

FOUR DAUGHTERS WINE FLIGHTS

WHITE FLIGHT

6 preset 1-oz pours. \$11

- 1 ITASCA
- 2 BRIANNA FANCY
- 3 APHROGRISIAC
- 4 ESTATE FIELD BLEND
- 5 BRIANNA FUN
- 6 NUDE ÉTUDE

RED FLIGHT

6 preset 1-oz pours. \$11

- 1 KISMET
- 2 MARQUETTE
- 3 CADENCE
- 4 BIG BOY BLEND
- 5 CORN FARM CAB
- 6 VELVET HAMMER (ICE WINE)

ROSÉ FLIGHT

6 preset 1-oz pours. \$11

- 1 BROSÉ
- 2 ROSÉ OF MARQUETTE
- 3 POLYGON
- 4 FROU FROU
- 5 FRONK
- 6 SUMMER CRUSH

(specialty wine selections on back side)

FOUR DAUGHTERS WHITE WINE

ITASCA NEW!

Bottle \$23.95 | Glass \$7

Dry, with aromas of lemon rind, orange blossom and pear on the palate; bright acidity and a long finish.

Itasca is the most recent grape variety to be developed by the U-MN and this is our first time at 4D working with it. Our goal with this wine was to create something reminiscent of an unoaked chardonnay.

BRIANNA FANCY

Bottle \$23.95 | Glass \$7

Dry, robust and smooth, with a long lingering finish.

Our 2021 Brianna was harvested after a week of almost nonstop rains which led to record weights, juice yields, and lowered acidity. This allowed us to make a dry Brianna for the first time in years!

APHROGRISIAC

Bottle \$20.95 | Glass \$7

Semi-sweet, exhibiting crisp acidity and ripe fruit. Rich flavors of poached pear, ripe apple, and honey. A Gold medal winning wine.

Aphrogrisiac is not only a play on words, but our play on a Pinot Grigio.

ESTATE FIELD BLEND

Bottle \$23.95 | Glass \$7

Light and expressive, this off-dry white is delicate, pure, and refreshing. Notes of honey, apricots, and citrus.

Made from Brianna, Edelweiss, and Frontenac Gris exclusively from our vineyard. These grapes were fermented together instead of blended after fermentation, making it a "field blend."

BRIANNA FUNNER NEW!

Bottle \$23.95 | Glass \$7

Easy drinking, sweet and rich in tropical fruit notes. Enough acidity to keep it light and fun.

Grown here at 4D, this is also one of our best eating grapes and fills the vineyard and patio with tropical aromas in the fall when it is ripe.

NUDE ÉTUDE NEW!

Bottle \$20.95 | Glass \$7

Juicy white peaches and notes of apricot. Sweet, yet balanced.

Nude Étude gets its name from being a single varietal wine, made from 100% Frontenac Gris grapes, grown right off the patio in the first eight rows of our vineyard.

MOSCATO NEW!

Bottle \$20.95 | Glass \$7

Sweet and slightly sparkling for excitement. Notes of peach, honey and orange blossom dominate this low alcohol, light bodied wine. Moscato is made from the Muscat Canelli grape, which we import from California, and is one of the oldest wine grape varieties.

FOUR DAUGHTERS RED WINE

KISMET NEW!

Bottle \$26.95 | Glass \$8

This medium bodied dry red is expressive, elegant and earthy. Aged in both American and French oak it has a complex palate and lingering finish.

This is a unique blend of Syrah, Grenache, and Marquette, inspired by the blends from Châteauneuf-du-Pape with a Minnesota twist.

MARQUETTE NEW!

Bottle \$26.95 | Glass \$8

Fruity aromatics balanced by a rich and creamy palate. A blend of American and French oak has given this wine a very layered flavor profile.

Marquette is a U-MN cultivar that has become one of the most popular to make dry red wine out of in the last 20 years.

CADENCE

Bottle \$26.95 | Glass \$8

Red and blue fruit notes. Merlot, Petit Sirah, and Malbec blend.

This wine was born out of a desire to create big red wines that were fresher and fruitier. Spent only a year in new French Oak, which gave it a nice dose of barrel character.

BIG BOY BLEND NEW!

Bottle \$29.95 | Glass \$8

Full-bodied red blend. Intense, fruity, and never subtle!

The Zinfandel grapes in this blend came from Lodi, CA which is one of the more famous Zinfandel growing regions in this country, blended with Merlot, Cabernet Sauvignon, and some Minnesota grown Petite Pearl.

CORN FARM CAB

Bottle \$45.95 | Glass \$10

Dark color and rich tannins, made in a style similar to a Napa Valley Cabernet. 100% Cabernet Sauvignon from California.

Selected from a high elevation vineyard near Yosemite that has rocky soil and a dry climate, leading to small and intensely concentrated berries.

VELVET HAMMER (ICE WINE)

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

Smooth flavors of red fruit. This unique wine is a red port-style with the added complexity of a Minnesota ice wine.

This blend is crafted from wine aged in barrels for upwards of 8 years, blended with a Frontenac ice wine (grown and frozen here) and fortified with brandy.

PINOT NOIR TOP SELLER!

Bottle \$20.95 | Glass \$7

A sweet and bubbly take on the classic. Light, fruity, and full of excitement with notes of blackberry, cherry and plum.

Burgundy meets Minnesota; classic meets avant-garde. Serve chilled.

ESTATE FRONTENAC NOUVEAU

Bottle \$25.95 | Glass \$8

Fruity, smooth, and best enjoyed young. Deeply pigmented.

This is our first single varietal Frontenac wine. We used a carbonic maceration, which is associated with increased fruitiness. At just under 1,000 bottles, this is one of the smallest wine lots we've ever produced.

FOUR DAUGHTERS ROSÉ WINE

BROSÉ

Bottle \$23.95 | Glass \$7

This off-dry rosé spent 28 days fermenting in the barrel, resulting in a softer, nuanced, and a bit more delicate wine.

Made by fermenting Brianna grapes in our recently emptied Cadence red wine barrels. By only fermenting (and not aging) in the barrel, we kept it light and fruity. This wine is one of our favorites!

ROSÉ OF MARQUETTE

Bottle \$23.95 | Glass \$7

A sweet rosé with notes of cherry, blackberry, and melon.

Marquette grapes are very heavily pigmented, which is why this wine is darker than many rosé wines. For this reason, most Marquette grapes are made into red wines, but we love to make out-of-the box wines here at 4D.

POLYGON ROSÉ NEW!

Bottle \$20.95 | Glass \$7

Semi-sweet, refreshing, and a summer must have. Floral aromas, with raspberry and citrus notes.

The blending of a white grape (Moscato) and a red grape (Grenache) is not how we would typically make a rose, but this one really works!

FROU FROU

Bottle \$20.95 | Glass \$7

Notes of strawberry, rhubarb, lavender and lemon blossom. A sweet rosé made from primarily Edelweiss grapes with a splash of Frontenac to give it some color.

Fermented naturally instead of adding a commercial yeast, we are happy with the complexity that this choice added.

FRONK

Bottle \$20.95 | Glass \$7

Finished in a "kabinett" style with light carbonation, this wine is reminiscent of raspberries and dried apricots.

The Frontenac Trifecta! An easy-drinking sweet blend of all three Frontenac grape clones, Frontenac Noir, Frontenac Gris, and Frontenac Blanc.

SUMMER CRUSH

Bottle \$21 | Glass \$8

A flavor profile that's reminiscent of Sangria, but with a little more structure and complexity.

Inspired by a recent trip to Spain and the Spanish drink Tinto de Verano (summer red wine), this is made from our Main Squeeze hard lemonade and a red wine blend.

BOURBON, CIDER & SPECIALTY FLIGHTS

THE TRADITIONALIST BOURBON

Choice of 3, 4 or 5 (.75 oz pours.) \$11, \$14, \$17

- 1 CLASSIC
- 2 HIGH RYE
- 3 WHEAT RUN
- 4 CHERRYWOOD SMOKED
- 5 MAPLE BARREL

LOON JUICE

6 preset 3-oz pours. \$11

- 1 HONEYCRISP
- 2 GROW A PEAR
- 3 HONEYCRISP HAZE
- 4 MANGO GRAPEFRUIT
- 5 PINEAPPLE HAZE
- 6 EXTRA JUICY

SPECIALTY

6 preset 1-oz pours. \$11

- 1 MOSCATO
- 2 TROPICAL VINE COOLER
- 3 BERRY VINE COOLER
- 4 SANGRIA ROSA
- 5 SUMMER CRUSH
- 6 PINOT NOIR

THE TRADITIONALIST BOURBON



CLASSIC

Bottle \$40 | Glass \$7

Down the middle, craveable, what you think of when you think of bourbon. *On the nose:* brown sugar, oats and honey granola, vanilla, baking spices. *On the palate:* brown sugar, vanilla, toasted oats, with a sweet caramel finish.



HIGH RYE

Bottle \$40 | Glass \$7

Surprising, intriguing, everything you never knew you wanted. *On the nose:* stone fruit, banana cream, maple brown sugar, molasses, caramel apple. *On the palate:* fruit and rye spice, with a modest peppery finish.

WHEAT RUN

Bottle \$40 | Glass \$7

Sophisticated, dignified, and coming to a country club near you. *On the nose:* cinnamon bread, cookie dough, maple syrup, honeycomb. *On the palate:* delicate toasted wheat bread, vanilla, with a caramelized sugar finish.

CHERRYWOOD SMOKED

Bottle \$40 | Glass \$7

Macho yet sensitive, pairs well with living off the land. *On the nose:* caramel corn, Amaretto, leather, toast, sweet smoke. *On the palate:* candied nuts, molasses, roasted corn, brown sugar, with a slightly smokey finish.

MAPLE BARREL

Bottle \$55 | Glass \$9

Cozy, inviting, like a warm hug. *On the nose:* maple syrup, vanilla, caramel, nutmeg, black cherry. *On the palate:* more maple syrup, brown sugar, molasses, orange zest, with a velvety maple finish.

NEW! OLD FASHIONED

Bottle \$35

Bold yet balanced, ensuring a perfect pour every time. *On the nose:* butterscotch, oak, bright citrus and bitters. *On the palate:* baking spice, vanilla, creamy orange, with a caramelized sugar finish.

THE TRADITIONALIST BOURBON FLIGHTS & BITES

5 Bourbons
5 Pairings
\$25

Classic
Paired with:
Aged Gouda with
mustard seed

High Rye
Paired with:
Smoked Amarena
cherries

Wheat Run
Paired with:
Blend of spiced nuts
and dried stone fruit

Cherry Smoked
Paired with:
House-smoked
duck breast

Maple Barrel
Paired with:
Bacon jam crostini

LOON JUICE CIDER

HONEYCRISP

6-pack \$11.95 | Glass \$7

They said that the Honeycrisp apple is unfit for hard cider. They said it wouldn't work unless you added buckets of sweetener. They said lots of stuff. Blah blah blah. We harnessed the power of this most coveted apple and concocted this bubbly beverage that finished dry like a nice champagne. All hail the Honeycrisp!

GROW A PEAR

6-pack \$11.95 | Glass \$7

This cider is named in honor of all the hard working pear growers out there. It's tough work growing pears and it should not go unrecognized. Whether you're a professional or hobbyist, man or woman, old or young, it doesn't matter. If you grew, are growing, or will grow pears, we salute you!

HONEYCRISP HAZE

6-pack \$11.95 | Glass \$7

Unfiltered orchard gold is all grown up! It's our classic 100% honeycrisp cider, now with more honeycrisp! Honeycrisp Haze is for those who like their apples extra crispy and their glasses (and judgement) a little cloudy.

MANGO GRAPEFRUIT

6-pack \$11.95 | Glass \$7

Migrate to a summer state of mind! This fruitful collusion of juicy mango and sweet grapefruit is the tropical boost we all need.

PINEAPPLE HAZE

6-pack \$11.95 | Glass \$7

Take your taste buds on a tropical getaway with Pineapple Haze. Our imperial hazy cider is packed with juicy pineapple flavor, giving you a unique twist on the classic hazy cider.

EXTRA JUICY

6-pack \$11.95 | Glass \$7

Extra apple, extra sweetness, extra juicy! Our Extra Juicy adds even more fresh apple juice to our Honeycrisp cider. With a brilliant mouthfeel, brighter acidity, and deeper hue, we've delivered the juiciest experience around.

LEMON SQUEEZY: MAIN SQUEEZE

6-pack \$10.95 | Glass \$7

Squeeze a little more out of summer with something devilishly delicious. Made with Italian lemon varieties, Main Squeeze will have you saying "Ciao" to everyone you meet.

LEMON SQUEEZY: WATERMELLY PUNCH

6-pack \$10.95 | Glass \$7

I don't think you're ready for this melly! Introducing a tantalizing twist of juicy melon and satisfying citrus that is sure to leave you wanting more.

LEMON SQUEEZY: BLACKBERRY SMASH

6-pack \$10.95 | Glass \$7

Ready to get your smash on? Try bringing blackberry, ginger, and limonata to the party. Your taste buds deserve a little excitement.

FOUR DAUGHTERS SPECIALTY SELECTIONS

TROPICAL VINE COOLER

4-pack \$29 | Glass \$7

Flavors of tangerine, cherry, and pineapple, with a hint of sunshine, sandy beaches, and palm trees. *Don't worry about being seen drinking one, wine coolers are definitely cool again. Can be consumed straight, over ice, or even as a sangria.*

BERRY VINE COOLER

4-pack \$29 | Glass \$7

Vine coolers take us back to the glory days of wine coolers, when they were made from actual wine. Made from Brianna grapes blended with raspberry, strawberry, and black currant. *Our Brianna was an obvious choice; it is naturally fruity and a lower alcohol wine. It still clocks in at 10% alcohol, so pace yourself!*

SANGRIA ROSA

Bottle \$21 | Glass \$8

Straight up bottled fun. Grape and apple wines are blended with pineapple, peach, and lemon. Finished sweet with bright acidity and a brilliant pink hue. *Drink this sangria straight, over ice, or as we do in-house, with a splash of maraschino cherry juice.*

SUMMER CRUSH

Bottle \$21 | Glass \$8

A flavor profile that's reminiscent of Sangria, but with a little more structure and complexity. *Inspired by a recent trip to Spain and the Spanish drink Tinto de Verano (summer red wine), this is made from our Main Squeeze hard lemonade and a red wine blend.*

WHITE VELVET

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

Exhibits notes of honey, orange and wood spice. Pairs extremely well with dessert. *Our port-style blend of Minnesota Frontenac Blanc and La Crescent grapes. Fortified to 19% alcohol and aged in the barrel for 2 years.*

VELVET HAMMER (ICE WINE)

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

Smooth flavors of red fruit. This unique wine is a red port-style with the added complexity of a Minnesota ice wine. *This blend is crafted from wine aged in barrels for upwards of 8 years, blended with a Frontenac ice wine (grown and frozen here) and fortified with brandy.*

SANGRIA BLANCA

Bottle \$21

Hit the beach no matter where you are with a glass of Sangria Blanca. Grape and apple wines blended together with juicy tropical fruits... if it were in a big bottle there wouldn't be enough. *Adding a splash of maraschino cherry juice to your glass will add a fun pink to clear fade.*



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

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, pepperoni, 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.



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 TRADITIONALIST
BOURBON
FLIGHTS & BITES**

5 Bourbons
5 Pairings
\$25



Classic

Paired with:
Aged Gouda with
mustard seed



High Rye

Paired with:
Smoked Amarena
cherries



Wheat Run

Paired with:
Blend of spiced nuts
and dried stone fruit



Cherry Smoked

Paired with:
House-smoked
duck breast



Maple Barrel

Paired with:
Bacon jam crostini



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 <i>Classic Bourbon, walnut bitters, brown sugar</i>	\$10
Smoked Old Fashioned (Top Seller!) <i>Cherry Smoked Bourbon, Cherrywood Smoked Orange & Amarena Cherry, Walnut Bitters, Served Smoked with Cherrywood</i>	\$13
Maple Old Fashioned <i>Classic Bourbon, The Traditionalist Maple Syrup, walnut bitters</i>	\$12
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



COCKTAILS

REFRESHING

Blackberry Smash <i>High Rye Bourbon, blackberry, citrus, mint, ginger beer 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



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, mustard-y 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

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.

Weekend Brunch Menu

FOUR DAUGHTERS

BRUNCH BOARD

Candied bacon, house-made maple sausage, nduja spreadable salami, freshly-baked pastries, marinated mozzarella, aged parmesan, brie, pears, house-made jam, honey, dried figs and nuts

Serves 2

\$27

BOTTOMLESS MIMOSA

Featuring Four Daughters Sparkling Tropical Vine Cooler

\$12

MIMOSA

\$7