

LAUNCHPAD

GOLF

Launchpad Golf The Meadows is Owned and Operated by the Shakopee Mdewakanton Sioux Community

KIDS MEALS

Choice of French Fries or Side Salad.

CHEESE FLATBREAD // \$12 

CHEESEBURGER // \$12

CHICKEN TENDERS // \$10

Ranch or Barbecue Sauce

MINI CORN DOGS // \$10

SIDES

FRIES // \$9 

SIMPLE SALAD // \$8  

20% gratuity will be added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SHAREABLES

HOUSE SPICED CHIPS AND DIP // \$9  

Barbecue Dusted Chips, Applewood Smoked Blue Cheese Dip

GREAT PLAINS POUTINE // \$15

Cheddar Curds, Smoked Bison Sausage, Roasted Mushroom Gravy, Fresh Herbs

CHILE-LIME DIRTY FRIES // \$11  

Cilantro, Lime, Tajin, Cotija, Ancho Crema

LOADED DIRTY FRIES // \$13 

Bacon, Blue Cheese, Sour Cream, Scallions

LUMP CRAB AND SWEET

CORN FRITTERS // \$18

Creole Mayonnaise

RED CHILE CHICKEN WINGS // \$16 

Blue Cheese Crumbles, Buttermilk Herb Dip

CITRUS-SUMAC CHICKEN WINGS // \$15 

Grilled Scallions, Spicy Orange Vinaigrette

CRISPY GULF SHRIMP AND

BAY SCALLOPS // \$19 

Boom Boom Sauce

PUMPKIN HUMMUS // \$14

Red Beets, Toasted Pepitas, Chevre, Pomegranates, Flatbread

 VEGETARIAN

 VEGAN

 GLUTEN-FREE

FLATBREADS

BIANCA // \$15

Fior di Latte, Mozzarella, Fresh Basil

BARBECUE MUSHROOM // \$15

Charred Leeks, Pickled Chiles, Red Onion,
Maple-Molasses Barbecue

WISE GUY // \$19

Fennel Sausage, Mortadella, Charred Peppers
and Onions, Ricotta

SPICY ARTISAN CHORIZO // \$19

Spanish Smoked Chorizo, Spicy Peppers, Goat Cheese,
Grilled Scallion, Wildflower Honey

THE BIG ISLAND // \$18

Crisp Bacon, Spam, Pineapple, Red Onion, Jalapeños,
Scallions, Honey Barbecue



GREENS

Add Protein: Grilled Chicken **// +\$7**

Grilled Grass-Fed Steak or Barbecue Spice Seared Tuna **// +\$12**

MINI SOTA HARVEST SALAD // \$17

Mixed Baby Greens, Red Beets, Bacon, Local Apples,
Winter Squash, Dried Cranberries, Goat Cheese,
Pomegranate, Toasted Pumpkin Seeds,
Maple-Mustard Vinaigrette

OG "CAESAR" // \$16

Cilantro, Red Onions, Radish, Fire-Roasted Corn, Cotija,
Garlic-Herb Dressing

BURGERS

100% Local Grass-Fed Beef. Substitute Veggie Burger, or Grilled Chicken.

Sub Bison Burger **// +\$6**

Choice of Barbecue Kettle Chips or Crinkle-Cut French Fries.

DAMN GOOD BURGER // \$16

Vine Tomato, Lettuce, Sweet Onion, House Pickles, Double
American Cheese, DGB Sauce

BACON, BLUE, AND JAM // \$19

Faribault Blue, Bacon, Lingonberry Jam, Arugula,
Spicy Mayo

BISTRO BURGER // \$19

Garlic-Herb Mayo, Gruyere and Fontina, House Pickles,
Caramelized Onions, Dijon, Baby Lettuce, Plum Tomato

TRUFFLE BISON BURGER // \$29

Truffle Aioli, Truffle Butter, Truffle-Dusted Cheese,
Slab Bacon, Pickled Shallots, Frisee

LA TAQUERIA

THREE AMIGOS // \$12

Flash Fried Chile-Lime Dusted Chips, Salsa Ranchera,
House Guacamole  

Add Dressed Guacamole

Cilantro, Onion, Tomato, Jalapeños, Cotija **// +\$6** 

CHILE BRAISED BISON TACOS (3) // \$18

Pickled Fresnos, Red Chile Salsa, Cilantro, Onions,
Queso Fresco, Flour or Corn Tortillas

ROASTED MUSHROOM TACOS (3) // \$14

Corn and Poblano Rajas, Chihuahua Cheese, Cilantro,
Garlic Crema, Flour or Corn Tortillas

HOUSEMADE CHORIZO TOSTADAS (3) // \$14

Local Turkey, Black Beans, Crema, Napa, Pineapple,
Pickled Onion, Cilantro



TAP BEER

Badger Hill Traitor IPA // \$8

Blue Moon // \$8

Busch Light // \$5

Castle Danger Cream Ale // \$8

Coors Light // \$5

Kona Big Wave // \$9

Leinenkugel's Seasonal Rotation // \$8

Schell's Firebrick // \$8

Smithwick's Irish // \$8

Summit EPA // \$8

Surly Furious IPA // \$8

Toppling Goliath Pseudo Sue // \$8

BEER FLIGHTS // \$12

Choose Any Four Draft Beers

BOTTLED BEER

Bud Light // \$6

Budweiser // \$6

Coors Light // \$6

Heineken // \$8

Michelob Golden Light // \$6

Michelob Ultra // \$6

Miller Lite // \$6

Modelo Especial // \$7

Samuel Adams // \$7

Stella Artois // \$8

SELTZER

Carbliss Black Raspberry // \$9

Carbliss Pineapple // \$9

High Noon Black Cherry // \$9

High Noon Pineapple // \$9

NÜTRL Cranberry // \$9

NÜTRL Orange // \$9

CHARDONNAY

Cave de Lugny (Burgundy, France) // \$13/\$48
Kendall-Jackson (California) // \$9/\$36
La Crema (California) // \$13/\$48

SAUVIGNON BLANC

Whitehaven (New Zealand) // \$13/\$48
JUSTIN (California) // \$13/\$48
Kendall-Jackson (California) // \$9/\$36

PINOT GRIGIO

Barone Fini (Italy) // \$13/\$48
Kendall-Jackson (California) // \$9/\$36

RIESLING

Dr. H. Thanisch (Germany) // \$13/\$48
SEAGLASS (California) // \$13/\$48

MOSCATO

Castello del Poggio (Italy) // \$14/\$52

PINOT NOIR

Coeur de Terre (Oregon) // \$14/\$52
Boen Tri-Appellation (California) // \$14/\$52
Kendall-Jackson (California) // \$9/\$36
The Prisoner (California) // \$14/\$52

CABERNET SAUVIGNON

Joel Gott 815 (California) // \$14/\$52
JUSTIN (California) // \$11/\$42
Kendall-Jackson (California) // \$9/\$36

MERLOT

Kendall-Jackson (California) // \$9/\$36
Napa Cellars (California) // \$13/\$48

BLENDS

Ménage à Trois (California) // \$14/\$52

MALBEC

Doña Paula Estate (Argentina) // \$13/\$48

ROSE

Fleurs de Prairie (Provence, France) // \$14/\$52

SPARKLING

Chandon Brut 187ml (California) // \$16/\$20
Zonin Prosecco 187ml (Italy) // \$12/\$36
Wycliff (California) // \$10/\$30

LAUNCHPAD SIGNATURE DRINKS

THE 19TH HOLE // \$16

Old Bardstown Bourbon, New Riff Rye, Mission Fig, Agave Nectar, Vikre Amaro, and Filthy Black Cherries

HOLE-IN-ONE MARGARITA // \$16

Jose Cuervo Traditional, Blood Orange, Fresh Limes, Spicy Agave, Sour, and Orange Juice with a Black Salt Rim

SAND TRAP ESCAPE // \$17

Planteray Light and Dark Rum, Papaya, Orgeat on the Rocks with a Myers's Rum Float

A-PAR-OL SPRITZ // \$13

Zonin Prosecco, Aperol, Orange, and Sparkling Water

BACK NINE MANHATTAN // \$16

Michter's American Whiskey, Vikre Amaro, Scrappy's Chocolate Bitters, and Filthy Black Cherries

PIN HIGH PALOMA // \$15

Jose Cuervo Traditional, Grapefruit, and Filthy Paloma Mix

SWEET SPOT SIPPER // \$16

Vikre Juniper Gin, Housemade Honey Simple Syrup, and Fresh Lemon Juice

GOLD RUSH // \$16

Four Roses Bourbon, Apricot, Housemade Honey Simple Syrup, and Fresh Lemon Juice

FAIRWAY MULE // \$15

Crop Meyer Lemon Vodka, Grapefruit, and Ginger Beer

ROUGH AND DIRTY // \$16

Dirty Dill Pickle Vodka, Olive Brine, and Dry Vermouth

LAUNCHPAD BLOODY // \$12

Your Choice of Liquor, Served Regular or Spicy

Housemade Pickles, Cured Bacon, Celery Stalk, Olives, and Limes; Rimmed Your Way with Salt or Tajin

Our goal is to serve you seasonal sustainably raised vegetables, meat, and poultry from local artisanal farms. Following the Monterey Bay Aquarium's Seafood Watch guidelines, we source only from sustainable fisheries.

WHERE OUR FOOD COMES FROM

Stickney Hill Dairy | New School Cheese

BelGioioso | Hook's Cheese | Caves of Faribault

Jack & The Green Sprouts | Wozupi Tribal Gardens Maple Syrup

Wozupi Tribal Gardens Vegetables | Red Lake Nation

Bushel Boy Tomatoes | Bolton Bees Honey

Smoking Goose Charcuterie | Berkwood Farms

Grass Run Farms | Sakura Wagyu Farms

Ferndale Farms Turkey | Bell & Evans Chicken

Snake River Farms | The Fish Guys