

# WINE & DRINKS

As of 2022, all of the grapes for our wines have been grown on our family farms in Pope County, MN.

SIP, RELAX, AND ENJOY!

## BUILD-YOUR-OWN WINE TASTING \*NOT AVAILABLE ON THE PATIO

TRADITIONAL TASTING \_\_\_ \$10 Choose four 1-ounce pours of available wines

ENHANCED TASTING \_\_\_ \$18 Choose four 2-ounce pours & includes stemless wine glass

### WINE FLIGHTS

2oz each of listed wines. No substitutions. Available on the patio.

**LAKE MINNEWASKA** The Trio  
Waska White, Waska Rosé, Waska Red \_\_\_ \$15

**LAKE AMELIA** Sweet Wines  
Lady of the Lake, Brianna, La Crescent \_\_\_ \$15

**LAKE MARY** Dry Whites  
Allegro, Frontenac Blanc, Prairie Edge \_\_\_ \$15

**LAKE LINKA** Rosé  
Waska Rosé, Wooden Link, Delicato \_\_\_ \$15

**LAKE RENO** Reds  
Melodia, Frontenac, Marquette \_\_\_ \$15

**LAKE DARLING** Reserve Wines  
Front. Blanc Reserve, Vintner's Reserve, Marquette Reserve \_\_\_ \$19

### BEERS

Ask your server or check bar menu.

16 OZ TAP \_\_\_\_\_ \$8

GRAIN BELT ELITE BOTTLE \_\_\_\_\_ \$5

N/A BEER \_\_\_\_\_ \$5

### BEVERAGES

COKE, DIET COKE, SPRITE \_\_\_\_\_ \$3

CRAFT SODA Ask about available flavors \_\_\_\_\_ \$6

BOTTLED WATER \_\_\_\_\_ \$3

BLACK COFFEE Until 3pm \_\_\_\_\_ \$3

ZOA ENERGY DRINK \_\_\_\_\_ \$5

MULLED WINE \_\_\_\_\_ \$12

### PORT

FORTE' OF THE NORTH Bottle Only \_\_\_\_\_ \$39

### RED



**CIHLAR RESERVE** \_\_\_\_\_ \$12 / 49 / 41.<sup>10</sup>  
Limited Edition Reserve. Aged gracefully in oak. Notes of dark fruit & subtle spice.

**VINTNER'S RESERVE** \_\_\_\_\_ \$12 / 32 / 28.<sup>80</sup>  
A bold, complex red wine. Matured at length in oak to develop notes of vanilla, spice, & toast.

**MARQUETTE RESERVE** \_\_\_\_\_ \$12 / 45 / \$40.<sup>50</sup>  
Matured in oak. Dry, rich, complex profile with notes of dark cherry, plum, and spice.

**MARQUETTE** \_\_\_\_\_ \$10 / 27 / \$24.<sup>30</sup>  
A dry, oaked red with notes of black currant, cherry & black pepper. Moderate tannins.

**MELODIA** \_\_\_\_\_ \$10 / 26 / 23.<sup>40</sup>  
An oaked red displaying dark fruits with plum & raspberry notes and a smokey undertone.

**HARMONY** \_\_\_\_\_ \$10 / 26 / 23.<sup>40</sup>  
Dry, oaked red wine featuring bold notes of Bing cherries & hints of black currant.

**LADY OF THE PRAIRIE** \_\_\_\_\_ \$10 / 24 / \$21.<sup>60</sup>  
A dry, medium-bodied wine with smooth tannins, notes of red and black fruits.

**ROLLING RED** \_\_\_\_\_ \$10 / 21 / 18.<sup>90</sup>  
A dry, light-bodied, oaked wine with soft tannins and notes of cherry and plum.

**FRONTENAC** \_\_\_\_\_ \$10 / 19 / 17.<sup>10</sup>  
Dry, light-bodied, notes of plum & black cherry.

**WASKA RED** \_\_\_\_\_ \$8 / 21 / 18.<sup>90</sup>  
Sweet. Flavors of red berries & plum. Served chilled.

### ROSÉ

**DELICATO** \_\_\_\_\_ \$8 / 25 / 22.<sup>50</sup>  
An oaked, dry wine with notes of ripe raspberry and delicate floral aromas.

**WASKA ROSÉ** \_\_\_\_\_ \$8 / 23 / 20.<sup>70</sup>  
Delightful hints of strawberry, rose, and melon.

**WOODEN LINK** \_\_\_\_\_ \$8 / 23 / 20.<sup>70</sup>  
A beautiful blend of fruit from two vineyards. Flavors of berries and pomegranate.

### FRUIT

**RUBY RHUBARB** \_\_\_\_\_ \$8 / 21 / 18.<sup>90</sup>  
A real gem - sweet & tart with hints of raspberry.

### WHITE



**FRONTENAC BLANC RESERVE** \$10 / 29 / 26.<sup>10</sup>  
A mature dry white featuring layers of apricot & melon enveloped by a toasty vanilla.

**FRONTENAC BLANC** \_\_\_\_\_ \$8 / 19 / 17.<sup>10</sup>  
A lively dry wine with fresh acidity; flavors of white peach, honeydew melon, & grapefruit.

**PRAIRIE EDGE** \_\_\_\_\_ \$8 / 19 / 17.<sup>10</sup>  
A crisp, dry wine with a slight minerality. Aromas of rose petals & honey.

**ALLEGRO** \_\_\_\_\_ \$8 / 23 / 20.<sup>70</sup>  
A smooth, dry wine. Aromas of tropical fruit & floral notes. Flavors of melon & green apple.

**WASKA WHITE** \_\_\_\_\_ \$8 / 21 / 18.<sup>90</sup>  
A tribute to Lake Minnewaska with big, bright aromas of grapefruit, pineapple, & tropical fruit.

**LADY SLIPPER** \_\_\_\_\_ \$8 / 23 / 20.<sup>70</sup>  
The flavors of peach, apricot, and honey are buoyantly ripe in this off-sweet La Crescent.

**LA CRESCENT** \_\_\_\_\_ \$8 / 19 / 17.<sup>10</sup>  
A semi-sweet wine crafted in a Germanic style. Flavors of apricot, lime, & honey.

**FRONTENAC GRIS** \_\_\_\_\_ \$8 / 19 / 17.<sup>10</sup>  
A semi-sweet wine with flavors of strawberry & apricot. Aromas of grapefruit & peach.

**BRIANNA** \_\_\_\_\_ \$8 / 18 / 16.<sup>20</sup>  
A sweet wine that produces flavors of tropical fruit. The perfect wine to pair with dessert.

**LADY OF THE LAKE** \_\_\_\_\_ \$8 / 23 / 20.<sup>70</sup>  
A sweet dessert-style wine with floral & fruity notes. This wine is a summer delight.

### SPARKLING

**LEVITY** \_\_\_\_\_ \$15 / 23 / 20.<sup>70</sup>  
Dry, brut-style. Great for mimosas!

**MERRY BERRY** \_\_\_\_\_ \$15 / 23 / 20.<sup>70</sup>  
Sparkling off-dry rosé with notes of red berries

FOR THE LOVE OF GOOD WINE  
**WASKA WINE CLUB**



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Stemless  
Wine Glass  
\$10.99

\$5.99 when  
purchased  
with a flight



Ask About  
Our Drink  
Specials!



5 Year  
Anniversary  
Red  
\$35.00  
Commemorative  
Bottle  
While Supplies  
Last

# EATS

NOTE: Many of our food items are locally sourced and prepared from scratch. There may be times when items are unavailable. Please be flexible with our staff and thank you for understanding.

SIP, RELAX, AND ENJOY!

## SHARABLE ITEMS

**CLASSIC BRUSCHETTA** \_\_\_\_\_ \$15  
Toasted baguette topped with a blend of tomatoes, red onion, garlic, olive oil, salt and basil. Finished with Denissimo balsamic and parmesan cheese.

**CHARCUTERIE\*** \_\_\_\_\_ \$20/\$40  
**Half-** A selection of local cheeses with crackers and garnishes. Serves 2.  
**Full-** A selection of local cheeses with crackers, fruit, meat, and garnishes.

**SPINACH-ARTICHOKE DIP** \_\_\_\_\_ \$10  
Served with toasted bread.

**HUMMUS PLATTER** \_\_\_\_\_ \$14  
Hummus, fresh veggies, and crackers.

**THE TRIO** \_\_\_\_\_ \$14  
Tortilla chips served with queso, guacamole, and salsa. Extra chips or dips: \$3 each.

**PRETZELS & CHEESE** \_\_\_\_\_ \$12  
Four pretzel sticks brushed with seasoned butter, served with spiced beer cheese  
Extra cheese: \$3.

**FULL CIRCLE FOCACCIA PLATTER** \_\_\_\_\_ \$18  
Fresh, locally baked bread with olive oil, balsamic vinegar, and a 'chef's choice' dip.

**CHEESY GARLIC BREAD** \_\_\_\_\_ \$11/\$14  
A thick crust coated with olive oil, herbs, minced garlic, and smothered in cheese. Served with a side of marinara. 7" or 12"

## SANDWICHES + SALADS

Our salads use MN Olive Oil Co. products and local greens. Sandwiches come with chips; substitute a side salad with vinaigrette for \$4.

**CHICKEN SALAD & GRAN-WILD RICE\*** \_\_\_\_\_ \$16  
Our homemade chicken salad and fresh greens served on your choice of cranberry wild rice bread or a bed of lettuce.

**TURKEY PESTO & GRAN-WILD RICE\*** \_\_\_\_\_ \$15  
Sliced turkey, greens, provolone, and pesto on toasted cranberry wild rice bread.

**APPLE WALNUT SALAD\*** \_\_\_\_\_ \$17  
Mixed greens, feta cheese, chopped walnuts & apples with a red apple balsamic vinegar and roasted walnut oil dressing.

**GREEK SALAD** \_\_\_\_\_ \$17  
Mixed greens, cherry tomatoes, feta cheese, olives, garden veggies served with Greek vinaigrette dressing.

### ADDITIONS

+ Gluten-free bread \$3    + Chicken \$4  
+ Bacon crumbles \$4    + Extra dressing \$3



### SOUP

Served with oyster crackers.  
Ask about today's options.

**CUP/BOWL** \_\_\_\_\_ \$8 / \$12

Have it in a bread bowl +\$4.00  
Add side salad with vinaigrette +\$5.00.

## SPECIALTY PIZZAS

GF Crust\*\* \$5.00    Vegan Cheese \$5.00

**THE MELANIE** \_\_\_\_\_ \$22  
Grilled chicken breast, bell peppers, red onion, and pineapple on a BBQ sauce. Try with a hot honey drizzle for a savory sweet kick!

**TOASTY ITALIAN** \_\_\_\_\_ \$23  
Basil, pepperoni, bacon, and fresh mozzarella with marinara sauce; topped with parmesan and garlic aioli.

**AUTUMN DELIGHT** \_\_\_\_\_ \$23  
Crust brushed with olive oil, topped with blue cheese, red onions, apples, bacon, mozzarella.

**SMOKED APPLE BBQ** \_\_\_\_\_ \$22  
The crust is brushed with BBQ sauce then topped with Bark'n Pig Barbeque's pulled pork, apple, red onion, banana peppers and drizzled with honey mustard sauce.

**TUSCAN CHICKEN** \_\_\_\_\_ \$23  
Our cracker crust brushed with olive oil, topped with grilled chicken breast, red onion, slow-roasted tomatoes, smoked bleu cheese, and Italian herbs.

**THE STEVE** \_\_\_\_\_ \$22  
Our classic supreme pizza! Canadian bacon, beef, sausage, bell peppers, red onion, green olives, and mushrooms on a marinara sauce.

**AJ'S GOLDRUSH** \_\_\_\_\_ \$22  
We've partnered with our friends at AJ's Bar & Grill for this fan-favorite. The crust is brushed with olive oil, topped with chicken, red onions, banana peppers, and jalapenos. Drizzled with AJ's famous Goldrush sauce and ranch dressing.

**CHICKEN, BACON, RANCH** \_\_\_\_\_ \$23  
Grilled chicken breast, bacon, mushrooms, and roasted tomatoes on an alfredo sauce and drizzled with ranch.

**BUILD YOUR OWN** \_\_\_\_\_ \$20  
Choice of sauce and up to four (4) toppings.

**Sauces:** Marinara, Alfredo, BBQ, or Olive Oil

**Toppings:** Pepperoni, italian sausage, beef, canadian bacon, mushrooms, green olives, black olives, green pepper, jalapenos, banana peppers, red onion, pineapple, extra cheese, hot honey sauce, ranch dressing.  
Extra Toppings \$1.00 each

**Premium Toppings** \$3 each: Fresh mozzarella, bleu cheese, chicken, bacon, pulled pork, slow-roasted tomatoes, apple pieces.

## DESSERTS

**"UGLY" CHEESECAKE** \_\_\_\_\_ \$10  
Made in Brainerd, MN. Ask about flavors.

A 20% gratuity is added to all tables of 10 or more  
A 90-minute table limit may apply.

\*Made with tree nuts and/or peanuts.

\*\*Gluten-free crusts are prepared and cooked in an area where gluten is present.

As of 11/01/2025 a 3% surcharge will be added to payments made with a credit card to offset processing costs. This amount is not more than the fees we pay and does not apply to debit cards.



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DISCOVER & EXPLORE...

SELF-GUIDED TOUR

Rolling Forks  
VINEYARDS