

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. **16**

THE MINNESOTA

It's a Minnesotan favorite on a flatbread! This flatbread features sundried tomato pesto, Italian sausage, sliced green olives and mozzarella cheese. **16**

MANGO PORK

Tangy mango puree, juicy pork, red onions, mozzarella and fresh jalapenos drizzled with blackberry BBQ sauce. **16**

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. **16**

GYROS

A Greek treat! Seasoned lamb and beef with lettuce, tomatoes, onions and tzatziki sauce on a warm pitta. Served with a pickle. **16**

FRENCH DIP

Thinly sliced roast beef and Swiss cheese on a toasted hoagie roll, served with hot au jus, kettle chips and a pickle. **16**

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. **16**

All sandwiches served with kettle chips.

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

Specialty Wine Cocktails **10**

Bloody Mary **10**

Cocktails **7-10**

Ask server for bar options

SLUSHIES

La Crescent Slushie **9**

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