

# FARMER & THE COW

## DRAUGHT BEER

Ask Your Server About Our Rotating Selection  
or  
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## CANS & BOTTLES

<b>Liquid Alchemy In-Core-Rigible</b> (Cider 7.5% 12oz)	<b>8</b>
<b>Superstition Fallen Mist</b> (Cider 5.5% 12oz)	<b>8</b>
<b>Imprint Schmoosje</b> (Fruit Beer 6.5% 16oz) Mystery Can - We Pick For You	<b>7</b>
<b>Dewey Thrills</b> (Fruit Beer 5.25% 16oz) Mystery Can - We Pick For You	<b>7</b>
<b>Pabst PBR</b> (Lager 4.6% 16oz)	<b>5</b>
<b>Stateside Surfside</b> (Hard Tea 4.5% 12oz) Original Tea   Half & Half	<b>9</b>
<b>Suntory -196 Strawberry</b> (Vodka Seltzer 5.5% 12oz)	<b>8</b>
<b>Yuengling Traditional Lager</b> (Lager 4.5% 16oz)	<b>5</b>
<b>Miller Lite</b> (Lager 4.2% 16oz)	<b>5</b>
<b>Citywide</b>	
<b>PBR + Jeppson's Malört</b>	<b>6</b>
<b>Non-Alcoholic</b>	
<b>Fat Orange Cat Free Kittens</b> (NA Pilsner <0.5% 12oz)	<b>7</b>
<b>Athletic Free Wave</b> (NA Ale <0.5% 12oz) Upside Dawn Golden Ale   Free Wave Hazy IPA	<b>7</b>

## WINE

<b>Bubbles</b>		GLS/BTL
<b>Prosecco Brilla, Italy</b> 200ml		<b>/12</b>
<b>Rosé</b>		
<b>Rosé Château de Campuget, France</b>		<b>10/38</b>
<b>White</b>		
<b>Chardonnay Bouchaine, California</b>		<b>15/58</b>
<b>Pinot Grigio Circa, Italy</b>		<b>11/42</b>
<b>Sauvignon Blanc The Applicant, Chile</b>		<b>11/42</b>
<b>Riesling Single Post, Germany</b>		<b>12/46</b>
<b>Red</b>		
<b>Cabernet Sauvignon Decoy, California</b>		<b>13/50</b>
<b>Pinot Noir Juggernaut, California</b>		<b>15/58</b>
<b>Red Blend Skyfall, Washington</b>		<b>12/46</b>
<b>Malbec Luigi Bosca, Argentina</b>		<b>14/54</b>

## OTHER BEVERAGES

<b>Water for the Table</b> 5-Stage Filtered Water Still or Sparkling <i>*cost per table, free refills</i>	<b>2</b>
<b>Boylan's</b> Cola, Diet Cola, Ginger Ale, Root Beer, Lemon Lime, Dr Boylan, Sparkling Lemonade, Shirley Temple	<b>4</b>
<b>Unsweetened Iced Tea</b> Small Batch Organic Black Tea	<b>4</b>

## COCKTAILS

<b>Peach, Please</b> Stateside Vodka   Peach   Herbes de Provence   Bitters	<b>15</b>
<b>Angel's Share</b> Maker's Mark   Blackberry   Lavender   Chokeberry   Lemon	<b>16</b>
<b>Farmer and the Pig</b> Bacon-Infused Evan Williams   Barrel-Aged Maple   Amaro   Bitters   More Bacon	<b>16</b>
<b>Café y Coraje</b> Rum   Espresso   Cachaca   Licor 43   Coffee Liqueur   Bitters	<b>17</b>
<b>Pink Pony Club</b> Catocin Shenandoah Gin   Cranberry   Framboise   Curaçao   Lemon   Vanilla   Glitter	<b>16</b>
<b>Smoke on the Rio</b> Banhez Mezcal   Smokehouse Syrup   Chipotle   Lime   Nixta   Bitters   Smoke	<b>16</b>
<b>Rickety Cricket</b> Four Walls   Guinness Reduction   Nut Bitters	<b>15</b>
<b>Fromage à Trois</b> (contains: gluten) Cognac   Roquefort   PX Sherry   Fig	<b>16</b>
<b>Wakamezake</b> Roku Gin   Nori   Yuzu   Cocchi Americano	<b>17</b>

## CLASSIC REINDITIONS

Add Smoke to these Cocktails +2  
*(except Whiskey Sour)*

<b>Old Fashioned</b> Four Roses   Rye Demerara   Aromatic Bitters	<b>15</b>
<b>Seasonal Old Fashioned</b> Rum   Pineapple Amaro   Nut Bitters	<b>15</b>
<b>Manhattan</b> Catocin Creek Rye   Vermut Rojo   Amaro   Bitters	<b>17</b>
<b>Naked &amp; Afraid</b> Bruichladdich Port Charlotte   Passion Fruit   Centerbe   Lime	<b>17</b>
<b>Whiskey Sour</b> Penelope Bourbon   Goji Berry   Lemon   Sherry   Egg White	<b>17</b>
<b>429 Decatur</b> Branca Menta   Cacao   Coffee Liqueur   Ginger	<b>16</b>

## ZERO PROOF COCKTAILS

<b>After Hanabi</b> Undone No. 2 Not Gin   Undone No. 8 Not Wine Aperitif   Sakura   Cherry Blossom Tonic	<b>12</b>
<b>Pichón de Bebida</b> Undone No. 4 Not Mezcal   Mango   Lime   Grapefruit Soda	<b>12</b>
<b>Autopilot</b> Undone No. 3 Not Whiskey   Undone No. 5 Not Italian Aperio   Undone No. 7 Not Orange Bitter   Lemon   Gomme	<b>12</b>

Maximum of two credit cards/separate checks per table. 20% gratuity may be added to parties of six or larger. No split checks for parties of six or larger. Please alert us of any allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. (v) Vegetarian or available by request