

FOUR DAUGHTERS WINE AND FLIGHTS

WHITE WINES

Flight \$11

6 preset 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

BRIANNA FUN

Bottle \$23.95 | Glass \$7

NUDE ETUDE

Bottle \$20.95 | Glass \$7

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

RED WINES

Flight \$11

6 preset 1-oz pours

RED

CADENCE

Bottle \$26.95 | 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

PINOT NOIR/CABERNET FRANC

Bottle \$28.95 | Glass \$8

VELVET HAMMER (ICE WINE)

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

PINOT NOIR

TOP SELLER!

Bottle \$20.95 | Glass \$7

SANGIOVESE

Bottle \$27.95 | Glass \$8

ROSÉ

Flight \$11

6 preset 1-oz pours

ROSÉ

SPARKLING BRIANNA BLUSH

2-pack \$21 | Glass \$7

BROSÉ

Bottle \$23.95 | Glass \$7

ROSÉ OF MARQUETTE

Bottle \$23.95 | Glass \$7

SANGIO ROSÉ

Bottle \$20.95 | Glass \$7

FROU FROU

Bottle \$20.95 | Glass \$7

FRONK

Bottle \$20.95 | Glass \$7

SPECIALTY FLIGHT

Flight \$11

6 preset 1-oz pours

SPECIALTY

BERRY VINE COOLER

4-pack \$29 | Glass \$7

TROPICAL VINE COOLER

4-pack \$29 | Glass \$7

SANGRIA ROSA

Bottle \$21 | Glass \$8

SUMMER CRUSH

Bottle \$21 | Glass \$8

PINOT NOIR

TOP SELLER!

Bottle \$20.95 | Glass \$7

WHITE VELVET

(PORT STYLE)

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

SANGRIA BLANCA

Bottle \$21

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

LOON JUICE CIDER AND FLIGHTS

LOON JUICE

Flight \$11

6 preset 3-oz pours

HONEYCRISP

6-pack \$11.95 | Glass \$7

GROW A PEAR

6-pack \$11.95 | Glass \$7

HONEYCRISP HAZE

6-pack \$11.95 | Glass \$7

MANGO GRAPEFRUIT

6-pack \$11.95 | Glass \$7

PINEAPPLE HAZE

6-pack \$11.95 | Glass \$7

EXTRA JUICY

6-pack \$11.95 | Glass \$7

LEMON SQUEEZY MAIN SQUEEZE

6-pack \$10.95 | Glass \$7

LEMON SQUEEZY BLACKBERRY SMASH

6-pack \$10.95 | Glass \$7

LEMON SQUEEZY WATERMELLY PUNCH

6-pack \$10.95 | Glass \$7

**sangria bottles and 2/4/6 packs off-sale only*

MENU

CHEESE & CHARCUTERIE BOARD

A rotating selection of artisan cheeses and specialty cured meats, accompanied by slices of fresh fruit, nuts, olives and grilled bread and jams \$29

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

\$25. 16" PIZZAS (SERVES 2)
10" gluten free crusts available. \$16
All pizzas available as vegetarian.

CITRUS SALAD

Locally sourced salad greens, drizzled with a citrus vinaigrette dressing, and topped with oranges, dried cranberries, farro ancient grain, watermelon radish, julienned red onion, and shaved aged parmesan \$16

4D NACHOS

Sauced ground beef, smokey beer cheese sauce, pickle pico, kettle chips, mustard aioli & pickled jalapeño \$20

CARAMEL MACCHIATO CAKE

Layers of caramel ice cream, Four Daughters Pinot Noir dark chocolate cake, espresso ice cream, and our kitchen's special toffee, topped with house-made salted caramel and whipped cream Serves 2, \$15

SATURDAY & SUNDAY ONLY BRUNCH BOARD

Candied bacon, house-made maple sausage, Italian capicola, freshly-baked pastries, marinated mozzarella, aged Parmesan, brie, pears, house-made jam, local honey, dried figs and nuts Serves 2, \$27

BOTTOMLESS MIMOSA

Featuring Four Daughters Sparkling Tropical Vine Cooler \$12
Single Mimosa \$7

THE TRADITIONALIST DISTILLERY & LOUNGE



BOURBON

VARIETIES

The Traditionalist Classic <i>Neat Pour or Large Cube (2oz)</i>	\$7
The Traditionalist High Rye <i>Neat Pour or Large Cube (2oz)</i>	\$7
The Traditionalist Wheat Run <i>Neat Pour or Large Cube (2oz)</i>	\$7
Flight of 3 <i>Three .75 oz pour</i>	\$10
<i>Still in Barrels: Cherrywood Smoked, 4 Quarter Corn, Chocolate Bourbon, Maple Barrel Bourbon</i>	



COCKTAILS

REFRESHING

Blackberry Smash <i>Classic Bourbon, blackberry, citrus, mint, ginger beer</i> <i>n/a Blackberry Smash \$8</i>	\$10
Whiskey Collins <i>Classic Bourbon, lemon, honey, soda water or ginger beer</i>	\$10
(Mid) West Coast Tiki <i>High Rye, pineapple, almond, black currant, citrus</i>	\$10



COCKTAILS

SPIRIT FORWARD

Old Fashioned <i>Classic Bourbon, walnut bitters, brown sugar</i>	\$10
Manhattan <i>High Rye Bourbon, sweet vermouth, cherry bitters</i>	\$10
Blood Orange Sour <i>Wheat Run Bourbon, blood orange puree, citrus, brown sugar syrup</i>	\$10
Maple Old Fashioned <i>Classic Bourbon, The Traditionalist Maple Syrup, walnut bitters</i>	\$12

**Can be served neat or with large cube*



SEASONAL

ROTATING SELECTION

Loon Julep <i>Wheat Run Bourbon, Loon Juice syrup, lemon juice, bitters, apple, mint</i>	\$11
Bourbon Cold Press <i>Wheat Run Bourbon, cold press coffee syrup, cream</i>	\$11
Millionaire <i>High Rye Bourbon, lemon juice, grenadine, absinthe spray, orange</i>	\$11

The Traditionalist drink orders can be placed in the Bourbon Lounge

MENU

MAPLE WALNUT SALAD

Locally grown lettuce, Honeycrisp apples, bacon, walnuts, smoked blue cheese, dried cranberries and a maple dressing \$16
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
\$27 Serves 2

PORK BELLY & POLENTA FRIES

Smoked pork belly glazed with house-made bbq sauce, polenta fries and dipping sauce, coleslaw, and topped with Honeycrisp apples \$15

OLD-FASHIONED CHEESEBURGER

Two 4 oz hand-formed bourbon-fed, local beef patties, American cheese, local lettuce & tomato, onion, house-made roasted garlic mayo, and pickles, with a side of truffle parmesan fries \$19

ONLY HERE! 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.

16 oz T-Bone \$47

14 oz Ribeye \$40

13 oz Sirloin \$37

Paired with seasonal vegetables and parmesan roasted, herb-buttered potatoes.

Check for availability on cuts. It changes often!

*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.

Wine & cider at one bar, bourbon & cocktails at the other. Can we order food from either menu, at either bar? Yes! Is my tab available at either bar? Yes!

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.