

BEER ON TAP All beer 16oz

Blue Moon Belgian White 9.50
Golden CO | 5.4% ABV | 9 IBU

Bud Light 8.50
St Louis, MO | 4.2% ABV | 6 IBU

Coors Light 8.50
Golden CO | 4.2% ABV | 10 IBU

Samuel Adams Boston Lager 9.50
Boston, MA | 5.0% ABV | 30 IBU

Castle Danger Cream Ale 9.50
Two Harbors, MN | 5.5% ABV | 20 IBU

Indeed Pils-Pilsner Lager 10.50
Minneapolis, MN | 5.1% ABV | 35 IBU

Ska True Blonde 9.50
Durango, CO | 5.3% ABV | 20 IBU

Stella Artois 10.50
Belgium | 5% ABV | 25 IBU

Summit EPA-Extra Pale Ale 9.50
Minneapolis, MN | 5.2% ABV | 49 IBU

Bell's Two Hearted IPA 9.50
Kalamazoo, MI | 7% ABV | 55 IBU

**Sierra Nevada
Hazy Little Thing IPA** 9.50
Chico, CA | 6.7% ABV | 40 IBU

Stone Delicious IPA 10.50
San Diego, CA | 7.7% ABV | 75 IBU

Sociable Cider Werks Seasonal 9.50
Minneapolis, MN

BOTTLES AND CANS

Michelob Ultra 16oz 8.75
St. Louis, MO | 4.1% ABV | 10 IBU

Miller Lite 16oz 8.75
Milwaukee, WI | 4.2% ABV | 10 IBU

Budweiser 16oz 8.75
St. Louis, MO | 5% ABV | 12 IBU

Corona Extra 16oz 10.35
Mexico | 4.6% ABV | 19 IBU

Guinness 14.9oz 11.75
Ireland | 4.2% ABV | 45 IBU

Fair State Roselle Sour 12oz 9.50
Minneapolis, MN | 5.7% ABV | 19 IBU

**Truly Wild Berry
Hard Seltzer** 12oz 8.75
Boston, MA | 5% ABV

**Angry Orchard Crisp
Apple Hard Cider** 12oz 8.75
Walden, NY | 5% ABV

**Sierra Nevada Trail Pass
Non-Alc IPA** 12oz 8.75
Chico, CA | <.5% ABV | 15 IBU



RED COW
• fine burgers, beer & wine •

RED WINES 5oz / 8oz / Bottle

Alamos 11 / 17.50 / 44

Malbec | Mendoza, Argentina
Plum, dark cherry and blackberry
with hints of brown spice and vanilla

Substance Elemental 12.50 / 18.25 / 52

Cabernet Sauvignon | Columbia Valley, WA
Black cassis, pipe tobacco and black cherry
saturates the mouth, followed by dark plum and
earthy notes for a tremendous finesse-filled finish

Murphy-Goode 12.50 / 18.25 / 52

Pinot Noir | California
A perfect balance between vibrant dark fruit
character and bright acidity with notes of vanilla
and intense black cherry aromas and flavors

WHITE WINES 5oz / 8oz / Bottle

Benvolio 12.50 / 18.25 / 52

Prosecco | Italy
Vibrant on the palate with flavors
of ripe citrus, fresh peaches, lemon,
green apples and grapefruit

Canyon Road 9 / 14.25 / 36

Pinot Grigio | California
Hints of green apple, citrus, white peach
and floral blossom

Delille Cellars 12.50 / 18.25 / 52

Métier Sauvignon Blanc | Columbia Valley, WA
A medley of fruit on the nose, with tree fruit,
citrus, and pineapple

Cline Seven

Ranchlands 12.50 / 18.25 / 52

Chardonnay | Sonoma County, CA
Alluring with plenty of ripe fruit aromatics
and flavors of apple, lemon, pineapple
and a hint of apricot

COCKTAILS

Red Cow Bloody Mary 16.49

Wheatley vodka, Demitri's Classic Bloody
Mary mix, salted rim, celery, olive, lime

Hot Honey Bloody Mary 17.49

Wheatley vodka, Demitri's® Classic Mary
mix, hot honey syrup, piri piri pepper stuffed
olives, chili-pineapple sugar salted rim

Mimosa 13

Sparkling wine with fresh squeezed
orange juice

Purple People Eater 16.49

Bacardi Superior rum, blue curaçao,
grenadine, lemon juice, lime juice,
cranberry juice

The Bootleg 16.49

Tito's Handmade vodka, agave, lemon juice,
lime juice, mint, topped with soda water

Red Cow Mule 16.49

Wheatley vodka, raspberry purée, ginger beer

Bellini Spritz 17.49

Ketel One vodka, peach schnapps,
orange juice, peach purée, topped with
sparkling wine and soda water

Mango Margarita 17.49

Don Julio Reposado tequila, mango,
lime juice, Grand Marnier

Local Apples 17.49

Panther Minnesota 14, apple purée,
and cranberry juice

Maple Old Fashioned 17.49

Elijah Craig bourbon, maple syrup, Angostura
bitters, expressed orange, bacon strip

Blackberry Bramble 17.49

Aviation gin, blackberry purée, lemon juice
and mint, topped with soda water

BeerMosa 13

Bud Light, Angostura bitters, orange juice

ZERO PROOF

Not Your Average Paloma 16.49

Seedlip Notas de Agave, simple syrup,
grapefruit juice, lime juice, topped
with club soda

A 4.5% hospitality charge will be added to all guest
checks. This surcharge is not a gratuity payable
directly to staff. 4.30.25

BREAKFAST

Served till 11:00am

French Toast 16

Cinnamon bread topped
with powdered sugar and butter

Breakfast Sandwich 17.50

Shaved ham, egg, cheddar, tomato,
arugula pesto on grilled sourdough,
served with fruit

Cowhand's Breakfast 16.25

Scrambled eggs, cheddar,
caramelized onion, grilled hash browns,
served with toast

Pete's Breakfast* 13.75

Two eggs any style, served with
hash browns and toast
Add crispy bacon or sausage 4.50

Breakfast Burger* 19.50

Two premium beef patties,
crispy bacon, egg over-easy, cheddar,
peanut butter on toasted sourdough

Chilaquiles* 17.50

Barbacoa, poached eggs, cheddar,
piquillo salsa, chipotle hollandaise
over tortilla chips and hash browns

SHAREABLES

Wings 18

Traditional or boneless, spun in
choice of Buffalo, BBQ or Japanese
sticky sauce

Wisconsin

Cheese Curds 14.50

Beer-battered,
served with triple berry ketchup

Sweet Potato

Crinkle Planks 11

Served with smoked pepper aioli

Truffle Parmesan Fries 11

Served with truffle aioli

Crisp Fries 9

Served with house ketchup

SOUPS AND GREENS

Beet Quinoa Salad 18

Red and golden beets, chèvre,
garbanzo beans, arugula, quinoa,
edamame, red peppers,
served with balsamic vinaigrette

Red Cow Salad 16.50

Mixed greens, prosciutto,
shaved Parmesan, sunflower seeds,
pumpkin seeds,
served with balsamic vinaigrette

Rustic Tomato Soup 8.25

BURGERS

Served with fries on a bakery fresh bun

60/40 Burger* 18

60% Certified Angus Beef®, 40%
ground bacon, candied bacon,
aged cheddar, beer mustard

Turkey Burger 18

Voted "Best" by MplsStPaul Magazine
Sliced radish, arugula,
crushed pistachios, cilantro lime

Ultimate Burger* 18

Certified Angus Beef® patty,
Wisconsin aged cheddar, lettuce,
tomato, onion, Red Cow sauce

Blues Burger* 19

Certified Angus Beef® patty,
blue cheese,
apricot-rosemary black pepper jam

Double Barrel Burger* 20

2016 Burger Battle Winner
Certified Angus Beef® patty, white American,
grilled onions, special sauce

THE OTHERS

Fish Fry 21

Beer-battered cod, served with fries
and Red Cow sauce

BLT Chicken 17.50

Crispy bacon, organic greens,
sliced tomato, garlic aioli

Bourbon Chicken 19.50

Chopped bacon, whipped Brie,
organic greens, balsamic onion jam

Grilled Cheese 16

Cheddar, Gruyère, smoked Gouda,
BBQ chips on grilled sourdough,
served with rustic tomato soup

Tennessee Hot Chicken 19

Southern fried chicken, Tennessee hot
seasoning, lettuce, sliced tomato, onions,
house pickles, blackstrap mayo

Available 'Minnesota Nice' without spice

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*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness. 4.30.25