle Danger, Cream Ale, Two Harbors 8
Heineken, Netherlands 7

DARK & MALTY

Bald Man, Tupelo Honey Brown Ale, Eagan 7
Surly, Nitro Coffee Ale, Mpls 7
Guinness, Stout, Ireland 9
Deschutes Black Butte Porter 8

CIDER & FRUITY

Sociable, Freewheeler, Mpls 9
Lakes & Legends, Raspberry Honey, Mpls 7
Headflyer Radiant Baby, Sour 9

WA Frost adds a 6% Hospitality Fee to all guest checks in order to support fair wages across our entire team. Pursuant to Minnesota Statute Section 177.23, this hospitality fee is not a gratuity for employee service. A gratuity is not required and is discretionary given the presence of this charge.