



THE GARDEN

MAIN

CHICKEN BURGER / 8
butterkäse cheese, orange
marmalade, garlic mayo, bibb

BEEF BURGER / 9
aged cheddar, aioli,
heirloom tomato, bibb
add bacon for \$2

FISH TACOS / 9
cilantro, chili soy aioli,
carrot-jicama pickle, arugula

SMOKED DUCK TORTA / 10
chow chow, queso fresco

SEARED SPRING ROLL / 7
seasonal vegetables, chipotle peanut
dip, honey sriracha

CHILAQUILES / 10
smoked pork, guajillo salsa,
queso fresco

GRILLED SALMON 9/16
salsa verde, fingerling potatoes, aioli

FLAT IRON STEAK 9/16
corn cob, chili mayo, seared tomato,
lemon vinaigrette

SIDE

PATATAS BRAVAS / 5
garlic mayo, spicy tomato sauce
-or-
cheese curds, guajillo gravy

ARUGULA / 5
pickled onion, manchego cheese,
lemon vinaigrette
add salmon for \$6

GRILLED BROCCOLINI / 5
spiced almond, cilantro,
caesar vinaigrette

SEARED GREEN BEAN / 5
peanut sauce, carrot, lemon

CHIPS & SALSA / 5
peach, poblano, cilantro

CARBONARA SALAD / 5
pork belly, pasta, peas, basil

DESSERT

MEXICAN CHOCOLATE / 4
pot de crème, hazelnut crisp, cayenne

CHERRY COBBLER / 4
balsamic reduction, mint, streusel
crumb

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.

Special thanks to Hawkins Family Farms, Gunthorp Farms, Maple Leaf Farms, Heartland Beef Farm, Sitka Salmon, Fair Oaks Farm, Michiana Greens, Goldwood Gardens, Light Rail Cafe, and River Pine Farms.

#CELEBRATESUMMER



HOUSE COCKTAILS

MEZCAL TONIC / 9

mezcal, Jack Rudy 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, Jack Rudy 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

NEGRONI / 9

gin, cocchi di torino vermouth, Campari

CAIPIRINHA / 8

cachaça, lime, simple

WHISKEY SOUR / 7

bourbon, simple, lemon
add berries for \$1

DAIQUIRI / 6

rum, simple, lime
add berries for \$1

NON-ALCOHOLIC

SODA / 2

coke, diet coke, sprite, lemonade

GINGER BEER / 3

SPARKLING & ROSÉ

PROSECCO, NINO FRANCO BRUT

(Valdobbiadene, Italy) 10/40

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

