



MENU

CHEESE & CHARCUTERIE BOARD

A rotating selection of artisan cheeses and specialty cured meats, accompanied by fruit, nuts, grilled bread and house-made fruit compote
\$29

FRESH HERB GREEN GODDESS SALAD

Crispy sous vide chicken breast (5oz), locally grown lettuce, avocado, cherry tomatoes, red onion, radish, and shredded carrots, with a fresh herb green goddess dressing and shaved aged parmesan
\$18 serves 2 as a side or 1 as a main

ZUPPA TOSCANA

House-made sausage, spinach, and potatoes in a creamy chicken broth, with bacon. Topped with aged parmesan and micro-greens and served with a savory cheese filled biscuit
\$14

4D NACHOS

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

ASPARAGUS & BURRATA

Fresh burrata, herb butter toasted French bread, marinated grilled asparagus, fried onions, topped with black garlic sea salt and drizzled with a balsamic reduction and truffle oil
\$18 serves 2 as a side

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, marinated sundried tomato, fresh basil, oregano, extra virgin olive oil, aged Parmesan cheese
\$25

PEPPERONI, UMAMI GARLIC, & TOMATO

Hand tossed crust, house marinara, fresh buffalo mozzarella, pepperoni, cherry tomatoes, sun-dried tomatoes, herbed ricotta cheese, black garlic panko, shaved aged Parmesan
\$28

ITALIAN SAUSAGE, PANCETTA & PEACH BALSAMIC

Hand tossed crust, house-made tomato pesto, mozzarella, house-made Italian sausage, boursin cheese, crisp pancetta, caramelized onion, wild mushrooms, peach balsamic reduction, shaved aged parmesan, micro-greens
\$28

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

N/A DRINK OPTIONS

Spring Grove Soda: Root Beer, Diet Root Beer, Cream Soda, Lemon Sour, Black Cherry, Strawberry, Orange, Grape, Blue Raspberry, Creamy Orange, Diet Root Beer, Asarasi Flavored Sparkling Water



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.



Classic



Forty-Four



Wheat Run



Cherry Smoked
Malt



Maple Barrel



Brandy



BOURBON

VARIETIES

Can be served neat or with large cube

The Traditionalist Classic (2oz)	Bottle \$40 Glass \$7
The Traditionalist Forty-Four (2oz)	Bottle \$40 Glass \$7
The Traditionalist Wheat Run (2oz)	Bottle \$40 Glass \$7
Cherry Smoked Malt Bourbon (2oz)	Bottle \$40 Glass \$7
Maple Barrel Bourbon (2oz)	Bottle \$55 Glass \$9
Flight of 3, 4 or 5 pours (.75 pours)	\$11, \$14, \$17
Four Daughters Brandy (2 oz)	Bottle \$60 Glass \$10



COCKTAILS

REFRESHING

Blackberry Smash <i>Forty-Four Bourbon, blackberry, citrus, mint, ginger beer</i> <i>n/a Blackberry Smash \$8</i>	\$10
Gold Rush <i>Wheat Run Bourbon, honey simple syrup, sour</i>	\$10
(Mid) West Coast Tiki <i>Forty-Four Bourbon, pineapple, almond, black currant, citrus</i>	\$10



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 Malt Bourbon, 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
Brandy Old Fashioned <i>Brandy, simple syrup, angostura bitters</i>	\$13
Manhattan <i>Forty-Four Bourbon, sweet vermouth, cherry bitters</i>	\$10



SEASONAL

ROTATING SELECTION

Hot Toddy <i>Brandy, lemon, honey simple syrup, cinnamon stick, ground clove</i>	\$10
Cold Press <i>Maple Barrel Bourbon, Bourbon cream, iced espresso</i>	\$12
Bourbon Cream <i>Classic Bourbon, milk, cream</i>	\$12

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 GF, serves 2 as a side or 1 as a main

GIANT PRETZEL & PORK

Freshly baked soft pretzel, with sliced brisket sausages; served with a mustard kraut dipping sauce and smoky beer cheese sauce
\$27, serves 2

CORN FRITTERS & BIKINI SHRIMP

Marinated Ecuadorian bikini shrimp, served with fire roasted corn & pepper fritters and Iberico chorizo, topped with lime crema and micro cilantro
\$19, serves 2 as a side

BACON WRAPPED MEATLOAF

Bourbon-fed beef with fresh herbs, wrapped in hickory smoked bacon and glazed with our house-made bourbon sauce; served with a side of mashed gouda cauliflower
\$25 GF

OLD-FASHIONED CHEESEBURGER

Two stacked 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, gouda and provolone cheese
\$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 \$42
14 oz Ribeye \$33
13 oz Sirloin \$28

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

Sauces:

Bourbon cream and green peppercorn
Roasted sweet corn
\$3

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.

FOUR DAUGHTERS WINE LIST & FLIGHTS

WHITE FLIGHT

6 preset 1-oz pours. \$11

- 1 ITASCA
- 2 PINOT GRIGIO
- 3 APHROGRISIAC
- 4 ESTATE FIELD BLEND
- 5 BRIANNA FUNNER
- 6 MOSCATO

RED FLIGHT

6 preset 1-oz pours. \$11

- 1 KISMET
- 2 MARQUETTE
- 3 MERLOT
- 4 CADENCE
- 5 CORN FARM CAB
- 6 FRONTENAC NOUVEAU

A BIT OF BRUT

6 preset 1-oz pours. \$11

- 1 SPRING VALLEY SPARKLING
- 2 BRIANNA FANCY
- 3 BROSE
- 4 KISMET
- 5 BIG BOY BLEND
- 6 FRONK

A TOUCH OF FRUIT

6 preset 1-oz pours. \$11

- 1 LA CRESCENT
- 2 FRONTENAC GRIS
- 3 POLYGON ROSE
- 4 FROU FROU
- 5 ROSE OF MARQUETTE
- 6 PINOT NOIR

FOUR DAUGHTERS WHITE WINE

SPRING VALLEY SPARKLING

Can \$6.95

A sparkling white blend that is crisp and refreshing with notes of green apple, white peach, and citrus blossoms.

A classic sparkling wine that is perfect for mimosas or a spritz, but doubles as a divine stand alone wine.

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 and allowed us to make a dry Brianna for the first time in years!

ITASCA

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. Our goal with this wine was to create something reminiscent of an unoaked chardonnay.

PINOT GRIGIO

Bottle \$23.95 | Glass \$7

Smooth and elegant with soft aromatics, some minerality on the palate, with notes of pear and lemon and a mouthwatering finish.

This is our first time making a Pinot Grigio and we sourced from Washington to craft this wine.

APHROGRISIAC

Bottle \$20.95 | Glass \$7

Semi-sweet, exhibiting crisp acidity and ripe fruit. Rich flavors of poached pear, ripe apple, and honey.

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. These grapes were fermented together instead of blended after fermentation, making it a "field blend."

LA CRESCENT

Bottle \$23.95 | Glass \$7

Aromas of white peach and tropical fruit. It has a smooth and supple body with deliciously fruity notes throughout.

With the LaCrescent grape being a Minnesota staple, we hope that this wine becomes a go to for our guests as we had a lot of fun making it.

BRIANNA FUNNER

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.

FRONTENAC GRIS

Bottle \$20.95 | Glass \$7

Notes of strawberry, lavender, and cherry blossoms. The wine is balanced with some light sweetness.

Frontenac Gris is a grey grape and can lend some color to its wines. This led to us making a "Pink Wine", which doesn't really fit into the white or rose category.

MOSCATO

Bottle \$20.95 | Glass \$7

Sweet and slightly sparkling. 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

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

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.

MERLOT

Bottle \$26.95 | Glass \$8

Rich and supple while still being approachable. Although this wine spent 18 months in barrel the tannins are soft, round, and well integrated.

These grapes were originally destined to be a blending component, but we liked their flavor so much we felt they deserved to be a stand alone wine.

CADENCE

Bottle \$26.95 | Glass \$8

Red and blue fruit notes with a spicy undertone. Merlot, Petite Sirah and Malbec were blended to make this wine. With age the tannins and tertiary notes are more present on this wine.

This wine was born out of a desire to create a Bordeaux Blend, including our favorite blending grape, Petite Sirah.

BIG BOY BLEND

Bottle \$29.95 | Glass \$8

Full-bodied, intense, fruity, and never subtle, this blend is for those seeking a bold wine.

The Zinfandel grapes in this blend came from Lodi, CA, blended with Merlot, Cabernet Sauvignon, and some Minnesota grown Petite Pearl.

CORN FARM CAB

Bottle \$45.95 | Glass \$10

Dark color and rich tannins, this wine has aged in bottle for a number of years, resulting in a more nuanced older tasting Cab.

100% Cabernet Sauvignon from California. Sourced from a high-elevation vineyard with rocky soil and a dry climate, producing small, intensely concentrated berries.

FRONTENAC NOUVEAU

Bottle 26.95 | Glass \$10

Fruity, smooth, best enjoyed young, this is what you are looking for in a Nouveau wine. Frontenac is always deeply pigmented, most Cabernets would be jealous of this wine's color.

Nouveau wines are fermented using carbonic maceration, which is associated with increased fruitiness.

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. We like to recommend this to first time red wine drinkers. Serve chilled.

FOUR DAUGHTERS ROSÉ WINE

BROSE

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 (and not aging) Brianna grapes in our recently emptied Cadence red wine barrels. This kept it light and fruity.

ROSE OF MARQUETTE

Bottle \$23.95 | Glass \$7

For the light red fans, this semi-sweet rosé has notes of cherry and blackberry, with a long supple finish.

Marquette grapes are very heavily pigmented, which is why this wine is darker than many rosé wines.

POLYGON ROSE

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 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, notes of raspberries and dried apricots. As it has aged it has gained sherry-esc characteristics.

The Frontenac Trifecta! A sweet blend of all three Frontenac grape clones, Frontenac Noir, Frontenac Gris, and Frontenac Blanc.



BOURBON AND CIDER FLIGHTS

THE TRADITIONALIST BOURBON

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

- 1 CLASSIC
- 2 FORTY-FOUR
- 3 WHEAT RUN
- 4 CHERRY SMOKED MALT
- 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 ORANGE AGAVE

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.



FORTY - FOUR

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.



CHERRY SMOKED MALT

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.

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.

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.

ORANGE AGAVE

6-pack \$11.95 | Glass \$7

Get ready for a burst of citrus with our Orange Agave Hard Cider. Bright, juicy orange pairs perfectly with smooth raw agave nectar for a crisp, refreshing taste you'll want to enjoy over and over again..

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.

Doing a 'vine cooler' was our unique way of doing a fruit wine! Many wineries in MN have fruit wines, with ours in a can and bubbly we think it's one of the best.

BERRY VINE COOLER

4-pack \$29 | Glass \$7

Notes of raspberry, bing cherry, strawberry, and black currant mingle well with our bright Brianna wine in this vine cooler.

Brianna was an obvious choice for a base wine. It is a naturally fruity and lower alcohol wine though it still clocks in at 10% alcohol. Note that one can is half of a wine bottle!

SANGRIA BLANCA

Bottle \$21 | Glass \$8

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 weren't 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.

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.

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.

FOUR DAUGHTERS BRUNCH BOARD

chocolate croissant, créme brûlée-filled donut, prosciutto, Iberico chorizo, candied bacon, marinated mozzarella, 12-month aged cheddar, brie cheese, house made fruit compote, dried and fresh fruits and nuts

\$27 Serves 2

BOTTOMLESS MIMOSA

Four Daughters Sparkling Tropical Vine Cooler, Loon Juice and orange juice

\$12

MIMOSA

\$7

Clever Twists On Classic Foods

www.fourdaughtersvineyard.com

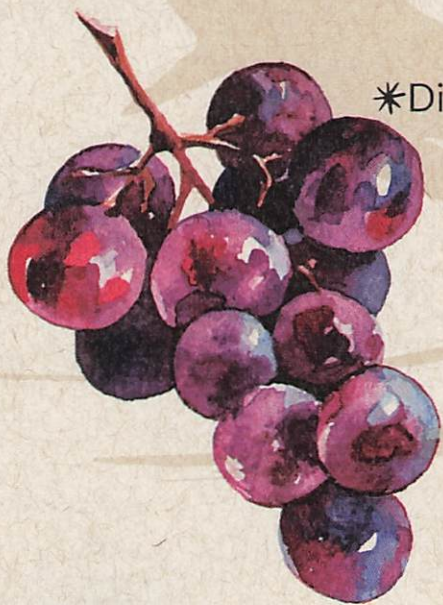


the BRUNCH MENU at

FOUR DAUGHTERS

VINEYARD & WINERY

Interested in joining Club 4D?



- *Discounts on quarterly wine shipments, event tickets and in-house purchases.
- *Complimentary Four Daughters wine glasses at sign-up.
- *Exclusive yearly bottle of our Club 4D reserve wine.
- * One free flight (wine, cider or bourbon) at each visit!

Ask for details at the bar!

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