


Starters

CHEESE AND CHARCUTERIE BOARDS

Cheese of your choice paired with summer sausage, 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 and homemade pretzel bites served with a side of beer cheese dipping sauce. **12**

CHICKEN WINGS

Fresh chicken wings baked in a flavorful sauce served with carrots, celery and housemade bleu cheese dressing.

6 wings **9** 12 wings **15**

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 **2**

Soup of the Day

House made soup made from scratch. Ask server for today's soup. Each bowl of soup is served with a baguette. Bowl 6.5 Cup 3.5

Bowl **6.5** Cup **3.5**

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

Entrees

BEEF BRISKET SANDWICH

Sliced smoked brisket topped with provolone cheese and Frontenac caramelized 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 kettle chips and a pickle. **15**

CHICKEN TERIYAKI SANDWICH

Marinated chicken breast topped with grilled pineapple, melted provolone cheese, and teriyaki sauce placed on a grilled bun.* **14**

**All sandwiches served with a seasonal side or kettle chips.
Add cup of soup for \$3.50*

Flatbreads

THAI CHICKEN

Coconut curry and seasoned chicken topped with shredded carrots and sweet bells peppers on Painted Prairie's famous flatbread crust. **15**

THE MINNESOTA

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

PORKING OUT

It's back! Painted Prairie's Porking Out features shredded pork, Frontenac caramelized onion, mozzarella cheese, bbq sauce and pickles making this a fan favorite! **15**

 Gluten-free crust available  Ask for vegetarian options

Desserts

COOKIE SKILLET

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**

The Kid at Heart

CHEESE FLATBREAD **12**

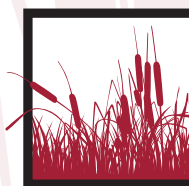
PEPPERONI FLATBREAD **14**

CHICKEN STRIPS **9**

Served with kettle chips

GRILLED CHEESE **8**

Served with kettle chips



PAINTED PRAIRIE
VINEYARD

www.paintedprairiewine.com



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.



WINE

WINE TASTINGS

Choose four (4) 2 oz pour samples. **13**

(GLASS/BOTTLE)

'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**

'21 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**

'21 FRONTENAC BLANC

Enjoy chilled.

The 2021 Blanc is finished off dry with hints of green apple and pear. **7/22**

'22 LACRESCENT

Enjoy chilled.

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

'22 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**

'22 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**

'22 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**

'22 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**

'20 and '21 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**

'22 FRONTENAC ROSÉ

Enjoy chilled.

Crafted from locally grown Frontenac grapes, this Rosé is a semi-sweet wine with elements of dried cherry and plum. **7/22**

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**

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**

PAINTED APPLE

Enjoy chilled.

Our traditional full-bodied sweet apple wine made from locally grown Stonegate Orchard fruit. **8/25**

'21 FRONTENAC RESERVE

Enjoy at room temperature.

Grown on-site, our 2021 Frontenac Reserve is a full-body dry red wine with a distinctive cherry aroma and inviting palate of blackberry, black currant and plum aged to perfection in a whisky barrel. **10/28**

'21 MARQUETTE RESERVE

Enjoy at room temperature.

Brand new to the Painted Prairie lineup, this Reserve comes from one of our favorite varietals, Marquette, and is oak and whisky barrel aged to perfection. This holds classic Marquette notes of cherry, black pepper, and dark chocolate, with more tannin and hints of whiskey for a full, complex body and flavor. **10/28**

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**

NON-ALCOHOLIC

O'Doul's **5**

Shirley Temple **4**

Lemonade Slushy **4**

Buddy's Sodas

Orange and Grape **3**

Iron Horse Root Beer **3**

Coke products **2**

On Tap

SEASONAL BEER

(ask server)

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** Refill **20** New Growler **30**

FIREFLY

by the glass only

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

SLUSHIES

Wine Slushie **8**

MIXED DRINKS

Bloody Mary **10**

Cocktails

Ask server for bar options