

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 - Jess Van Allen

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

**Please note that a credit card convenience fee of 3% 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!*

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

Clean, light and fruity.
Goes perfectly with Buckeye Lake sunsets.

Pinot Grigio

Aged in stainless steel tanks and is minerally rich with 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 with hints of citrus, peach, and honey.
Pairs well with our gorgeous lake views on the patio.

Lake View Red

Full bodied 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

Strawberry Mojito \$12

White Rum, Soda water, fresh lime juice, simple syrup, mint, and strawberries

Craft your own Mimosa \$11

Add your choice of orange, pineapple, or cranberry juice

Spiked Raspberry Arnold Palmer \$14

Fresh brewed tea, hand squeezed lemon juice, simple syrup, muddled raspberries

Blood Orange Martini \$14

Fresh blood orange juice, vodka, triple sec, fresh lime juice, simple syrup

Peachy Old Fashioned \$14

Rye Bourbon, peach preserves, peach liqueur, bitters

Sangria \$12

Your choice of white or red wine

Wine Slushies \$10

Variety - ask your server or bartender!

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 \$8

Local Craft Breweries, pricing varies.

SHAREABLES

Winery Chips \$14

House made chips, alfredo, blue cheese, bacon, topped with scallions

Caponata \$16

Slow cooked Sicilian dip made with eggplant, bell peppers, tomatoes, capers, and olives. Served with house made crostinis.

Shrimp Cocktail \$18

Cocktail sauce and cucumber salad

Fried Green Tomatoes \$14

Spicy creole ranch and parmesan

Fried Brussels Sprouts \$14

Pickled red onion, bacon, and a zinfandel reduction

Cheese Curds \$14

Served with house made marinara

Deviled Egg Trio \$15

Classic, buffalo and blue cheese, and guacamole

Sofrito Crab Cakes \$23

Spanish style crabcakes with spicy remoulade

Black Radish Cheese Board \$18 / and Charcuterie \$28

Chef selected Ohio meats and cheese, grapes, seasonal berries, dried fruit, fig jam, wholegrain mustard, crackers, and crostini

SOUP AND SALAD

Add chicken +\$6, shrimp +\$8, or grilled/blackened salmon +\$10 to any salad
Dressings available: Ranch, Poppyseed, Balsamic, Strawberry Champagne Vinaigrette

Cobb Salad \$14

Chopped romaine and iceberg, pickled red onion, cherry tomato, cheddar cheese, bacon, hardboiled egg, with ranch dressing

Strawberry Champagne Salad \$14

Spring mix, fresh strawberries, goat cheese, red onion, candied walnuts, with strawberry champagne vinaigrette

Classic Caprese \$16

Heirloom tomatoes, fresh basil, mozzarella, balsamic reduction

Chicken Salad \$18

Spring mix, creamy chicken salad, seasonal berries, with crostini

French Onion Soup \$10

Soup Du Jour \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain and are produced in a kitchen that contains milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.

Please alert your server if you have a known allergy.

FLATBREADS

Lakeside Pepperoni \$17

House made pizza sauce, mozzarella and provolone cheese, topped with pepperoni

Fig & Gorgonzola \$18

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

Margherita \$18

Heirloom tomatoes, mozzarella, provolone, basil, balsamic reduction

Plain Jane \$16

House made pizza sauce with a provolone blend

Chicken Bacon Pesto \$18

Grilled chicken, bacon, red onion, house made pesto, mozzarella, provolone, and sundried tomato

Mediterranean \$18

Kalamata olives, cherry tomato, goat cheese, mozzarella, pickled red onion, arugula, balsamic reduction

Italian Sausage and Alfredo \$18

Mild Italian sausage, alfredo, provolone, mozzarella, and mushrooms

HANDHELDS

All handhelds served with housemade chips. Upgrade to seasoned fries for \$2.

Winery Burger \$20

8 oz juicy lucy, sharp white cheddar, bacon jam, onion straws, spicy aioli, served on a brioche bun

Nashville Hot Chicken \$24

Crispy hand breaded chicken breast, spicy buffalo sauce, pickles, and shredded lettuce on a brioche bun served with coleslaw

Weekly Burger Special \$18

Ask your server what our kitchen has cooked up this week!

Sicilian Chicken Melt \$18

Marinated chicken, sun dried tomato, pesto aioli, arugula, provolone, served on sourdough

Prime Rib French Dip \$18

Shaved prime rib, provolone, au jus, on a toasted roll

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ENTREES

Eggplant Parmesan \$27

Fried eggplant, mozzarella, fettuccine, housemade marinara, fresh basil

Fish N Chips \$24

Beer battered cod, seasoned fries, tartar sauce, coleslaw

Italian Bangers and Mash \$35

Mild Italian sausage, rustic tomato sauce, mashed potatoes, and haricot vert

Ribeye \$47

12oz grilled ribeye, compound butter, asparagus, blistered tomatoes, served with a twice baked potato

Seafood Cioppino \$40

Shrimp, mussels, fish of the day, and stewed tomatoes with a grilled baguette

Chicken Piccata \$37

Tender chicken breast, lemon caper beurre blanc, parmesan risotto, and haricot vert

Chef's Weekly Salmon Special \$28

Chef Jess has something different each week. Ask your server about it!

SIDES

Seasoned Fries \$4

Coleslaw \$4

Haricot Vert \$4

Mashed Potatoes \$5

Housemade Chips \$2

Parmesan Risotto \$8

Asparagus \$6

Twice Baked Potato \$8

Half Cobb Salad \$6

Honey Glazed Carrots \$5

KIDS ENTREES

All kid entrees are \$12 and come with choice of fries, fruit, or green beans

Cheeseburger

Chicken Tenders

Buttered Noodles

Grilled Cheese

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