

# Enjoy a Taste of the Prairie

SINCE 2011



PAINTED PRAIRIE  
VINEYARD

## STARTERS

### CHEESE AND CHARCUTERIE BOARDS

Cheese of your choice paired with sliced meats, fresh fruit, olives and crackers!

Shareable Board (serves 2-3) **35**

Petite Board (serves 1-2) **25**

Cheese of your choice and crackers **15** 

### DIPS AND CHIPS

Enjoy dips individually or as a duo or trio! Served with tortilla chips! Pico de Gallo, salsa or Fresh Guacamole.

Choose 3 **19** Choose 2 **14** Choose 1 **10**

### PRETZELS WITH BEER CHEESE

Buttery, soft homemade pretzel bites served with a side of beer cheese dipping sauce. **12**

### MEATBALL SKILLET

Homemade meatballs and marinara sauce topped with cheese and served with warm crostini. **14**

### PRAIRIE NACHOS

Tortilla chips topped with Queso, Pico, a meat of your choice (Brisket or Chicken) and shredded cheese melted to perfection. Served with side of sour cream and jalapenos.

Shareable **22** Individual **15** Add Guacamole **3**

### BACON SPINACH DIP

Warm seasoned cream cheese, bacon and spinach served with crackers. **12**

## FLATBREADS

### COWBOY-UP

Our famous flatbread, topped with pureed baked beans, brisket, mozzarella, BBQ sauce and pickled onions. **15**

### THE MINNESOTA

It's a Minnesotan favorite on a flatbread! This flatbread features sundried tomato pesto, Italian sausage, sliced green olives and mozzarella cheese. **15**

### MANGO PORK

Tangy mango puree, juicy pork, red onions, mozzarella and fresh jalapenos drizzled with blackberry BBQ sauce. **15**

*Gluten-free crust available    Ask for vegetarian options*

## ENTREES

### BEEF BRISKET SANDWICH

Sliced smoked brisket topped with provolone cheese and sliced onions. Served on a brioche bun. **15**

### GYROS

A Greek treat! Seasoned lamb and beef with lettuce, tomatoes, onions and tzatziki sauce on a warm pitta. Served with a pickle. **15**

### FRENCH DIP

Thinly sliced roast beef and Swiss cheese on a toasted hoagie roll, served with hot au jus, kettle chips and a pickle. **15**

### HONEY MUSTARD CHICKEN SANDWICH

A hand-breaded chicken breast, lettuce, tomato and honey Dijon dressing on a toasted brioche bun with a pickle and kettle chips. **15**

*All sandwiches served with kettle chips.*

*Substitute kettle chips with a cup of soup for \$2.*

### SOUP OF THE DAY

Cup **4** Bowl **6.5**

## DESSERTS

### COOKIE SKILLETS

Freshly baked in a cast iron skillet, these delicious cookies are topped with either caramel or chocolate and a giant scoop of ice cream! Be sure to order early as they take 20 minutes to create.

Choose from White Chocolate Sea Salt Caramel or Chocolate Chunk!

Small (serves 2) **13** Large (serves 4-5) **20**

### MANGO CRUMBLE SKILLET

Sweet mango and brown sugar crumble, bubbling hot and topped with ice cream. **11**

## THE KID AT HEART

**CHEESE FLATBREAD 12**

**PEPPERONI FLATBREAD 14**

**CHICKEN STRIPS 9**

Served with kettle chips

# BRUNCH *Served Sundays from 11-2*

## BREAKFAST BURRITO

Sausage, egg, cheese and hashbrowns wrapped in a flour torilla topped with green chili sauce and cheese. **14**

## BREAKFAST FLATBREAD

Bacon, sausage, egg and cheese on a flatbread crust. **15**

## BISCUITS AND GRAVY

Two warm buttery biscuits smothered in sausage gravy. **14**

## CARAMEL ROLL

A Painted Prairie favorite! Jumbo warm cinnamon roll smothered in Chef Matt's specialty caramel sauce. **5**

## FRENCH TOAST

Three thick slices of French bread battered and fried to golden brown and served with fresh fruit. **12**

# DRINKS

## CRAFT BEER

### BRAU BROTHERS

Marshall, Minnesota

**Old 56** Craft Light Lager **6**

**Ringneck Brown** Braun Ale **6**

### CASTLE DANGER

Two Harbors, Minnesota

**Castle Cream Ale** **6**

### MANKATO BREWERY

Mankato, Minnesota

**Rhuby Rhubarb Sour** **6**

**Organ Grinder Amber** **6**

### TAKE 16

Luverne, Minnesota

**Luverne Copper Lager** **7.5**

**Country Mile Kolsch** **7.5**

**Kick the Can IPA** **7.5**

## ON TAP

### PHEASANT PHESTIBIER

Take 16 **6**

## KOPPER CIDER

*Painted Prairie Vineyard*

Crafted from apples grown at Stonegate Orchard in Slayton, Minnesota, the cider has a refreshing, crisp apple taste—perfect for a warm summer day.

**By Glass** **8**

**New Growler** **35**

**Growler Refill** **25**

## MIXED DRINKS

**Adult Hot Chocolate** **8**

**Bloody Mary** **10**

**Cocktails** **7-10**

*Ask server for bar options*

## COCKTAILS/MOCKTAILS

**S'mores** **12** 

Chocolate liqueur, Painted Prairie's infused marshmallow vodka and cream topped with a toasted marshmallow make it perfect for a dessert drink or a sipper by the fire! *Available as a cocktail or mocktail.*

**The Prairie Sour** **10**

Painted Prairie's exclusive twist on a New York Sour. This delicious creation features Jack Daniels, lemon juice, simple syrup, and our Painted Prairie 2021 Frontenac Reserve.

**Under the Sea** **10**

This glittery cocktail features fish, blue waters, and Painted Prairie's Frontenac Gris. Add a splash of grenadine to make it a shark attack! *Available as a cocktail or mocktail.*

**Mistletoe Margarita** **10**

A seasonal favorite at Painted Prairie! Cranberry Juice, tequila, Painted Prairie's Brianna wine combined for a delicious margarita! Rimmed with salt and topped with sugared cranberries.

## NON-ALCOHOLIC

**O'Doul's** **5**

**Shirley Temple** **4**

**Izze Sparkling Juice** **4**

**Buddy's Sodas** Orange and Grape **4**

**Iron Horse Root Beer** **4**

**Coke products** **2**

*Groups of 8 or larger will have an automatic 20% gratuity added.*

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.*

[paintedprairiewine.com](http://paintedprairiewine.com)