

DRINKS + DESSERT

WINE TASTING (Tasting Room Only)

TRADITIONAL TASTING (TASTING ONLY) _____ \$8

Includes four 1-ounce pours of our available wines.

WINE FLIGHT (INCLUDES GLASS) _____ \$17

Includes four 2-ounce pours of our available wines and a stemless Rolling Forks wine glass.

ROSÉ GLASS/BOTTLE

WOODEN LINK ROSÉ _____ \$7/\$23

A beautiful blend of fruit from two vineyards. Flavors of berries and pomegranate.

CATASTROSÉ _____ \$7/\$21

A once in a lifetime vintage, for a once in a lifetime year. Includes notes of dark berries and pomegranate.

RUBY RHUBARB _____ \$7/\$21

A sweet wine with mostly rhubarb and a dab of raspberry to jazz it up.

WHITE GLASS/BOTTLE

BRIANNA _____ \$7/\$18

A sweet wine that produces flavors of tropical fruit. The perfect wine to pair with breakfast.

FRONTENAC GRIS _____ \$7/\$19

A semi-sweet wine with flavors of strawberry and apricot tones, with aromas of grapefruit, peach, and pineapple.

LA CRESCENT _____ \$7/\$23

A semi-sweet wine crafted in a Germanic style with a flavor profile that includes apricot, lime, and honey. Fruity, fresh, and easy drinking.

WASKA WHITE _____ \$7/\$21

A tribute to Lake Minnewaska: This wine has big, bright aromatics of grapefruit, pineapple, and tropical fruit.

PRAIRIE EDGE _____ \$7/\$21

A dry wine with a unique flavor profile full of rose petals and honey on the nose. Perfect for an easy-drinking white wine.

FRONTENAC BLANC _____ \$7/\$21

Our driest white wine with fresh acidity and citrus flavors.

FRONTENAC BLANC RESERVE _____ \$8/\$29

Mature dry white wine featuring concentrated layers of apricot and melon enveloped by a warm toasty vanilla.

DESSERTS

"UGLY" CHEESECAKE _____ \$9

Locally made in Brainerd, MN. Ask your server for available flavors.

Sunset glasses can be purchased for \$10.99.

Let your server know if you would like to purchase a glass to take home.

RED

GLASS/BOTTLE

WASKA RED _____ \$7/\$21

A tribute to Lake Minnewaska: This sweet red wine includes flavors of pomegranate, red berries, and plum.

FRONTENAC _____ \$7/\$24

A dry, oaked wine with aromas of plum and black cherry.

HARMONY _____ \$8/\$26

Dry red wine featuring bold notes of Bing cherries and hints of black currant. Barrel matured in French and American oak for 12 months.

MELODIA _____ \$8/\$27

Dry red wine displaying dark jammy fruits with a complex crescendo of raspberry and plum notes. Barrel matured in French and American oak for 12 months.

MARQUETTE _____ \$8/\$27

Our estate-grown Marquette is oaked with notes of black currant, cherry, and black pepper with moderate tannins.

MARQUETTE RESERVE _____ \$12/\$42

Our estate-grown Marquette, matured in oak barrels for eight months.

MULLED WINE _____ \$13

Frontenac or Frontenac Gris wine spiced with hot apple cider and garnished with orange peel and cinnamon.

BEERS

Our beer selection is based on seasonal availability. Ask your server for the beer selection or check our current menu at the bar.

16 OZ _____ \$7

GRAIN BELT ELITE BOTTLE _____ \$5

Low-calorie option.

CANNED BEER 16 OZ _____ \$8

N/A BEER _____ \$4

Great taste, zero alcohol.

BEVERAGES

CAN OF SODA _____ \$2

Coke, Diet Coke, Sprite

FLAVORED SODA _____ \$4

BOTTLED WATER _____ \$3

BLACK COFFEE _____ \$2

Until 3pm.

ENERGY DRINK _____ \$4

Ask your server for available brands and flavors.

N/A HOT CIDER _____ \$6

Available seasonally.

A gratuity of 18% will be added to all tables of 10 or more.

EATS

EAT, ENJOY, REPEAT

APPETIZERS

PRETZEL AND CHEESE \$10.99
Four pretzel sticks brushed with garlic butter and served with spiced beer cheese. Extra beer cheese \$1. Goes well with beer and Waska Red.

SALTED CARAMEL PRETZELS \$11.99
Four pretzel sticks drizzled in rich caramel sauce, topped with crunchy sea salt, and served with Tony's Chocolonely chocolate sauce. Try with a glass of Harmony!

CHEESY GARLIC BREAD \$10.99
Crack crust brushed with a blend of olive oils and herbs topped with garlic and smothered in cheese. Goes great with a cream soda or a glass of Frontenac Blanc.

AUTUMN BRUSCHETTA \$13.99
Toasted baguette topped with a blend of apples, dried cranberries, chopped pecans, walnuts and drizzled with red apple balsamic vinegar, honey, and caramel. Pairs well with Wooden Link Rose and Melodia.

THE TRIO \$13.99
Tortilla chips served with queso, guacamole, and salsa. Extra Queso, Salsa Chips, or Guacamole \$3

SALADS & SANDWICHES

All salads feature MN Olive Oil Company products.

Add croutons to any salad for \$3

Add chicken to any salad for \$4

Add bacon crumbles to any salad for \$4

Add extra olive oil dressing for \$3

WOODSY SORREL SALAD* \$13.99
Lettuce and sorrel from Little Sprouts Farm topped with oranges, apples, pecans, and a blend of balsamic vinegar and toasted walnut oil. Pairs well with Catastrophe and Brianna.

ORANGE INFUSION SALAD* \$13.99
Fresh Greens topped with oranges and dried cranberries, blue cheese, chopped walnuts, and a blend of balsamic vinegar and olive oil. Try with a glass of Frontenac Gris.

APPLE WALNUT SALAD* \$13.99
A mix of greens topped with apples, Redhead Creamery Little Lucy Brie Cheese, chopped walnuts, and a blend of balsamic vinegar and roasted walnut oil. Try with a glass of Wooden Link Rose or La Crescent.

GREEK SALAD \$13.99
A mix of fresh greens topped with fancy olives, slow-roasted tomatoes, Feta cheese, and a blend of balsamic vinegar and olive oil. Goes well with a glass of Waska Red or Melodia.

SOUP OF THE WEEK Cup 8.99/Bowl 12.99/Bread Bowl 14.99
Ask your server about this week's housemade soup!
Served with a buttered croissant.

Note: Many of our food items are prepared from scratch, and there may be times where some items are unavailable. Please be flexible with our staff if an item is unavailable. Thank you for understanding.

*Made with nuts

SPECIALTY PIZZAS

THE JOE \$16.99
Marinara sauce topped with Italian Sausage, Slow-Roasted Tomatoes, Green Olives, and Red Onions. Goes well with a glass of Marquette or a beer.

AJ'S GOLDRUSH \$18.99
We've partnered with our friends from AJ's Bar and Grill to bring you this pizza. The crust is brushed with olive oil, topped with Chicken, Red Onions, Banana Peppers, Jalapenos, Cheese, and drizzled with AJ's famous Goldrush sauce and ranch dressing. Wash it down with a cold beer or a glass of Prairie Edge.

DELUXE HAWAIIAN \$18.99
Marinara sauce topped with Bark'n Pig's pulled pork, bacon crumbles, Canadian bacon, and pineapple. Try either of our Hawaiian Pizzas with a glass of Brianna or Frontenac Gris!

THE HOT HAWAIIAN \$19.99
BBQ sauce topped with Bark'n Pig Smokehouse BBQ Pulled Pork, Bacon Crumbles, Canadian Bacon, Pineapple, Banana Peppers, and Red Pepper Flakes. Try either of our Hawaiian Pizzas with a glass of Brianna or Frontenac Gris!

TUSCAN CHICKEN \$21.99
Crust is brushed with Tuscan Herb olive oil, topped with Chicken, Slow-Roasted Tomatoes, Red Onions, Cheese, Smoked Bleu Cheese Crumbles and a Blend of Herbs. Try with a glass of one of our Reserves.

AUTUMN DELIGHT \$20.99
Crust is brushed with herbes de provence olive oil, topped with apples, bacon, mozzarella, blue cheese, red onions, drizzled with rosemary olive oil. Try with one of our roses or fruit wines!

CHICKEN, BACON, RANCH \$21.99
Grilled chicken breast, bacon, roasted tomatoes, and mushrooms on an alfredo sauce. Drizzled with ranch. Goes well with a hoppy beer or bold wine.

SMOKED APPLE BBQ \$19.99
Bark'n Pig Barbeque's pulled pork, chopped apple, red onion, and banana peppers on BBQ sauce. Drizzled with honey mustard. Match the savory sweetness with a glass of Ruby Rhubarb or one of our roses.

TOASTY ITALIAN \$19.99
Marinara sauce topped with Pepperoni, Bacon Crumbles, Basil grown by Little Sprouts Farm in Glenwood, and Fresh Mozzarella. Drizzled with garlic aioli. Pairs well with Melodia or Marquette.

BUILD YOUR OWN \$16.99
Choice of sauce and up to four (4) toppings.

Available sauces: Marinara, Alfredo, BBQ, Guacamole, Tuscan Olive Oil, Roasted Walnut Oil, Cilantro and Roasted Onion Olive Oil.

Available toppings: Pepperoni, Italian Sausage, Canadian Bacon, beef, chicken, bacon, mushrooms, green olives, black olives, red onion, banana peppers, jalapenos, slow-roasted tomatoes, pineapple, and extra cheese.

Additional toppings: \$0.50 each

Vegan cheese: \$5

Gluten-free crust available: \$4

Special toppings \$3 each: Fresh mozzarella, Bleu Cheese, Pulled Pork

*Although the gluten-free crusts are available, they are prepared and cooked within an area where gluten is present.

A gratuity of 18% will be added to all tables of 10 or more.