# 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*

## WINTER BURRATA

Roasted delicata squash, fresh arugula, burrata cheese, fresh pomegranate seeds, candied walnuts, crispy French chips, maple gastrique, and topped with smoked sea salt and cracked black pepper
*$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 *$28*

### BRIE & PROSCIUTTO

Hand tossed crust, garlic oil, smoked Maldon salt, crisped prosciutto, roasted grapes, whipped brie, topped with Velvet Hammer reduction, fresh arugula, and aged Parmesan cheese $28

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

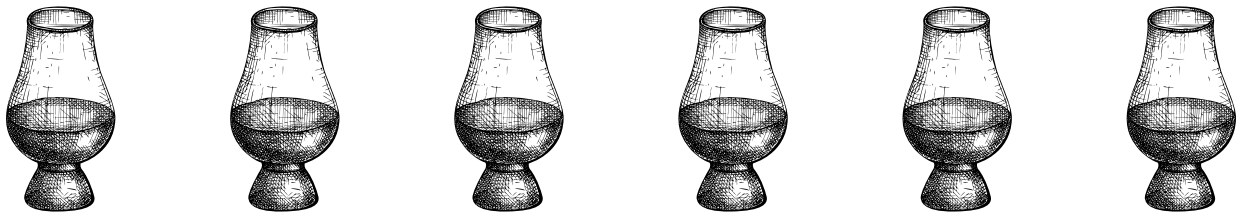
### N/A DRINK OPTIONS

*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.

# THE TRADITIONALIST




## 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** $10
*Forty-Four Bourbon, blackberry, citrus, mint, ginger beer*
*n/a Blackberry Smash $8*

**Gold Rush** $10
*Wheat Run Bourbon, honey simple syrup, sour*
*n/a Gold Rush $8*

**(Mid) West Coast Tiki** $10
*Forty-Four Bourbon, pineapple, almond, black currant, citrus*

## COCKTAILS
**SPIRIT FORWARD**

*Can be served neat or with large cube*

**Old Fashioned** $10
*Classic Bourbon, walnut bitters, brown sugar*

**Smoked Old Fashioned** *Top Seller!* $13
*Cherry Smoked Malt Bourbon, Orange & Amarena Cherry, Walnut Bitters, Served Smoked with Cherrywood*

**Maple Old Fashioned** $12
*Classic Bourbon, The Traditionalist Maple Syrup, walnut bitters*

**Brandy Old Fashioned** $13
*Brandy, simple syrup, angostura bitters*

**Manhattan** $10
*Forty-Four Bourbon, sweet vermouth, cherry bitters*

## SEASONAL
**ROTATING SELECTION**

**The Daily Apple** $10
*Apple cider, cinnamon bun syrup, maple syrup, maple bitters, Wheat Run*
*n/a The Daily Apple $8*

**Espresso Bourbontini** $12
*Nescafe, brown sugar simple syrup, Kahlua, Wheat Run*

**Sunset Passion** $10
*Passion Fruit, Ancho Reyes, Pineapple Juice, Grenadine, Forty Four*
*Topped w/Ginger beer+ Tajin*

*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 & BRISKET
Freshly baked soft pretzel, served with a sliced BBQ brisket sausage, a mustard aioli dipping sauce and smoky beer cheese sauce
*$29, serves 2*

## 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*

## FRENCH ONION SOUP
Caramelized onions and house-made Red Wine beef stock, topped with gratinéed French bread, Gruyere cheese $10

## 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 BRIANNA FANCY
2 ITASCA
3 WHITE OAK
4 LA CRESCENT
5 NUDE ÉTUDE
6 BRIANNA FUNNER

## RED FLIGHT

*6 preset 1-oz pours. $11*

1 CONFLUENCE FRONTENAC MERLOT
2 KISMET
3 CONFLUENCE MARQUETTE ZINFANDEL
4 CABERNET SAUVIGNON
5 BIG BOY BLEND
6 CADENCE

## A BIT OF BRUT

*6 preset 1-oz pours. $11*

1 SPRING VALLEY SPARKLING
2 BRIANNA FANCY
3 WHITE OAK
4 BROSÉ
5 KISMET
6 BIG BOY BLEND

## A TOUCH OF FRUIT

*6 preset 1-oz pours. $11*

1 FRONTENAC GRIS
2 MOSCATO
3 POLYGON ROSÉ
4 FROU FROU
5 ROSE OF MARQUETTE
6 PINOT NOIR

# FOUR DAUGHTERS WHITE WINE

### SPRING VALLEY SPARKLING
Can $6.95 | Glass $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.*

### WHITE OAK
Bottle $23.95 | Glass $7

Off dry and creamy, this slightly oaked white is for the California wine lovers that want to dip their toe into Cold Climate Grapes.

*A blend of LaCrescent, Edelweiss, Frontenac Blanc AND Frontenac Gris, this wine is Minnesota grown through and through.*

### LA CRESCENT
Bottle $23.95 | Glass $7

Aromas of white peach and tropical fruit with a smooth and supple body.

*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.*

### NUDE ÉTUDE
Bottle $20.95 | Glass $7

Juicy white peaches and notes of apricot dominate this sweet and supple white wine.

*Nude Étude gets its name from being a single varietal wine. It is made from 100% Frontenac Gris grapes, most of which were grown right off the patio.*

### 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 varietals.*

# FOUR DAUGHTERS RED WINE

### CONFLUENCE
**FRONTENAC MERLOT**
Bottle $26.95 | Glass $8

Bright and lively, this wine has an earthy aromatic profile with notes of lavender, cedar, and red cherry on the palate.

*The term confluence is used to name this wine as it is a blend of two unique varieties - a wine made from cold climate estate grown fruit, and an old-world style wine made from California fruit.*

### 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.*

### CONFLUENCE
**MARQUETTE ZINFANDEL**
Bottle $26.95 | Glass $8

Notes of nutmeg, blackberries, and candied almonds this wine has soft tannins and a lush finish.

*The term confluence is used to name this wine as it is a blend of two unique varieties - a wine made from cold climate estate grown fruit, and an old-world style wine made from California fruit.*

### CABERNET SAUVIGNON
Bottle $29.95 | Glass $8

Oak is present but not overpowering in this wine, notes of black cherry, peppercorns, and tobacco come through with a layered midpalate.

*Although our winemaker was trained in California, she made predominantly old-world style reds, and made this Cabernet a bit more reserved and lighter than you may expect from Napa style Cabernets.*

### BIG BOY BLEND
Bottle $29.95 | Glass $8

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

*Grapes harvested in California, fermented and made into wine here.*

### 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.*

### 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

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

### 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.*

### 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!*

### 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.

# 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!*

### PINK SANGRIA

4-pack $28 | Can $8 | Glass $8

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.*