

BEER ON TAP All beer 16oz

Michelob Ultra 9.75

St. Louis, MO | 4.2% ABV | 10 IBU

Blue Moon Belgian White 9.75

Golden CO | 5.4% ABV | 9 IBU

Bud Light 8.75

St. Louis, MO | 4.2% ABV | 6 IBU

Coors Light 8.75

Golden CO | 4.2% ABV | 10 IBU

Castle Danger Cream Ale 9.75

Two Harbors, MN | 5.5% ABV | 20 IBU

Indeed Pils-Pilsner Lager 10.75

Minneapolis, MN | 5.1% ABV | 35 IBU

Stella Artois 10.75

Belgium | 5% ABV | 25 IBU

Dogfish Head

Grateful Dead Juicy Pale Ale 9.75

Milton, DE | 5.3% ABV | 30 IBU

Summit EPA-Extra Pale Ale 9.75

Minneapolis, MN | 5.2% ABV | 49 IBU

Bell's Two Hearted IPA 9.75

Kalamazoo, MI | 7% ABV | 55 IBU

Sierra Nevada

Hazy Little Thing IPA 9.75

Chico, CA | 6.7% ABV | 40 IBU

Stone IPA 10.75

Escondido, CA | 6.9% ABV | 71 IBU

Sociable Cider Werks Seasonal 9.75

Minneapolis, MN

BOTTLES AND CANS

Miller Lite 16oz 9

Milwaukee, WI | 4.2% ABV | 10 IBU

Budweiser 16oz 9

St. Louis, MO | 5% ABV | 12 IBU

Corona Extra 16oz 10.75

Mexico | 4.6% ABV | 19 IBU

Guinness 14.9oz 11.75

Ireland | 4.2% ABV | 45 IBU

Fair State Roselle Sour 12oz 9.75

Minneapolis, MN | 5.7% ABV | 19 IBU

Truly Wild Berry

Hard Seltzer 12oz 9

Boston, MA | 5% ABV

Angry Orchard Crisp

Apple Hard Cider 12oz 9

Walden, NY | 5% ABV

Sun Cruiser Vodka Iced Tea 12oz 9

Boston, MA | 4.5% ABV

Sierra Nevada Trail Pass

Non-Alc IPA 12oz 9

Chico, CA | <.5% ABV | 15 IBU



RED COW

• fine burgers, beer & wine •

RED WINES 5oz / 8oz / Bottle

Alamos 11.50 / 18 / 46

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

Greenwing 13 / 20 / 52

Cabernet Sauvignon | Columbia Valley, WA
Bing cherry, plum and red tea leaf,
complemented by subtle nuances of vanilla
bean, clove and earthy notes

Seaglass 13 / 20 / 52

Pinot Noir | Santa Barbara, CA
Delicate aromas hint at the bright red cherry
and strawberry flavors on the palate.
Beautifully balanced with vibrant acidity

WHITE WINES 5oz / 8oz / Bottle

Benvolio 13 / 20 / 52

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

Canyon Road 9.25 / 15 / 37

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

Métier by Delille Cellars 13 / 20 / 52

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

Cline Seven

Ranchlands 13 / 20 / 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 17.25

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

Hot Honey Bloody Mary 18.25

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

Mimosa 13.50

Sparkling wine with fresh squeezed
orange juice

Purple People Eater 17.25

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

The Bootleg 17.25

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

Red Cow Mule 17.25

Wheatley vodka, raspberry purée,
ginger beer

Bellini Spritz 18.25

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

Mango Margarita 18.25

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

Hugo Spritz 18.25

Sparkling wine, St-Germain Elderflower
liqueur and soda water

Maple Old Fashioned 18.25

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

Blackberry Bramble 18.25

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

ZERO PROOF

Not Your Average Paloma 17

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

Matcha Mockito 7.25

Matcha simple syrup, lime and mint,
topped with soda water

BREAKFAST

Served till 11:00am

French Toast 16.75

Cinnamon bread topped with powdered sugar and butter

Breakfast Sandwich 18.25

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

Cowhand's Breakfast 17

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

Pete's Breakfast* 14.25

Two eggs any style, served with hash browns and toast

Add crispy bacon or sausage 4.50

Breakfast Burger* 20

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

Chilaquiles* 18.25

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

SHAREABLES

Wings 18.75

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

Wisconsin Cheese Curds 15

Beer-battered, served with triple berry ketchup

Sweet Potato Crinkle Planks 11.50

Served with smoked pepper aioli

Truffle Parmesan Fries 11.50

Served with truffle aioli

Crisp Fries 9.25

Served with house ketchup

SOUPS AND GREENS

Beet Quinoa Salad 18.75

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

Red Cow Salad 17.25

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

Rustic Tomato Soup 8.50

BURGERS

Served with fries on a bakery fresh bun

60/40 Burger* 18.75

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

Turkey Burger 18.75

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

Ultimate Burger* 19

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

Blues Burger* 19.75

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

Double Barrel Burger* 22

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

THE OTHERS

Fish Fry 22

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

BLT Chicken 18.25

Crispy bacon, organic greens, sliced tomato, garlic aioli

Bourbon Chicken 20

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

Grilled Cheese 16.75

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

Tennessee Hot Chicken 19.75

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

Available "Minnesota Nice" without spice

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness. 6.9.25