

# FOUR DAUGHTERS WINE & LOON JUICE FLIGHTS

## WHITE WINES

Flight \$11  
6 1-oz pours

## RED WINES

Flight \$11  
6 1-oz pours

## ROSÉ

Flight \$11  
6 1-oz pours

## LOON JUICE

Flight \$11  
6 3-oz pours

## SPECIALTY FLIGHT

Flight \$11  
6 1-oz pours

## WHITE

TAKE HOME

### APHROGRISIAC

Bottle \$20.95 | Glass \$7

### WHITE OAK

Bottle \$23.95 | Glass \$7

### LA CRESCENT

Bottle \$20.95 | Glass \$7

### ESTATE FIELD BLEND

Bottle \$23.95 | Glass \$7

### ESTATE BRIANNA

Bottle \$23.95 | Glass \$7

### MOSCATO

Bottle \$20.95 | Glass \$7

## ROSÉ

TAKE HOME

### BRIANNA BLUSH

2-pack \$21 | Glass \$7

### POLYGON ROSÉ

Bottle \$20.95 | Glass \$7

### SANGIO ROSÉ

Bottle \$20.95 | Glass \$7

### FROU FROU

Bottle \$20.95 | Glass \$7

### FRONK

Bottle \$20.95 | Glass \$7

### SANGRIA ROSA

Bottle \$21 | Glass \$8

## RED

TAKE HOME

### ESTATE MARQUETTE NOUVEAU

Bottle \$25.95 | Glass \$8

### MARQUETTE EMVEE

Bottle \$26.95 | Glass \$8

### BIG BOY BLEND

Bottle \$29.95 | Glass \$8

### CORN FARM CAB

Bottle \$45.95 | Glass \$10

### SANGIOVESE

Bottle \$27.95 | Glass \$8

### VELVET HAMMER (PORT STYLE)

Bottle \$31 | Glass (3oz) \$8

### PINOT NOIR RESERVE WINE CLUB EXCLUSIVE!

Bottle \$32.95

## LOON JUICE

TAKE HOME

### HONEYCRISP

6-pack \$11.95 | Glass \$7

### GROW A PEAR

6-pack \$11.95 | Glass \$7

### ROSE, EH?

6-pack \$11.95 | Glass \$7

### STRAWBERRY SHANDY

6-pack \$11.95 | Glass \$7

### EXTRA JUICY

6-pack \$11.95 | Glass \$7

### MANGO GRAPEFRUIT

6-pack \$11.95 | Glass \$7

## SPECIALTY

TAKE HOME

### BERRY VINE COOLER

4-pack \$29 | Glass \$7

### TROPICAL VINE COOLER

4-pack \$29 | Glass \$7

### SANGRIA ROSA

Bottle \$21 | Glass \$8

### SANGRIA BLANCA

Bottle \$21 | Glass \$8

### PINOT NOIR

Bottle \$20.95 | Glass \$7

### WHITE VELVET

(PORT STYLE)  
Bottle \$31 | Glass (3oz) \$8

### SPARKLING RIESLING

4-pack \$21 | Glass \$7

JOIN THE FOUR DAUGHTERS WINE CLUB! ASK US FOR DETAILS ON PERKS YOU CAN RECEIVE TODAY! (HINT: FREE GLASSES)

Here's how to order. It's easy!

- 1) Note your table number. Walk up and place your drink and food order right at the bar.
- 2) Take your drinks back with you. Enjoy!
- 3) Your food will be brought right to your table. When you're done, just leave everything at your table.

## the **MENU** at

### **1000° BRICK OVEN PIZZAS**

#### **MARGHERITA**

Hand tossed crust, house tomato sauce, fresh buffalo milk mozzarella, fresh basil, oregano, extra virgin olive oil, aged pecorino cheese

#### **PEPPERONI & CORN ON THE COB**

Hand tossed crust, peppered ricotta corn sauce, fresh buffalo milk mozzarella, cherry tomatoes, house-smoked corn on the cob, fresh basil, extra virgin olive oil, aged pecorino cheese

#### **ITALIAN SAUSAGE, ROSEMARY, & PISTACHIO**

Hand tossed crust, house-made Italian verde sauce, salted pistachios, fresh buffalo milk mozzarella, Italian sausage, shaved red onion, pecorino cheese, fresh rosemary, red pepper oil

#### **SOPPRESSATA & CARAMELIZED ONIONS**

Hand tossed crust, vodka basil sauce, Italian soppressata, Loon Juice caramelized onions, balsamic roasted mushrooms, fresh buffalo milk mozzarella, feta and micro-arugala

\$25. 16" PIZZAS (SERVES 2)

10" gluten free crusts available. \$16

*All pizzas available as vegetarian.*

### **DRY AGED DOUBLE PORTERHOUSE**

*New!* A hand cut, dry aged, USDA-Certified 24oz Double Porterhouse. Served with house made black garlic compound butter on a bed of local greens, dressed with a tarragon vinaigrette.

Serves 2, \$55

*Ask about our accompanying side for 2! Changes weekly.*

### **OREGANO CHOPPED SALAD**

*New!* Locally grown salad greens and radicchio dressed in a house-made oregano vinaigrette. With cherry tomatoes, julienned red onion, pepperoncinis, Genoa salami, 10 month aged shaved Parmesan cheese and crisp roasted garbanzo beans

*Serves 2 as a side salad or 1 as an entree. \$14*

### **4D NACHOS**

Sauced ground beef, smokey beer cheese sauce, pickle pico, kettle chips, mustard aioli & pickled jalapeño \$18

### **CHEESE & CHARCUTERIE BOARD**

A rotating selection of artisan cheeses and specialty cured meats, accompanied by slices of fresh fruit, grilled bread and jams \$25

### **CARAMEL MACCHIATO CAKE**

Layers of caramel gelato, Four Daughters Pinot Noir dark chocolate cake, espresso gelato, and our kitchen's special toffee, topped with house-made salted caramel and whipped cream

Serves 2, \$14