

# Starters

## CHEESE AND CHARCUTERIE BOARDS

Simply irresistible! Featuring Redhead Creamery cheeses! *Ask for a current cheese list.*

**On a board**, we pair either one or two of your choice 🌱

cheeses with summer sausage, fresh fruit, olives, and crackers.

Shareable Board (serves 2-3) **30**

Petite Board (serves 1-2) **20**

**Choose your favorite cheese**

and enjoy with crackers. **10** 🌱🌱

## DIPS AND CHIPS

New to Painted Prairie! Enjoy individually or as a duo or trio! Served with tortilla chips! 🌱🌱

Pico de Gallo, Salsa, Fresh Guacamole or Black Bean Hummus

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

## BLACK BEAN HUMMUS

Enjoy fresh black bean hummus with carrots, jicama, tortilla chips and flatbread. **12** 🌱🌱

## SMOKED SALMON CROSTINI

4 oz of thinly sliced smoked salmon served with horseradish cream sauce and oven-roasted crostini, and garnished with capers, tomatoes and onion. **12**

## PATÉ MOUSSE

Creamy, buttery pork liver pate served with hot crostinis and ribbons of red onion. **10**

## PORK SLIDERS

Fresh bun topped with pulled pork and covered with a tangy orange Asian sauce and fresh carrot/jicama slaw.

For 2 **6.5**

For 4: **10**

# Sandwiches & Salads

## POT ROAST PANINI

This one will melt in your mouth! Enjoy a hearty helping of pot roast smothered in garlic mayo, provolone cheese, and caramelized onion pressed on the panini grill to perfection! Served with either homemade potato salad or chips and a pickle. **13**

## PRAIRIE REUBEN PANINI

Hot corn beef, sauerkraut, provolone cheese, and house made 1,000 Island dressing pressed to perfection. Served with a side of potato salad or chips. **13**

## CAPRESE PANINI

Fresh Mozzarella, sliced tomato, and spinach smothered with house-made pesto and pressed hot. Served with a side of potato salad or chips. **13**

Add bacon to your panini and call it a Caprese BLT. **14**

# Flatbreads

## KICKIN' CHICKEN

Marinated chicken in hot sauce placed on top of a flatbread with cream cheese and mozzarella cheese. Topped with caramelized onions and crumbled blue cheese! **15**

## HERE'S THE BEEF

Seasoned steak, caramelized onion, and roasted red peppers topped on a combination of cream cheese, mozzarella and provolone cheeses. **15**

## PORKING OUT

Shredded pork, havarti and mozzarella cheeses, bbq sauce and pickles make this a Painted Prairie favorite! **15**

🌱 available with gluten-free crust



VEGETARIAN



GLUTEN FREE

Groups of 8 or larger will have an automatic 20% gratuity added.  
A 3.5% service tax is added for all credit card purchases.

# Desserts

## WHITE CHOCOLATE SEA SALT CARAMEL COOKIE SKILLET

Freshly baked in a cast iron skillet, this delicious cookie is topped with caramel and a giant scoop of ice cream! Be sure to order early! They take 20+ minutes to create!

Small (serves 2) **12** Large (serves 4-5) **17**

## REESE'S PEANUT BUTTER COOKIE SKILLET

If you love peanut butter, you'll love this cookie skillet! Baked and topped with chocolate and ice cream, this one is delightful!

Small (serves 2) **12** Large (serves 4-5) **17**

# Patio Drinks

Celebrate with these delicious drinks at Painted Prairie!

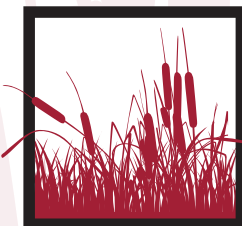
**PRAIRIE-RITA MARGARITA 8**

**PRAIRIE LEMONADE 8**

**PRAIRIE SUNRISE SLUSHY 8**

**LEMONADE NA 4**

**RASPBERRY LEMONADE NA 4**



**PAINTED PRAIRIE**  
VINEYARD



**PAINTED PRAIRIE**  
VINEYARD

# WINE (GLASS/BOTTLE)

## WINE TASTINGS

Choose four (4) 2 oz pour samples. **10**

### '21 FRONTENAC

Enjoy at room temperature.

Grown onsite, our Frontenac wine is a dry red wine with a distinctive cherry aroma and inviting palate of blackberry, black currant and plum. **7/22**

### '20 MARQUETTE

Enjoy at room temperature.

Grown onsite, our Marquette is a dry red table wine with an attractive ruby color, pronounced tannins and notes of cherry, chocolate, black pepper and spice on both the nose and palate. **8/24**

### '20 FRONTENAC BLANC

Enjoy chilled.

The 2020 Blanc is finished off dry with hints of green apple and pear. **7/22**

### '21 LACRESCENT

Enjoy chilled.

LaCrescent, grown onsite, is a semi-sweet white wine with strong aromas of apricot, peach and citrus. **7/24**

### '21 BRIANNA

Enjoy chilled.

With grapes from a local vineyard, Brianna is a semi-sweet table wine with fruity flavors ranging from grapefruit to tropical yellow fruits like pineapple. **7/24**

### '21 ANNIKA

Enjoy chilled or at room temperature.

Named after the oldest Kopperud daughter, Annika is a combination of two Minnesota wines—Sabrevois and Petit Pearl. For the “sophisticated and serious” wine drinker, this semi-sweet red wine can be enjoyed chilled on a hot summer day or room temperature on a cold fall day. **7/25**

### '21 BRITTA

Enjoy chilled.

Named after the youngest Kopperud daughter, Britta is a blend of three Minnesota wines—Brianna, Blanc, and Petit Ami. With a semi-sweet finish, this wine is sure to leave you ready for an adventure! But word of warning, can cause mischievousness. **7/25**

### '21 ELYSA

Enjoy chilled.

Meet Elysa. Bright and colorful, but passionate and rich, this semi-sweet blush is perfect for that middle-child spirit! Elysa is a blend of two Minnesota wines, Blanc and Marquette. **7/25**

### '19 AND '20 FRONTENAC GRIS

Enjoy chilled.

A Painted Prairie fan favorite! This locally grown grape produces a semi-sweet wine presenting aromas of peach and apricot with hints of enticing citrus, tropical fruits, and honey. **7/22**

### '21 FRONTENAC ROSÉ

Enjoy chilled.

Crafted from locally grown Frontenac grapes, this Rosé is a semi-sweet wine with elements of dried cherry and plum. **7/21**

### PAINTED APPLE

Enjoy chilled.

Locally grown apples from Stonegate Orchard make up this deliciously sweet wine at Painted Prairie. **8/25**

### PRAIRIE APPLE

Enjoy chilled.

A Painted Prairie favorite! Locally grown apples from Stonegate Orchard make up our deliciously sweet apple wines. Prairie Apple has an added twist of Aronia Berries which gives it a sweet and tangy surprise! **8/25**

### PRAIRIE FIREFLY

Enjoy chilled.

Sweet and bubbly, this delicious sparkling white wine is made with Frontenac Blanc grapes. Our sweetest wine made at Painted Prairie, is available by the glass only.. **8**

# CRAFT BEER

## BRAU BROTHERS

Marshall, Minnesota

**Old 56** Craft Light Lager **5**

**Ringneck Brown** Braun Ale **5**

**Bancreagie** Peeted Scotch Ale **5**

**Moo Joos Stout** **5**

**3 Trees IPA** **5**

**Thresher Pilsner** **5**

## CASTLE DANGER

Two Harbors, Minnesota

**Castle Cream Ale** **5**

## MANKATO BREWERY

Mankato, Minnesota

**Rhuby Rhubarb Sour** **5**

**Organ Grinder Amber** **5**

## TAKE 16

Luverne, Minnesota

**Luverne Copper Lager** **6**

**Country Mile Kolsch** **6**

**Kick the Can IPA** **6**

**Cardin Ale Witbier** **6**

## NON-ALCOHOLIC

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

**Buddy's Sodas (Orange, Strawberry, and Grape)** **2**

**Iron Horse Root Beer** **2**

**Coke products** **1**

*Exclusive Taps at*  
**CATTAIL 21**

## SLEEPY EYE BREWING COMPANY

**Last Will Testament**  
**Lemon Shandy** **6**

**Grain Belt Premium** **5**

*On Tap* **6**

Ask server for details

**TAP FLIGHT** **8**

Try the current tap selections.

*Featuring...*

## LOST SANITY BREWING

Madelia, Minnesota

## SLEEPY EYE BREWING COMPANY

Sleepy Eye, Minnesota

## 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.

Glass **7** Growler Fill **30** Refill **20**

Fruit-Infused Kopper Cider **7**

## WEEKEND FUN!

(offered Saturday and Sunday)

**Loaded Bloody Mary** **10**