WINE & DRINKS

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

SIP, RELAX, AND ENJOY!

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 souvenir wine glass



Stemless Wine Glass $11

$5 when purchased with a flight

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, Rolling Red, Marquette _____ $15

LAKE DARLING Reserve Wines
Frontenac Blanc Resv, La Crescent Resv, Marquette Reserve _____ $19

BEER & CIDER

NORTH STAR HARD CIDER (house made) ____ $10

16 OZ TAP (ask your server or check bar menu) $8

GRAIN BELT ELITE BOTTLE _____ $5

HEINEKEN N/A BEER _____ $5

BEVERAGES

COKE, DIET COKE, SPRITE _____ $3

CRAFT SODA Ask about available flavors ____ $6

BOTTLED WATER _____ $3

ZOA ENERGY DRINK _____ $5

BLACK COFFEE Until 3pm _____ $3

HOT COCOA _____ $3

HOT APPLE CIDER _____ $3

MULLED WINE _____ $12

'WINE NOT' N/A WINE Red or White _____ $10

PORT

FORTÉ OF THE NORTH

Bottle Only $40.00

Red or White

RED

/ / Wine Club

CIHLAR RESERVE _____ $18 / 59 / 53.10
A deep, complex red wine. Matured in oak to develop notes of vanilla, spice, & toast.

VINTNER'S RESERVE __Limited__ $12/ 32/ 28.80
A fruit-forward, dry red wine. Matured in oak; 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

/ / Wine Club

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!

ROSÉ _____ $15 / 23 / 20.70
Rotates seasonally—ask about today's selection.

SIP, RELAX, AND ENJOY!

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

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. Serves 4-6

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

SPINACH-ARTICHOKE DIP _____ $12
Served with fresh bread.

THE TRIO _____ $15
Tortilla chips served with queso, guacamole, and salsa. Extra chips or dips: $3 each.

PRETZELS & CHEESE _____ $13
Four pretzel sticks brushed with seasoned butter, served with spiced beer cheese
Extra cheese: $3.

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"



SOUP

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

CUP/BOWL _____ $8/$12

Add side salad with vinaigrette +$6.00.

SANDWICHES + SALADS

Our salads use MN Olive Oil Co. products and local greens. Sandwiches served with chips; substitute a side salad with vinaigrette for $6.

CHICKEN SALAD & CRAN-WILD RICE* ____ $16
House-made chicken salad and fresh greens served on your choice of cranberry wild rice bread, a bed of lettuce, or in a wrap.

TURKEY PESTO & CRAN-WILD RICE* _____ $15
Sliced turkey, greens, provolone, and pesto served on your choice of cranberry wild rice bread, a bed of lettuce, or in 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.

GREEK SALAD _____ $17
Mixed greens, cherry tomatoes, feta cheese, kalamata olives, onions, & peppers served with Greek vinaigrette dressing.

ADDITIONS

+ Gluten-free bread $4
+ Bacon crumbles $4
+ Chicken $5
+ Extra dressing $3

SPECIALTY PIZZAS

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 oilve oil, topped with red onions, apples, blue cheese, and bacon.

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 HAWAIIAN _____ $20
Canadian bacon & pineapple on marinara sauce. Make it DELUXE: sub pulled pork +$3

BARK'N'PIG BBQ _____ $23
Bark'n Pig Barbeque's pulled pork, banana peppers, jalapenos, red onion, and bell peppers on BBQ sauce.

MARGHERITA _____ $20
Fresh mozzarella, slow roasted tomatoes, & basil on marinara sauce.

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 slow 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.

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

DESSERT

"UGLY" CHEESECAKE _____ $10
Made in Brainerd, MN.
Ask for available flavors.

**Made with tree nuts and/or peanuts.*
***Gluten-free crusts are prepared and cooked in an area where gluten is present..*
Customer Favorites are Highlighted

LOVE WHAT YOU'RE TASTING?
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.