

OUR STORY

I've always had a passion for good food and great wine. After spending over 20 years in Corporate America, I chose to shift gears and turn my love of food and wine into a legacy for my family. Buckeye Lake Winery is committed to producing great wine by bringing the Napa Valley experience home and creating an atmosphere of relaxation and recreation on the waters of Buckeye Lake.

We work directly with the growers in Napa Valley, Russian River Valley, Sonoma and Lodi regions. We travel to California each fall to evaluate the grapes and determine when to harvest, coordinate, & participate in the harvest.

My vision for Buckeye Lake Winery is to create a casual but elegant restaurant and winery that pairs simple foods with great wines. Whether it's a casual dinner or special event, my dream is to create a wonderful destination place with beautiful views, comfortable food and great wine.

Thank you for stopping by today. We hope you thoroughly enjoy your visit.

Tracy & Laura Higginbotham - Proprietors | General Manager - Kierra Lawson | Executive Chef - Josh Daniels

WINE CLUB

Membership Benefits

Join today and enjoy these Buckeye Lake Winery Club benefits!

As a member you will receive 4 shipments of 3 bottles of Buckeye Lake Winery wine per year.

Each shipment is billed and sent quarterly in January, April, July, and October.

Average shipment value is \$90-\$125 plus shipping fees if applicable.

For each quarter's shipment, we use the credit card on file with an expiration date valid through the year. The credit card on file will be billed prior to each individual shipment. You will automatically be re-enrolled each year until canceled. You may elect to pick up your wine or we can ship it to you.

Perks:

- 10% off on: dining, quarterly wine selections, non wine club events/workshops, and retail.
- Exclusive discounts on to-go bottles of wine (10% on 3, 15% on 6, 20% on a case)
- Invitations to exclusive events
- Member only reservations May through September

Join Here:



EVENTS

Interested in hosting an event at Buckeye Lake Winery?

Buckeye Lake Winery is the perfect setting for any event! From a wedding reception to a corporate holiday party, our banquet facilities can accommodate groups between 12 and 250. Full beverage and catering services are available to make your event a memorable occasion, no matter the size!

For additional information, please reach out to Kelly Shockley, Marketing and Events Manager:
Events@buckeyelakewinery.com

OUR WINES

Buckeye Lake Winery is committed to producing premium wine from carefully selected vineyards and creating an atmosphere of relaxation and recreation on the waters of Buckeye Lake, Ohio. Once fermented, our wines are aged, blended and bottled on location at Buckeye Lake Winery.

Cheers!

Lake View White

Limited release blend and is clean, light and fruity. Great with Buckeye Lake sunsets.

Pinot Grigio

Aged in stainless steel tanks and is minerally rich. It has a honey suckle and pear taste.
Pairs well with chicken and seafood.

Sauvignon Blanc

Bright floral notes with tropical fruit and honeysuckle, with a clean finish.
Pairs well with pasta and seafood.

Chardonnay

Aged in oak barrels to compliment the citrus of the wine.
Pairs well with seafood and other light cuisine.

Lake Water

Hints of lemongrass, green apple, pineapple, and papaya.
Pairs well with good times and great company!

Sweet Lake View

Aged in stainless steel tanks and has hints of citrus, peach, and honey
Pairs well with our gorgeous lake views on the patio!

Lake View Red

Full bodied, limited release blend with a soft finish.
Pairs great with anything from salmon to steak.

Zinfandel

Barrel aged with hints of black cherry, black berry and oak complete with a soft finish.
Pairs great with barbeque and date nights!

Cabernet Sauvignon

Barrel aged. Jammy, spicy and rich with a soft finish.
Pairs well with seafood and red meat.

Petite Sirah

Luscious deep red wine exhibits notes of jammy plum and blackberry with hints of peppery spice, chocolate, and tobacco.
Pairs perfectly well with grilled or braised meats.

WINE LIST

RED WINE	Glass	Bottle	To Go Bottle
Lake View Red	\$15	\$44	\$36
Zinfandel	\$15	\$44	\$36
Cabernet Sauvignon	\$16	\$47	\$39
Petite Sirah	\$16	\$47	\$39
Barrell Aged Cabernet	\$18	\$53	\$44

WHITE WINE	Glass	Bottle	To Go Bottle
Lake View White	\$12	\$32	\$24
Pinot Grigio	\$13	\$34	\$26
Sauvignon Blanc	\$13	\$34	\$26
Chardonnay	\$14	\$38	\$30
Lake Water	\$12	\$32	\$24
Sweet Lake View	\$11	\$32 (carafe)	In house only at this time

Wine Tastings

Try any 4 wines for \$5

Seasonal Wine Slushie \$10

Ask your server for additional information

Add a shooter for \$5

COCKTAILS

Bloody Mary \$11

Buckeye Vodka, hot sauce, worcestershire sauce, lime juice, and herbs and seasonings. Garnished with a spiced rim.

*Substitute tequila for a Bloody Maria

Loaded Bloody Mary \$15

Buckeye Vodka, hot sauce, worcestershire sauce, lime juice, and herbs and seasonings. Garnished with a spiced rim, celery, olives, pickles, cheese, and pepperoni, shrimp, spicy capicola, and cheese curds.

*Substitute tequila for a Loaded Bloody Maria

Manhattan \$12

Kentucky Bourbon, sweet vermouth, and Angostura bitters. Garnished with cherries.

Apple Butter Old Fashioned \$12

Kentucky Bourbon, apple butter, fresh lemon juice, apple cider and bitters, topped with a dash of ginger beer.

Garnished with a cinnamon sugar rim.

Craft your own Mimosa \$11

Add your choice of pomegranate, pineapple, or orange juice, or apple cider.

Cranberry Mule \$11

Buckeye Vodka, cranberry juice, fresh lime juice and ginger beer. Garnished with fresh cranberries and lime.

Wintry Margarita \$12

Casa Migos, pomegranate juice, cranberry juice, orange liqueur, fresh lime juice, and your choice of salt or sugar rim.

Hot Apple Cider \$11

Hot Cider and your choice of Salted Caramel Vodka, Captain Morgan, or Jim Beam. Garnished with a cinnamon sugar rim and apple slice.

Lakeside Espresso Martini \$12

Buckeye Vodka, coffee liqueur, cold brew, and a dash of simple syrup. Garnished with cocoa powder.

BEER

DOMESTICS \$6

A rotating variety available - please ask your server or bartender!

DRAFT \$7

Buckeye Lake Brewery Blonde 5.2% ABV
Lost Coast Tangerine Wheat 5.4% ABV

CRAFT CANS

Local Craft Breweries, pricing varies.

APPETIZERS

SMALL PLATES

Boursin with Hot Honey \$16

Garlic herb cheese drizzled with hot honey and topped with walnuts. Served with crackers and fruit.

Fried Green Beans \$14

Battered green beans, blue cheese crumbles, parmesan cheese with smokey ranch sauce

Winery Chips \$14

House made kettle chips, alfredo, bleu cheese, bacon, topped with scallions

Cheese Curds \$14

Served with ranch or marinara

Fried Brussels Sprouts \$14

Tossed in Zifandel reduction & topped with parmesan

Thai Shrimp \$16

Hand Breadcrd & fried shrimp tossed with thai chili

SALADS~SOUPS

Add chicken +\$6, shrimp +\$8, or grilled/blackened salmon +\$10 to any salad
Dressings available: Ranch, Poppyseed, Balsamic, Honey Mustard, 1000 Island

Wedge Salad \$14

Iceberg wedge, red onion, tomato, blue cheese crumbles, applewood smoked bacon with ranch style dressing

Garden Salad \$8/\$12

Chopped romaine with, tomatoes, cucumber, onion, cheddar cheese, your choice of dressing

Winery Salad \$9/\$14

Chopped romaine with, cranberries, candied walnuts, blue cheese crumbles served with choice of dressing.

Cheese \$16 and Charcuterie \$28

Rustic display of Chef's choice of artisan cheeses, cured artisan meats, & Chef's choices

French Onion Soup \$10

Soup of The Day \$8

SANDWICHES

All sandwiches come with a side of kettle chips. Substitute standard side +\$3 or premium side +\$5
Make it a double burger +\$5

Winery Smash Burger \$18

6 oz smash burger patty, gruyere cheese, lettuce, tomato, onion, bacon jam with bistro sauce

Island Smash Burger \$18

6 oz smash burger patty, American cheese, lettuce, sweet pickles, onions with winery thousand island dressing

Winery Frisco Melt \$18

6oz smash burger patty with lettuce, onions, and frisco sauce, served on sourdough toast

French Dip \$18

Shaved prime rib, swiss cheese, au jus, served on a toasted roll

Meatloaf Sandwich \$18

Classic meatloaf, grilled marble rye, lettuce, tomato

ENTREES

Upgrade to a premium side for \$3 extra.

Butternut Squash Ravioli \$26

Ravioli, spinach, and red pepper tossed in a light brown butter cream

Cajun Shrimp Pasta \$30

Penne pasta with sauteed red pepper, onions, and shrimp tossed in a Cajun cream sauce
Served with fresh bread

Nashville Hot Chicken \$24

Fried chicken breast served open faced with mashed potato and sourdough toast
Served with choice of 1 standard side

Short Rib with Mash \$36

Braised short rib served on a bed of mashed potatoes
Served with choice of 1 standard side

Shepherd's Pie \$21

Classic ground beef stew with mashed potato and cheddar cheese

Fish N Chips \$24

Beer battered flounder. Served with fries, hush puppies, and tartar sauce

Meatloaf \$21

Traditional meatloaf topped with onion straws and gravy. Served with mashed potatoes and choice of 1 standard side

Chef's Weekly Salmon Special

Ask your server for this weeks special
Price will vary

FLAT BREADS

*Add a side of Ranch or Hot Honey for \$.50
Add a side Garden Salad for \$3*

Lakeside Pepperoni \$17

House made pizza sauce, mozzarella cheese, topped with pepperoni

Cheese \$15

House made pizza sauce with a provolone blend

Margherita \$17

Confit tomato, fresh mozzarella and a fresh herb mix

Fig & Gorgonzola \$18

Fig jam, red onion, applewood smoked bacon, gorgonzola crumbles, and a provolone blend

Smokey Chicken Bacon Ranch \$18

Chicken breast, onions, tomatoes, bacon and smokey ranch dressing

Spinach & Feta \$17

Cajun cream, baby spinach, feta, and red pepper

SIDE DISHES

STANDARD SIDES \$5

Seasoned Fries
Veg Du Jour
Creamed Lima Beans
Garden Salad
Mashed Potatoes

PREMIUM SIDES \$8

Potato Gratin
Fried Sweet Potatoes
Herb Risotto
Glazed Carrots
Sautéed Mushrooms

DESSERTS

Brownie Sundae \$10

Topped with chocolate syrup and whipped cream

Apple Crisp \$10

Apples, cinnamon, and caramel drizzle
Add vanilla ice cream for \$3

Chef's Choice

Price may vary

Kitchen Coffee \$5

Buy the kitchen staff a round of coffee to show your appreciation!

**Please note that a credit card convenience fee of 3.5% will be applied to all transactions using a credit card.
This fee is charged to cover the processing costs associated with credit card payments. We appreciate your understanding!*