

TANK ROOM WINE MENU

SPARKLING

Blanc de Blanc 2024 — 15/45

Toasted bread, vanilla, peach, lemon zest

Sparkling Rose 2024 — 13/40

Raspberry, strawberry, candied citrus

Bohemia Blue 2024 — 15/45

Blueberries, wild strawberries, pomelo, cloves, roses

WHITE

Sauvignon Blanc 2021 — 8/24

Lemon, lime, grapefruit

Pinot Blanc 2021 — 9/26

Lemon zest, peach, orange rind

Shoreline 2021 — 9/28

Grapefruit, apple, lemon, grass, vanilla

Chardonnay 2021 — 10/30

Pineapple, stone fruit, apple crisp

Reserve Chardonnay 2021 — 11/34

Vanilla, butter, lemon, peach, grapefruit

Gruner Veltliner 2021 — 9/28

Lemon, grapefruit, white pepper

ROSE

Augustine Herman 2021 — 9/28

Red currant, strawberry, raspberry, sour cherry

Sweet Blush 2022 — 8/24

Strawberry, raspberry, creamy mild pallet

RED

Pinot Noir 2021 — 10/30

Red currant, cranberry, raspberry, cedar, licorice

2016 1660 — 13/38

Dark fruit, slate, cherries, raspberry, pepper

Cabernet Franc 2019 — 13/40

Red fruit, mint, leather

Cabernet Sauvignon 2019 — 15/45

Black fruit, black currant, green pepper, stewed fruit, graphite

Kartograf 2020 — 50

Red cherry, raspberry, forest floor, mushroom, cedar

Stagecoach 2015 — 75

Raisins, preserved fruit, cloves, game, earthiness

Beckstoffer 2015 — 90

Black currant, plums, preserved fruit, cloves, tar, tomato leaf, raisins, licorice, smoke, vanilla

WINE FLIGHTS

Red Wine Flight — 26

*Cabernet Sauvignon, 1660, Pinot Noir,
Cabernet Franc*

White Wine Flight — 23

*Blanc de Blanc, Chardonnay, Sauvignon Blanc,
Gruner Veltiner*

Winemakers Flight — 25

*Bohemia Blue, Reserve Chardonnay, Cabernet
Sauvignon, Augustine Herman Rose*

TANK ROOM
LIGHT FARE

SOUP

Cup of Cream of Crab Soup - \$8

BOARDS

Charcuterie Board - \$22

Assorted meats and cheeses

Mediterranean Board - \$14

Hummus and assorted vegetables

DIPS

Maryland Crab Dip - \$12

Served warm with a toasted baguette

Spinach Artichoke Dip - \$10

Served warm with a toasted baguette

OTHER

Soft Pretzel - \$8

Served warm on a hanger with honey and mustard for dipping

Old Bay Chips - \$4

DESSERTS

Chocolate Truffle Flight - \$10

Flight of 6 Boutique Truffles including: Bavarian, Coconut, Salted Caramel, Mocha, Raspberry, and Champagne

Homemade Cheesecake with Strawberries - \$10

Served with strawberry sauce, strawberries, and whipped cream