Sundays at Painted Prairie



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**

PRETZELS WITH BEER CHEESE

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

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, mozzerella 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**

Served with kettle chips. Substitute 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 cookie 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**

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