

FOUR DAUGHTERS WINE AND FLIGHTS

WHITE WINES

Flight \$11

6 preset 1-oz pours

WHITE

BRIANNA FANCY

Bottle \$23.95 | Glass \$7

ITASCA

Bottle \$23.95 | Glass \$7

ESTATE FIELD BLEND

Bottle \$23.95 | Glass \$7

APHROGRISIAC

Bottle \$20.95 | Glass \$7

BRIANNA FUN

Bottle \$23.95 | Glass \$7

NUDE ETUDE

Bottle \$20.95 | Glass \$7

MOSCATO

Bottle \$20.95 | Glass \$7

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

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

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

CHICKEN WILD RICE SOUP

A creamy MN classic, with carrots, chicken, wild rice \$10

TAHINI & CHICKEN SALAD

Locally sourced salad greens tossed in a house-made tahini lemon dressing, topped with roasted root vegetables, red quinoa, grilled chicken, crisped baguette, julienned red onion, and feta cheese \$18

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

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.

THE TRADITIONALIST DISTILLERY & LOUNGE



BOURBON VARIETIES

Can be served neat or with large cube

The Traditionalist Classic (2oz)	\$7
The Traditionalist High Rye (2oz)	\$7
The Traditionalist Wheat Run (2oz)	\$7
Maple Barrel Bourbon (2oz)	\$9
Cherry Smoked Bourbon (2oz)	\$7
Flight of 3, 4 or 5 pours (.75 pours)	\$11, \$14, \$17



COCKTAILS SPIRIT FORWARD

Can be served neat or with large cube

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



COCKTAILS REFRESHING

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



SEASONAL ROTATING SELECTION

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

FRENCH ONION SOUP

Caramelized onions and house-made bourbon beef stock, topped with gratinéed French bread, provolone cheese and gouda \$10

BOURBON-FED BEEF

Only here! 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	\$39
14 oz Ribeye	\$32
13 oz Sirloin	\$29

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

Check for availability on cuts. It changes often!

Sauces

Bourbon cream and green peppercorn	\$3
Roasted sweet corn	\$3

*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.

the **BRUNCH MENU** at



Interested in joining Club 4D?

- * Discounts on quarterly wine shipments.
- * Complimentary Four Daughters wine glasses at sign-up.
- * Exclusive yearly bottle of our Club 4D reserve wine.
- * One free wine tasting each visit!

Ask for details at the bar!

FOUR DAUGHTERS 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

MIMOSA

\$7