

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.

Can we order food from either menu, at either bar? Yes!

the **MENU** at

FOUR DAUGHTERS

1000° BRICK OVEN PIZZAS

MARGHERITA

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

ITALIAN SAUSAGE, ROSEMARY & PISTACHIO

Hand tossed crust, house-made Italian verde sauce, salted pistachios, fresh buffalo milk mozzarella, Italian sausage, shaved red onion, aged Parmesan 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.

MODERN CAPRESE

Locally grown tomatoes, sliced and served on crushed croutons, topped with creamy mozzarella cheese, micro basil, roasted garlic basil oil, sea salt & cracked pepper, lemon zest and basil flowers

Serves 2 as a side salad or 1 as an entree, \$16

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, spiced almonds, olives and 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

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

BRIANNA FANCY
Bottle \$23.95 | Glass \$7

ESTATE FIELD BLEND
Bottle \$23.95 | Glass \$7

APHROGRISIAC
Bottle \$20.95 | Glass \$7

MOSCATO
Bottle \$20.95 | Glass \$7

ESTATE BRIANNA
Bottle \$23.95 | Glass \$7

NUDE ETUDE
Bottle \$20.95 | Glass \$7

BRIANNA FUN
Bottle \$23.95 | Glass \$7

LA CRESCENT
Bottle \$20.95 | Glass \$7

LOON JUICE

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

ROSÉ

SANGIO ROSÉ
Bottle \$20.95 | Glass \$7

SPARKLING BRIANNA BLUSH
2-pack \$21 | Glass \$7

POLYGON ROSÉ
Bottle \$20.95 | Glass \$7

ROSÉ OF MARQUETTE
Bottle \$23.95 | Glass \$7

FRONK
Bottle \$20.95 | Glass \$7

FROU FROU
Bottle \$20.95 | Glass \$7

SPECIALTY

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
TOP SELLER!
Bottle \$20.95 | Glass \$7

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

SPARKLING RIESLING
4-pack \$21 | Glass \$7

RED

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
Chocolate Tasting Cup \$2

PINOT NOIR
TOP SELLER!
Bottle \$20.95 | Glass \$7

PINOT NOIR RESERVE
WINE CLUB EXCLUSIVE!
Bottle \$32.95

*Four Daughters Wine and
Loon Juice Cider orders
can be placed at the bar
in the Four Daughters
tasting room*

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

THE MENU AT



THE TRADITIONALIST DISTILLERY & LOUNGE

MAPLE WALNUT SALAD

Locally grown lettuce, Honeycrisp apples, bacon, walnuts, smoked blue cheese, dried cranberries and a maple dressing

\$15 Serves 2 as a side or 1 as a main

GIANT PRETZEL & PORK

Freshly baked soft pretzel, with house-smoked BBQ pulled pork, coleslaw, and smoky beer cheese sauce

\$25 Serves 2

CREAMY POLENTA & TRIPLE MEAT RAGU

Creamy truffled polenta, smothered in a ragu of slow cooked beef and pork, house-made Italian sausage, and a wild mushroom blend, topped with shaved aged parmesan and micro basil and French bread

\$15

OLD-FASHIONED CHEESEBURGER

Two 4 oz hand-formed bourbon-fed, local beef patties, American cheese, local lettuce, onion, MN tomato, house-made roasted garlic mayo, and pickles, with a side of truffle parmesan fries

\$17

ONLY HERE!

ROTATING SELECTION OF BOURBON-FED BEEF

As farm to table as it gets! Our corn is distilled into bourbon. The spent grain is then picked up by a local farmer and fed to his beef cattle. Those cattle then make a pit stop at the local butcher shop before finding their way back to us. It's called the circle of deliciousness.

Check our specials sign at the bar for today's selection of hand-cut steaks!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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 to your table. When you're done, just leave everything at your table.

Can we order food from either menu, at either bar? Yes!



BOURBON

VARIETIES

The Traditionalist Classic
Neat Pour or Large Cube (2oz) \$7

The Traditionalist High Rye
Neat Pour or Large Cube (2oz) \$7

Flight of 2
Two .75 oz pour \$7

Still in Barrels: Wheat Run, Cherrywood Smoked



COCKTAILS

REFRESHING

Blackberry Smash
Classic Bourbon, blackberry, citrus, mint, ginger beer \$9

Whiskey Collins
Classic Bourbon, lemon, honey, soda water or ginger beer \$9

New York Sour
Classic Bourbon, lemon, sugar, egg white, red wine \$10



COCKTAILS

SPIRIT FORWARD

Old Fashioned
Classic Bourbon, walnut bitters, brown sugar \$10

Manhattan
High Rye Bourbon, sweet vermouth, cherry bitters \$10

Boulevardier
Classic Bourbon, sweet vermouth, bitter liqueur, orange \$11

**Can be served neat or with large cube*



SEASONAL

ROTATING SELECTION

Peach Fuzz
Classic Bourbon, peach, lemon, sugar, egg white \$9

S'Mortini
Classic Bourbon, coffee, marshmallow, chocolate, graham cracker \$12

Midwest Tiki
High Rye, pineapple, almond, black currant \$11

THE TRADITIONALIST

The Traditionalist drink orders can be placed in the Bourbon Lounge

Weekend Brunch Menu

FOUR DAUGHTERS BRUNCH BOARD

Candied bacon, house-made maple sausage, Italian capicola, freshly-baked pretzeled croissant, beignets with a hazelnut drizzle, marinated mozzarella, aged Parmesan, brie, pears, house-made jam, honeycomb, dried figs and almonds

Serves 2

\$25

BOTTOMLESS MIMOSA

Featuring Four Daughters Sparkling Riesling

\$12

MIMOSA

\$7