

WINE & DRINKS

As of 2022, 95% of our wines are crafted using grapes sourced from our family farms.

SIP, CELEBRATE, REJOICE

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

TRADITIONAL TASTING ___ \$13 Choose four 1-ounce pours of available wines

ENHANCED TASTING ___ \$20 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, Frontenac Gris _ \$15

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

LAKE IDA La Crescent
Lady Slipper, La Crescent Reserve, La Crescent ___ \$15

LAKE LINKA Rosé
Delicato, Waska Rosé, Ruby Rhubarb ___ \$15

LAKE RENO Reds
Melodia, Frontenac, Marquette ___ \$15

LAKE DARLING Reserve Wines
Front. Blanc Reserve, La Crescent Reserve, Marquette Reserve ___ \$19



Stemless Wine Glass \$8.99

\$5.99 when purchased with a flight

BEERS, Etc.

Ask your server or check bar menu.

NORTH STAR HARD APPLE CIDER* ___ \$10

16 OZ TAP BEER ___ \$8

GRAIN BELT ELITE BOTTLE ___ \$5

N/A BEER ___ \$5

BEVERAGES

COKE, DIET COKE, SPRITE ___ \$3

BUDDY SODA Ask about available flavors ___ \$6

BOTTLED WATER ___ \$3

BLACK COFFEE Until 3pm ___ \$3

ZOA ENERGY DRINK ___ \$5

FRUIT SLUSHY (N/A) ___ \$5

'WINE NOT' N/A WINE Red or White ___ \$10

WINE SLUSHY ___ \$9

VINO FRUIT FUSION ___ \$9



Ask About Our Drink Specials!



Wine Club

PORT

FORTE' OF THE NORTH 500ml ___ \$-- / 39 / 35.¹⁰

RED

CIHLAR RESERVE ___ \$18 / 59 / 53.¹⁰

A deep, complex red wine. Matured in oak to develop notes of vanilla, spice, & toast.

MARQUETTE RESERVE ___ \$15 / 45 / 40.⁵⁰

Matured in oak. Dry, rich, complex profile with notes of dark cherry, plum, and spice.

MARQUETTE ___ \$12 / 27 / 24.³⁰

A dry, oaked red with notes of black currant, cherry & black pepper. Moderate tannins.

MELODIA ___ \$12 / 26 / 23.⁴⁰

An oaked red displaying dark fruits of plum & raspberry with a smokey undertone.

HARMONY ___ \$12 / 26 / 23.⁴⁰

Dry, oaked red wine featuring bold notes of Bing cherries & hints of black currant.

LADY OF THE PRAIRIE ___ \$12 / 24 / 21.⁶⁰

A dry, medium-bodied wine with smooth tannins, notes of red and black fruits.

ROLLING RED ___ \$12 / 21 / 18.⁹⁰

A dry, light-bodied, oaked wine with soft tannins and notes of cherry and plum.

FRONTENAC ___ \$10 / 19 / 17.⁰

Dry, light-bodied, notes of plum & black cherry.

WASKA RED ___ \$10 / 21 / 18.⁹⁰

Sweet. Flavors of red berries & plum. Served chilled.

ROSÉ

DELICATO ___ \$10 / 25 / 22.⁵⁰

An oaked, dry wine with notes of ripe raspberry and delicate floral aromas.

WASKA ROSÉ ___ \$10 / 23 / 20.⁷⁰

Delightful hints of strawberry, rose, and melon.

FRUIT

RUBY RHUBARB ___ \$10 / 21 / 18.⁹⁰

A real gem - sweet & tart with hints of raspberry.

WHITE

FRONTENAC BLANC RESERVE ___ \$12 / 29 / 26.¹⁰

A mature dry white featuring layers of apricot & melon enveloped by a toasty vanilla.

LA CRESCENT RESERVE ___ \$12 / 29 / 26.¹⁰

A mature, dry presentation of our La Crescent, bursting with floral aromas.

FRONTENAC BLANC ___ \$10 / 19 / 17.¹⁰

A lively dry wine with fresh acidity; flavors of white peach, honeydew melon, & grapefruit.

PRAIRIE EDGE ___ \$10 / 19 / 17.¹⁰

A crisp, dry wine with a slight minerality. Aromas of rose petals & honey.

ALLEGRO ___ \$10 / 23 / 20.⁷⁰

A smooth, dry wine. Aromas of tropical fruit & floral notes. Flavors of melon & green apple.

WASKA WHITE ___ \$10 / 21 / 18.⁹⁰

A tribute to Lake Minnewaska with big, bright aromas of grapefruit, pineapple, & tropical fruit.

LADY SLIPPER ___ \$10 / 21 / 18.⁹⁰

The flavors of peach, apricot, and honey are buoyantly ripe in this off-sweet La Crescent.

LA CRESCENT ___ \$10 / 19 / 17.¹⁰

A semi-sweet wine crafted in a Germanic style. Flavors of apricot, lime, & honey.

FRONTENAC GRIS ___ \$10 / 19 / 17.¹⁰

A semi-sweet wine with flavors of strawberry & apricot. Aromas of grapefruit & peach.

BRIANNA ___ \$10 / 18 / 16.²⁰

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

LADY OF THE LAKE ___ \$10 / 23 / 20.⁷⁰

A sweet dessert-style wine with floral & fruity notes. This wine is a summer delight.

SPARKLING

LEVITY ___ \$15 / 23 / 20.⁷⁰

Dry, brut-style. Great for parties & mimosas!

LOVESTRUCK ___ \$15 / 23 / 20.⁷⁰

Off-dry sparkling rosé with notes of red berries.

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.

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.

HUMMUS PLATTER _____ \$15

Fresh veggies & crackers with hummus dip.

CHARCUTERIE* _____ \$20/\$40

Half- A selection of local cheeses with crackers and garnishes. Serves 2.

Full- A selection of local cheeses with crackers, fruit, meats, and garnishes. Served 4-6.

DILL DIP & CHIPS _____ \$15

Potato chips served with house-made dill dip.

SPINACH-ARTICHOKE DIP _____ \$12

Served with crackers.

FULL CIRCLE FOCACCIA PLATTER _____ \$18

Fresh, locally baked bread with olive oil, balsamic vinegar, and a 'chef's choice' dip.

THE TRIO _____ \$15

Tortilla chips served with queso, guacamole, and salsa. Extra chips or dips: \$3 each.

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"

PRETZELS & CHEESE _____ \$13

Four pretzel sticks brushed with seasoned butter, served with spiced beer cheese. Extra cheese: \$3.

SANDWICHES + SALADS

Our dressings use MN Olive Oil Co. products and we serve locally grown greens. Sandwiches served with chips; substitute a side salad with vinaigrette for \$6.

CHICKEN SALAD & CRAN-WILD RICE* _____ \$15

House-made chicken salad and fresh greens served on cranberry wild rice bread or a bed of lettuce. Or, make it a wrap!

TURKEY PESTO & CRAN-WILD RICE* _____ \$15

Turkey, greens, provolone, and pesto on toasted cranberry wild rice bread. Make it a wrap!

GRILLED CHEESE _____ \$11

Melty cheese on thick-cut, toasted brioche. Add tomato, pepperoni, pesto for \$1 ea.

APPLE WALNUT SALAD* _____ \$17

Mixed greens, feta cheese, chopped walnuts & apples with a red apple balsamic vinegar and roasted walnut oil dressing.

CAPRESE SALAD _____ \$17

Mixed greens, fresh mozzarella & cherry tomatoes with Denissimo balsamic vinaigrette.

GREEK SALAD _____ \$17

Mixed greens, cherry tomatoes, feta cheese, kalamata olives, garden veggies served with Greek vinaigrette dressing.

GARDEN SALAD _____ \$17

Mixed greens topped with garden veggies and vinaigrette dressing.

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

SPECIALTY 12" PIZZAS

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

THE STEVE _____ \$23

Canadian bacon, beef, sausage, bell peppers, red onion, green olives, mushrooms & marinara.

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.

TOASTY ITALIAN _____ \$23

Pepperoni, bacon, fresh mozzarella, & basil on marinara sauce topped with parmesan & garlic aioli.

THE PHILLY _____ \$20

Ground beef, bell peppers, and red onion on alfredo sauce.

AJ'S GOLDRUSH _____ \$22

We've partnered with 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.

MARGHERITA _____ \$20

Fresh mozzarella & basil on marinara sauce.

CHICKEN, BACON, RANCH _____ \$23

Grilled chicken breast, bacon, mushrooms, & roasted tomatoes on alfredo sauce and drizzled with ranch dressing.

SMOKED APPLE BBQ _____ \$23

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.

BUILD YOUR OWN _____ \$20

Choice of sauce and up to four (4) toppings.

Sauces: Marinara, Alfredo, BBQ, Pesto, 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.

CARAMEL APPLE PIZZA _____ \$10/\$20

Apple pie filling & brie cheese drizzled with caramel sauce. 7" or 12"

Customer Favorites are Highlighted



FOR THE LOVE OF GOOD WINE...

WASKA WINE CLUB

A 90-minute table limit may apply.

20% gratuity is added to all tables of 10 or more.

A 3% surcharge will be added to credit card payments.

*Made with tree nuts and/or peanuts.

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