



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 chicken breast, locally grown lettuce, avocado, cherry tomatoes, red onion, radish, and shredded carrots, with a fresh herb green goddess dressing and aged Parmesan cheese

\$19, serves 2 as a side or 1 as a main

4D NACHOS

Sauced ground beef, smokey beer cheese sauce, pickle pico, kettle chips, mustard aioli & pickled jalapeño \$21

SPRING BURRATA

Fresh, creamy burrata cheese on a bed of grilled peach and rhubarb jam, topped with toasted pistachios, smoked salt, hot honey and drizzled with truffle oil, served with grilled French bread

\$15, serves 2 as a side

GARLIC KNOTS

Housemade fluffy knots smothered in garlic herb compound butter, topped with Parmesan Reggiano and fresh chives, served with a side of sausage rosé dipping sauce \$14

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

\$22, serves 2

1000° BRICK OVEN PIZZAS

MARGHERITA

Hand tossed crust, house marinara, fresh buffalo milk mozzarella, marinated sun-dried tomatoes, fresh basil, oregano, extra virgin olive oil, and aged Parmesan cheese \$28

ITALIAN SAUSAGE, PANCETTA & PEAR BALSAMIC

Hand tossed crust, house sun-dried tomato pesto sauce, mozzarella, house-made Italian sausage, boursin cheese, crispy pancetta, caramelized onion, wild mushrooms, topped with a pear reduction, aged Parmesan cheese, and micro-greens \$28

MEDITERRANEAN GARLIC

Hand tossed crust, house creamy leek basil pesto sauce, fresh buffalo milk mozzarella, mild green chorizo, fire roasted artichokes, spinach, cherry peppers, topped with garlic oil, Four Daughters balsamic, and aged Parmesan cheese \$28

16" PIZZAS (SERVES 2)

10" gluten free crusts available. \$16

All pizzas available as vegetarian.

N/A DRINK OPTIONS

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



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



COCKTAILS

SPIRIT FORWARD

Can be served neat or with large cube

Old Fashioned Classic Bourbon, walnut bitters, brown sugar	\$10
Smoked Old Fashioned Top Seller! Cherry Smoked Malt Bourbon, Orange & Amarena Cherry, Walnut Bitters, Served Smoked with Cherrywood	\$13
Maple Old Fashioned Classic Bourbon, The Traditionalist Maple Syrup, walnut bitters	\$12
Brandy Old Fashioned Brandy, simple syrup, angostura bitters	\$13
Manhattan Forty-Four Bourbon, sweet vermouth, cherry bitters	\$10



SEASONAL

ROTATING SELECTION

Strawberry Buck Classic Bourbon, strawberry, citrus, basil, sparkling water n/a Strawberry Buck \$8	\$10
Cold Press Maple Barrel Bourbon, Bourbon cream, iced espresso n/a Cold Press \$8	\$12
Black Cherry (Dirty) Soda Brandy, Amarena cherry syrup, black cherry soda, cream, mint n/a Black Cherry (Dirty) Soda \$8	\$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 (GF)
\$18, serves 2 as a side or 1 as a main

GIANT PRETZEL & PORK

Freshly baked soft pretzel, served with sliced BBQ brisket sausages, a mustard aioli dipping sauce and smoky beer cheese sauce
\$29, serves 2

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 (GF) \$25

OLD-FASHIONED CHEESEBURGER

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

TRUFFLE PARMESAN FRIES

Served with house-made roasted garlic aioli \$12

BACON & VANILLA CUSTARD CREAM

Creamy vanilla and maple custard dessert, topped with whipped cream, candied bacon for dipping, a chocolate baton, honey granola, and drizzled with a pear balsamic reduction (GF without oats) \$14

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 \$44

14 oz Ribeye \$44

13 oz Sirloin \$32

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 BIG BOY BLEND
- 4 CADENCE
- 5 CORN FARM CAB
- 6 VELVET HAMMER

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 FLIGHT

1

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.

4

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."

2

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.

3

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.

6

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 FLIGHT

1

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.

4

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.

2

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.

5

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.

3

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.

6

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 BIT OF BRUT FLIGHT

1

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.

2

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!

3

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.

4

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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.



BOURBON, CIDER & SPECIALTY 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 FLIGHT



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.

BRANDY

Bottle \$60 | Glass \$10

Our first ever Brandy is made from Minnesota grown grapes and aged in Minnesota oak barrels. It has taken 4 grape harvests and a unique collaboration between our bourbon and wine teams to create this one of a kind spirit.

LOON JUICE CIDER FLIGHT

1

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!

2

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!

3

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.

4

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.

5

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.

6

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.

FOUR DAUGHTERS TOUCH OF FRUIT FLIGHT

1

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.

2

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.

3

POLYGON ROSÉ

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!

4

FROU FROU

Bottle \$20.95 | Glass \$7

Notes of rhubarb, lavender and lemon blossom. A sweet rise 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.

5

ROSÉ 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.

6

PINOT NOIR BEST 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
BRUNCH BOARD

chocolate croissant, cremé 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

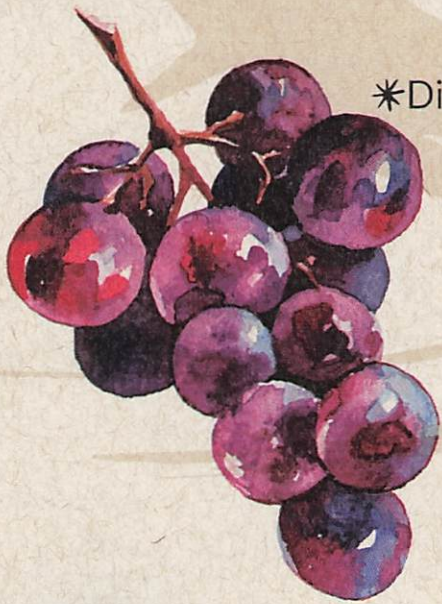
www.fourdaughtersvineyard.com



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!

Clever Twists On Classic Foods

www.fourdaughtersvineyard.com

