



CIDER MENU

Traditional, small-batch farmhouse ciders, available by the glass or bottle

CIDER OF THE MONTH

DABINETT '25 - NEW *\$10/glass (12oz), \$20/750ml*
Tannic, earthy, baked apple - 7.5% ABV | 0.0% RS

SINGLE VARIETAL

HERITAGE GOLD RUSH '23 *\$10/glass (12oz), \$25/750ml*
Green apple, white wine & honeysuckle - 7.5% ABV | 0.0% RS

WINESAP '25 *\$10/glass (12oz), \$20/750ml*
Red apple, light tropical fruit, honey - 7.7% ABV | 0.0% RS

FLOK '22 *\$10/glass (6oz), \$30/375ml*
Ripe apple, caramel & cinnamon - 12.1% ABV | 7.7% RS

BLENDED

ARBORY '22 *\$10/glass (12oz), \$25/750ml*
Ripe apple, dried fruit & honey, still - 7.9% ABV | 0.0% RS

JACK PINE '25 *\$10/glass (12oz), \$25/750ml*
Bright, unoaked, light umami - 7.7% ABV | 0.0% RS

GOLDENHOUR '21 *\$10/glass (12oz), \$25/750ml*
Overripe apple, honeysuckle & stone fruit - 7.1% ABV | 0.0% RS

PAPILLON '21 *\$10/glass (12oz), \$25/750ml*
Overripe apple, citrus & vanilla - 8.6% ABV | 0.0% RS

OVERSTORY *\$12/glass (12oz), \$30/750ml*
Overripe apple, floral, chestnut-aged - 7.7% ABV | 0.0% RS

BRUT '25 *\$10/glass (12oz), \$20/750ml*
Crisp, citrus, touch of French oak - 6.7% ABV | 0.2% RS

SALUT! '20 *\$12/500ml (17oz) or 2 for \$20*
Crisp, bubbly, French oak - 6.7% ABV | 0.3% RS

LAPINETTE '25 *\$10/glass (12oz), \$25/750ml*
Brett, Foeder & French oak, unfiltered - 7.1% ABV | 0.0% RS

OLD SPOT '19 *\$12/500ml (17oz) or 2 for \$20*
Brett, French oak, unfiltered, still - 8.2% ABV | 0.0% RS

CARDINALE '19 *\$12/500ml (17oz) or 2 for \$20*
Native Brett, tart, foeder & French oak - 7.9% ABV | 0.0% RS

TASTING FLIGHTS

Our tastings are arranged in order of complexity, 1-4 on your tray | 3oz of each cider

FARM FLIGHT \$15

Sample a cider from each of our four core styles

- 1. DABINETT '25 - Single Varietal**
Tannic, earthy, baked apple - 7.5% ABV | 0.0% RS
- 2. BRUT '25 - Blended**
Crisp, citrus, touch of French oak - 6.7% ABV | 0.2% RS
- 3. BCBS CORDIAL MITTEN '22 - Spirit Barrel**
BCBS barrel aged, cherry wood & dried fruit - 8.3% ABV | 0.4% RS
- 4. BLUEBERRY FRUIT BELT - Fruit & Spice**
Juicy, ripe apple, blueberry - 5.3% ABV | 3.8% RS

FRUIT & SPICE

FEAST & FELLOWSHIP '22 *\$10/glass (12oz), \$25/750ml*
Vinous, grape & berry - 8.4% ABV | 0.0% RS

COCKSCOMB '23 *\$12/glass (12oz)*
Leather & almond notes, Schaerbeek cherry - 8.1% ABV | 0.0% RS

ROSÉ *\$10/glass (12oz)*
Strawberry & grapefruit, herbal, light French oak - 6.7% ABV | 0.4% RS

BLUEBERRY FRUIT BELT *\$6/glass (12oz), \$15/4 pack*
Juicy, ripe apple, blueberry - 5.3% ABV | 3.8% RS

ABEILLE '25 *\$10/glass (12oz), \$25/750ml*
Bright, ripe apple, wildflower honey - 8% ABV | 4.6% RS

SPIRIT BARREL

THE MITTEN '21 *\$6/glass (12oz), \$15/4 pack*
Bourbon barrel aged, vanilla & ripe apple - 7.5% ABV | 1.7% RS

BCBS CORDIAL MITTEN '22 *\$12/glass (12oz), \$30/750ml*
BCBS barrel aged, cherry wood & dried fruit - 8.3% ABV | 0.4% RS

BLUEBERRY MITTEN '22 *\$10/glass (12oz), \$25/750ml*
Bourbon barrel aged, vanilla & blueberry - 7.4% ABV | 2.2% RS

QUAD MITTEN '22 *\$12/glass (6oz), \$45/375ml*
Quad bourbon barrel aged, char & vanilla - 16.2% ABV | 0.0% RS

SEASONAL SPECIAL

CHERRY ROSÉ FROZÉ \$12/14oz

Our iconic Rosé and Cockscumb ciders—frozen with simple syrup and a fresh garden garnish. Refreshing!

SALUT! FLIGHT \$18

Enjoy some of our favorite French-inspired ciders

- 1. PAPILLON '21**
Overripe apple, citrus & vanilla - 8.6% ABV | 0.0% RS
- 2. SALUT! '20**
Crisp, bubbly, French oak - 6.7% ABV | 0.3% RS
- 3. LAPINETTE '25**
Brett, Foeder & French oak, unfiltered - 7.1% ABV | 0.0% RS
- 4. CARDINALE '19**
Native Brett, tart, foeder & French oak - 7.9% ABV | 0.0% RS

FOOD & NON-ALCOHOLIC BEVERAGES

Find curated snacks and drinks in our bottle shop—most locally sourced—ready to enjoy

+ Special Cheese & Charcuterie Board on weekends

GRAB & GO SNACKS

CHEESES & DIPS

CHEVRE, EVERGREEN LANE **\$13/6oz**

Soft goat cheese spread

French Herb, Honey Lavender or Tomato Garlic

FROMAGE BLANC, EVERGREEN LANE **\$13/6oz**

Soft cow cheese spread

Original or Figgy

PIMENTO, ZINGERMAN'S **\$13/8oz**

Spicy cheddar cheese spread

HUMMUS, CAVA **\$7/8oz**

Creamy chickpea dip with tahini and lemon

Traditional or Roasted Red Pepper

SMOKED WHITEFISH PATÉ, MASSEY FISH CO **\$15/8oz**

Creamy dip made with wild-caught fish

CURED MEATS

FINOCCHIONA, BROOKLYN CURED **\$10/3oz**

Italian-style pork salami with fennel and black pepper

SMOKED BEEF SALAMI, BROOKLYN CURED **\$10/3oz**

Beef salami with classic spices and natural hardwood smoke

CHEESE & CHARCUTERIE

ARTISAN CHEESE BOARD **\$20**

Available Friday, Saturday & Sunday

A curated selection of three artisan cheeses served with a seasonal spread & pickled vegetables. Served with Rustic Bakery crackers (or Fine Cheese Company gluten-free crackers upon request).

+ **Cibo Italia Prosciutto \$8**

+ **Brooklyn Cured Spicy Beef Salami \$8**

CRACKERS & CHIPS

CRACKER BITES, RUSTIC BAKERY **\$7/4oz**

Handcrafted savory crackers

Olive Oil & Sel Gris or Rosemary & Olive Oil

RYE CRACKERS, POTTER'S CRACKERS **\$7/5oz**

Hearty rye crackers made by Potter's in Wisconsin

GF CRACKERS, FINE CHEESE CO **\$7/3.5oz**

Gluten-free artisan-made with EVOO & sea salt

GF CRACKER THINS, EVERY BODY EAT **\$7/5oz**

Gluten-free plant-based, allergen-friendly

Sea Salt Chia, White Pepper or Cranberry Crisp

GREAT LAKES KETTLE CHIPS **\$2/1.38oz, \$7/8oz**

Local kettle-cooked chips

Various flavors

ETC

DILL CHIPS, SUCKERPUNCH PICKLES **\$5/3.4oz**

Crunchy dill pickle chips, made in Michigan

STROOPWAFEL, SWOFFLE **\$4/1.16oz**

Dutch-style waffle cookie with rich caramel filling

Dark Chocolate or French Vanilla

N.A. BEVERAGES

CRANE'S APPLE JUICE **\$4/12oz cup**

Non-alcoholic fresh-pressed apple juice made in Fennville by Crane's

BRIX CRAFT SODA POP **\$3/12oz bottle**

Local soda made with natural cane sugar

Pomegranate Lemonade, Orange Cream, Cane Cola, Root Beer or Jamaican Ginger Beer (spicy)

LIVELY UP KOMBUCHA **\$5/12oz bottle**

Local small-batch, naturally fermented kombucha

Blueberry Harvest, Tropical Dream or Watermelon Mint

OPEN THURSDAY—MONDAY 12-7PM (CLOSED TUESDAY & WEDNESDAY)

GOLDENHOUR TRIVIA THURSDAY AT 7PM THROUGH 9/25

LIVE MUSIC FRIDAY & SATURDAY - SEE WEBSITE FOR DETAILS

GUIDED TASTINGS SATURDAY 2PM & 4PM

JOIN US FOR APPLEFEST SEPTEMBER 27 & 28

CIDER | PIG ROAST | LIVE MUSIC

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