

# Share-ables

## Ahi Crisps

Seared tuna, avocado, ponzu, sliced radish & pepper aioli on crisps 11.50

## Wings

Boneless or on-the-bone 10.75

- Buffalo
- BBQ
- Japanese Sticky

## Poutines

Saucy goodness over hand-cut fries 10.50

- braised beef &  beer cheese
- apples, bacon & blue cheese 

## Wisconsin Cheese Curds

Beer-battered, served with triple berry ketchup 9.75

## Slider Trio (Pick Three) 11.25

Pastrami Sliders with Swiss cheese, kraut, & Red Cow sauce on pretzel buns

---

Pork Belly Sliders with cilantro-lime aioli, orange ponzu, corn salsa & red cabbage

---

Buffalo Chicken Sliders with blue cheese potato salad on pretzel buns

## Scotch Eggs

Beer mustard dipping sauce 9.25

## Onion Rings

House-battered onion rings, horseradish ranch & BBQ sauce for dipping 8.50

## Nachos

Corn tortilla chips, queso, shishito peppers, barbacoa beef & chèvre 9.25

## Artisan Cheese Board

Manchego, local blue & brie cheeses & assorted salamis, crackers, grapes, apples & honey 14

## Caramel-Bacon Puffcorn

House-made & delicious! 4.50

## Pretzel

Served with  beer cheese for dipping 6.75

## Jerky

House-made beef jerky 6

## Chips & Onion Dip

Classic French onion dip & house-made chips 6.75

## Hummus

Veggies & crackers 9.25

 GF

indicates menu items that can be prepared Gluten-Free



made from scratch & hand pattied  
served with hand-cut fries, slaw or seasonal fruit



## Certified Angus Beef®

### Ultimate

CAB® burger, Wisconsin aged cheddar, iceberg lettuce, tomato, onion & Red Cow sauce 10.75

### Barcelona

CAB® burger, manchego, prosciutto, piquillo pepper & smoked aioli 12.50

### 60/40 Burger

60% CAB® burger & 40% ground bacon patty, Wisconsin aged cheddar, beer mustard & candied bacon 12.50

### Manhattan 2.0

Red Cow Grind - brisket, short rib, chuck & sirloin with bacon confit, Gruyere, arugula & dried cherry-red wine jam on a pretzel bun 16.50

### Brooklyn

Two thinly smashed Red Cow Grind, white American, bone marrow & house-made pickles 14

### Royale

CAB® burger, pork belly, brie, arugula & tomato jam 13

### Patty Melt

CAB® burger, caramelized onion & Swiss cheese on molasses rye 11.25

### Cowboy

CAB® burger, Wisconsin aged cheddar, root beer pulled pork, onion rings & house-made BBQ sauce 13

### Mushroom-Swiss

CAB® burger, merlot mushrooms, garlic mayo & Swiss cheese 11.50

### Breakfast

CAB® burger, peanut butter, over-easy egg, bacon & Wisconsin aged cheddar on sourdough 12

## Local Grass Fed

### French Onion

Local grass fed beef, white cheddar, French onions, chive sour cream & homemade potato chips 14.75

### Blues Burger

Local grass fed beef, Wisconsin blue cheese & apricot-rosemary black pepper jam 14.75

## Other Burgers

### Turkey "Voted Best" by in 2013

Cilantro-lime aioli, sliced radish, arugula & crushed pistachios 11.75

### Ahi Tuna

Spicy tuna burger, fresh avocado & dragon sauce 14.50

### Bison

Caramelized onions, fig & goat cheese 13.50

### Veggie Love

Curried chickpea burger, avocado salsa & sliced red cabbage 10.75

### Lamb

Mint jelly, jalapeño cream cheese 13.50

# Flatbread

## Korean BBQ

Pork belly, fresh mozzarella, red & green onion, carrot, red pepper, Napa cabbage, house-made Korean BBQ sauce & Kimchi vinaigrette 11.50

## Smoked Tomato & Asparagus

Artichoke pesto, smoked tomato, asparagus, fresh mozzarella & parmesan cheeses 10

## Fig & Prosciutto

House-made fig jam, crispy & fresh prosciutto, toasted almonds, arugula, mozzarella & manchego cheeses 11.50

## Pepperoni

Tomato sauce, cheese, oregano & pepperoni 11

# Sandwiches

served with hand-cut fries, slaw or seasonal fruit

## Grilled Cheese

Cheddar, Gruyere, smoked gouda & BBQ chips on sourdough served with hearty tomato soup 10.50

## Cubano <sup>GF</sup>

Nitrate-free ham, pulled pork, pickle, dijon mustard, smoked gouda 13.25

## Chicken

Roasted chicken, sriracha aioli, avocado-tomatillo salsa, lettuce, tomato & bacon crumble on focaccia 12.25

## Pretzel Reuben

Nitrate-free pastrami, sauerkraut, Red Cow sauce & Swiss, served on a pretzel bun 13.75

## Root Beer Pulled Pork <sup>GF</sup>

Root beer braised pulled pork, coleslaw & BBQ sauce on a Wuollet's bun 10

# Greens

## Steak <sup>GF</sup>

Seasoned steak, spinach, dried cherries, shaved fennel, feta & sherry vinaigrette 14

## Greek Kale

Tuscan kale & assorted lettuce, roasted chicken, garbanzo beans, Kalamata olives, roasted red pepper, red onion, pine nuts, feta & lemon vinaigrette 12.50

## Beet Quinoa <sup>GF</sup>

Roasted red & golden beets, arugula, quinoa, edamame, red peppers, garbanzos, balsamic vinaigrette & chèvre 12.25

## Red Cow <sup>GF</sup>

Crispy prosciutto, pine nuts, shaved parmesan, mixed greens & balsamic vinaigrette.  
Large 10 Small 6

## Chopped

Greens, Wisconsin blue cheese, sweet corn, golden raisins, grape tomatoes, smoky bacon, croutons & citrus vinaigrette 10.50 **Add roasted chicken \$2**

## Wedge <sup>GF</sup>

Blue cheese dressing, tomatoes, red onion & crispy bacon.  
Large 10 Small 6



# Other Favorites

## Fish Fry

Beer-battered white fish, hand-cut fries & Red Cow sauce 12.50 *Enjoy all-you-can-eat 15*

## Mac-n-Cheese

Elbow macaroni, cheese sauce topped with toasted bread crumbs 10.75 **Add tomato & andouille sausage \$2**

## Shrimp Tacos

Seasoned tempura shrimp, Napa cabbage, cilantro-lime aioli, pickled red onion, pineapple salsa & fresh avocado 13.75

# Scratch Soups

**Beer Cheese** 4.50/cup 6.50/bowl

**Rustic Tomato <sup>GF</sup>** 4.50/cup 6.50/bowl

**Soup of the Day** 4.50/cup 6.50/bowl

# Fries & More

## Hand-cut Fries <sup>GF</sup>

· Original 3.50/small 5.00/large  
· Truffle-parmesan 4.50/small 6.50/large

## Sweet Potato Crinkle Planks

with smoked pepper aioli 4.50/small 6.50/large

**Fresh Fruit <sup>GF</sup>** 3.25

**Coleslaw <sup>GF</sup>** 2.50

# Beverages

**Black Eyed Cold Press (on nitro)** 6

**Soda** 2.75

**Iced Tea** 2.75

**Coffee** 2.75

**Hot Tea** 3

**Fresh Squeezed Lemonade** 3

**Milk** 2.50

## RED COW PROUDLY

USES WUOLLETS, BREADSMITH, WINGARD FARMS,  
LOCAL CHEESE PRODUCERS & FARMERS.

**GF**

indicates menu items that can be prepared Gluten-Free

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELL-FISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER-COOKED. IF YOU HAVE ANY ALLERGIES TO CERTAIN FOODS, PLEASE INFORM YOUR SERVER.