

BEER ON TAP

All beer 16oz

EASY DRINKING

Ska True Blonde 8

5.3% ABV | 20 IBU
Ska Brewing, Durango, CO

Summit EPA-Extra Pale Ale 9

5.2% ABV | 49 IBU
Summit Brewing Co, Minneapolis, MN

Indeed Pils-Pilsner Lager 10

5.1% ABV | 35 IBU
Indeed Brewing Co, Minneapolis, MN

Odell Lagerado Crispy Lager 9

5% ABV | 12 IBU
Odell Brewing, Fort Collins, CO

Paulaner Hefe-Weisen 10

5.5% ABV | 10 IBU
Paulaner Brauerei, München, Germany

BOLD AND HOPPY

Weldwerks Juicy Bits Hazy IPA 10

6.7% ABV | 55 IBU
Weldwerks Brewing, Greeley, CO

Lupulin Hooey IPA 10

6.2% ABV | 60 IBU
Lupulin Brewing Co, Big Lake, MN

Lagunitas IPA 9

6.2% ABV | 46 IBU
Lagunitas Brewing Co, Petaluma, CA

Bell's Hazy Hearted IPA 11

7.5% ABV | 41 IBU
Bell's Brewing, Kalamazoo, MI

Pipeworks Ninja vs Unicorn

Double IPA 9
8% ABV | 150 IBU
Pipeworks Brewing, Chicago, IL

Odell IPA 9

7% ABV | 60 IBU
Odell Brewing, Fort Collins, CO

SOMETHING DIFFERENT

Pryes Royal Raspberry - Sour 9

4.8% ABV | 4 IBU
Pryes Brewing, Minneapolis, MN

Number 12 Union

Semi Sweet Cider 9
6.2% ABV
Number Twelve Cider, Minneapolis, MN

Castle Danger Cream Ale 10

5.5% ABV | 20 IBU
Castle Danger Brewery, Two Harbors, MN

Castle Danger Lager Royale 9

4.5% ABV
Castle Danger Brewery, Two Harbors, MN

Third Street Minnesota

Gold Lager 10
4.9% ABV | 15 IBU
Third Street Brew House, Cold Spring, MN

RICH AND DARK

Belching Beaver

Peanut Butter Milk Stout 10
5.3% ABV | 30 IBU
Belching Beaver Brewery, Oceanside, CA

Millstream Schild Brau Amber 10

4.9% ABV | 16 IBU
Millstream Brewing, Amana, IA

AleSmith Nut Brown Ale 9

5% ABV | 12 IBU
AleSmith Brewing Co, San Diego, CA

Deschutes Obsidian Stout 10

6.4% ABV | 55 IBU
Deschutes Brewery, Bend, OR



RED COW

• fine burgers, beer & wine •

RED WINE

6oz Pour

Pinot Noir, Pavette 12

Pinot Noir, Violet Hill 15

Malbec, Ique 12

Cabernet Sauvignon, Geyser Peak 12

Cabernet Sauvignon, Matias 19

Merlot, Toad Hollow 12

Red Blend, Moonshot 16

WHITE WINE

6oz pour

White Blend, Essay 12

Sauvignon Blanc, Kuranui 12

Pinot Grigio, Villa San Martino 12

Riesling, Selbach Incline 12

Chardonnay,

Jacques Bourguignon 12

Chardonnay, Trefethen 16

SPARKLING AND ROSÉ

6oz Pour

Prosecco, Nino Ardevi 12

Sparkling Rosé, Piazza Grande 12

Rosé, Chateau Campuget 12

COCKTAILS

Old Fashioned 16.50

Rittenhouse Rye whisky, Evan Williams
bourbon, house bitters blend

Classic Mule 14

Pink peppercorn infused vodka,
house ginger beer

Manhattan 15

Rittenhouse Rye whisky, Garden Party
thyme liqueur, Foro sweet vermouth

Strawberry Fresno Margarita 15

Lunazul Blanco tequila,
Tattersall orange crema,
strawberries, Fresno peppers

Espresso Martini 15

Luksusowa vodka, Lustau brandy,
Du Nord Frieda coffee liqueur,
cold brew espresso

Classic Daquiri 11

Rum, lime, sugar

NOT JUST FOR BREAKFAST COCKTAILS

Bloody Mary 14

Sobieski, house bloody mary mix

Bloody Derby 14

Old Grand-Dad bourbon,
house bloody mary mix, muddled lemon

Cider Shandy 13

Cider, orange juice, grapefruit bitters

Mimosa 13

Prosecco, orange juice

BeerMosa 12

Ska True Blonde ale, orange juice

BOILERMAKERS

Anger Management 13

Tattersall orange crema,
Odell Brewing Co IPA

Brewer's Handshake 13

Fernet-Branca, AleSmith Nut Brown Ale

Joe's Special Old Grand-Dad 13

Bourbon, hard apple cider

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

4.3.24

BREAKFAST

Served till 11:00am

French Toast 14.85
Cinnamon bread topped
with powdered sugar and butter

Breakfast Sandwich 17.35
Shaved ham, egg, cheddar, tomato,
arugula pesto on grilled sourdough,
served with fruit

Cowhand's Breakfast 15.40
Scrambled eggs, cheddar,
caramelized onion, grilled hash browns,
served with toast

Pete's Breakfast* 13.35
Two eggs any style, served with
hash browns and toast
Add crispy bacon or sausage +4

Breakfast Burger* 17.35
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 16.75
Traditional or boneless, spun in
choice of Buffalo, BBQ or Japanese
sticky sauce

**Wisconsin
Cheese Curds** 12.65
Beer-battered,
served with triple berry ketchup

**Sweet Potato
Crinkle Planks** 10.45
Served with smoked pepper aioli

Truffle Parmesan Fries 10.45
Served with truffle aioli

Crisp Fries 8.50
Served with house ketchup

SOUPS AND GREENS

Beet Quinoa Salad 17.60
Red and golden beets, chèvre,
garbanzo beans, arugula, quinoa,
edamame, red peppers,
served with balsamic vinaigrette

Red Cow Salad 15.95
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* 17.60
60% Certified Angus Beef®, 40%
ground bacon, candied bacon,
aged cheddar, beer mustard

Turkey Burger 17.35
Voted "Best" by MplsStPaul Magazine
Sliced radish, arugula,
crushed pistachios, cilantro lime

Ultimate Burger* 17.05
Certified Angus Beef® patty,
Wisconsin aged cheddar, lettuce,
tomato, onion, Red Cow sauce

Blues Burger* 17.05
Certified Angus Beef® patty,
blue cheese,
apricot-rosemary black pepper jam

Double Barrel Burger* 18.95
2016 Burger Battle Winner
Ribeye, short rib, chuck, brisket patty, white
American, grilled onions, Red Cow sauce

THE OTHERS

Fish Fry 19.30
Beer-battered cod, served with fries
and Red Cow sauce

BLT Chicken 17
Crispy bacon, organic greens,
sliced tomato, garlic aioli

Bourbon Chicken 18.40
Chopped bacon, whipped Brie,
organic greens, balsamic onion jam

Grilled Cheese 15.40
Cheddar, Gruyère, smoked Gouda,
BBQ Chips on grilled sourdough,
served with rustic tomato soup

Tennessee Hot Chicken 18.15
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. 4.3.24