



THE GARDEN

MAIN

CHICKEN BURGER / 8

butterkäse cheese, mushroom,
orange marmalade, garlic mayo, bibb

BEEF BURGER / 9

aged cheddar, tangy slaw,
BBQ sauce, onion

FISH TACOS / 9

cilantro, chili soy aioli,
carrot, jicama pickle

SMOKED DUCK TORTA / 10

chow chow, queso fresco

SEARED SPRING ROLL / 7

seasonal vegetables,
chipotle peanut dip

SMOKED PORK SHOULDER / 10

spring vegetables, garlic herb jus

GRILLED SALMON 9/16

salsa verde, fingerling potatoes,
roasted garlic aioli

FLAT IRON STEAK 9/16

tomatillo relish, celery root

SIDE

PATATAS BRAVAS / 5

garlic mayo, spicy tomato sauce
-or-
cheese curds, guajillo gravy

ARUGULA / 5

pickled onion, manchego cheese,
lemon citronette

GRILLED BROCCOLINI / 5

spiced almond, cilantro,
caesar vinaigrette

GRAIN SALAD / 5

chick pea, cotija cheese, flat top
onions, radish, ginger scallion
dressing

CHARRED CARROT / 5

lemon yogurt, harissa, basil

HUMMUS / 5

marinated cucumber salad, chips

DESSERT

MEXICAN CHOCOLATE / 4

pot de crème, hazelnut crisp, cayenne

MULLED FRUIT / 4

lemon curd, streusel crumb

Special thanks to Hawkins Family Farms, Gunthorp Farms, Maple Leaf Farms,
Heartland Beef Farm, Sitka Salmon, Fair Oaks Farm.

Chat with the cashier under the umbrella to place your order. Credit card tabs can be paid
at the counter, or simply leave your tab open and we will add a 20% service charge.

#CELEBRATESUMMER



HOUSE COCKTAILS

MEZCAL TONIC / 9

mezcal, house made tonic

WINONA ISLAND ICED TEA / 7

gin, Cointreau, rum, vodka, lemon,
simple, house made cola

CAMPARI MOJITO / 9

Campari, mint simple, lime, soda

FERNET FASHIONED / 7

bourbon, Fernet Branca,
simple, Angostura

CAFÉ G&T / 6

gin, house made tonic,
Light Rail cold brew

CUCUMBER MULE / 8

cucumber-infused vodka, lime,
celery shrub, ginger beer

AGUA CALIENTE / 6

jalapeño-infused tequila, guava
nectar, mint simple syrup

LE PLANOLET / 8

gin, simple, blueberry-infused
green Chartreuse, lemon

PIÑA FUERTE / 9

pineapple rum, double barrel
aged rum, coconut rum, simple,
tiki bitters

CLASSIC COCKTAILS

AMERICANO / 9

Cocchi di Torino vermouth,
campari, soda

CAIPIRINHA / 8

cachaça, lime, simple

CUBA LIBRE (HOUSE COLA) / 7

spiced rum, house made cola

DAIQUIRI / 6

rum, simple, lime
add berries for \$1

NON-ALCOHOLIC

SODA / 2

coke, diet coke, sprite, lemonade

GINGER BEER / 3

SPARKLING & ROSÉ

GIRL ON THE GO SPARKLING VERDEHLO MOLLYDOOKER

(Mclaren Vale, Australia) 9/36

VINHO VERDE ROSÉ, BROADBENT

(Minho, Portugal) 8/28

ROSÉ, ZOE SKOURAS

(Peloponnisos, Greece) 7/26

WHITE

CHENIN BLANC, PETIT KEN FORRESTER

(Stellenbosch, South Africa) 7/26

GRÜNER VELTLINER, HUGO HUBER

(Austria) 7/26

RIESLING, REVELRY

(Columbia Valley, Washington) 9/36

CHARDONNAY, VIÑALBA RESERVA

(Mendoza, Argentina) 8/28

RED

PINOT NOIR, INDOMITA GRAN RESERVA

(Casablanca, Chile) 7/26

TEMPRANILLO, MATCHBOOK

(Dunnigan Hills, California) 8/28

ZINFANDEL, DEUX AMIS

(Sonoma County, California) 9/36

BEAUJOLAIS, CHÂTEAU LA CHAIZE

(Burgundy, France) 9/36

BEER

BEER FLIGHT / 15

6 ROTATING TAPS

see board or visit
gardenwinona.com/on-tap

HAMM'S 6-PACK / 14

yell Hamm's for a dollar off

ROUND FOR THE KITCHEN / 6

BEER IT FORWARD / 7

beer for a friend

#CELEBRATESUMMER

