

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

Other Favorites

Fish Fry

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

Shrimp Tacos

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

Grilled Cheese

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

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

Scratch Soups

Beer Cheese 4.50/cup 6.50/bowl

Rustic Tomato  4.50/cup 6.50/bowl

Soup of the Day 4.50/cup 6.50/bowl

Fries & More

Hand-cut Fries

- Original 3.50/small 5/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  3.25

Coleslaw  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

Fresh Juice 3.25
Fresh Squeezed OJ - Apple Juice - Tomato Juice

Milk 2.50

RED COW

• fine burgers, beer & wine •

North Loop To Go

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www.redcowmn.com

BREAKFAST MENU

Served Saturday & Sunday 9a-2p

Hen House Favorites

Steak n' Eggs

Ash-rubbed steak, house potatoes, roasted tomatoes, shishito peppers & two eggs. Toast 14

Cowhand's

Griddled hashbrowns, caramelized onions, cheddar cheese over scrambled eggs. Toast 10.25

AM Chimichanga

Tinga chicken, refried beans, house potatoes, red & green chiles, crispy flour tortilla, cheese sauce & over-easy eggs 11.50

Huevos Rancheros

Refried beans, guacamole, crisp lettuce, tomatoes, crispy tortillas, two eggs, chèvre & ranchero sauce 10.50
Add barbacoa beef 3

Pete's Breakfast

Two eggs & toast 5.25 Add breakfast meat 3
Add hashbrowns or house potatoes 3

Hollandaised

Classic

Hollandaise, poached eggs, grilled tomato, shaved ham & English muffin. Fruit 11

Chilaquiles

Barbacoa beef & poached eggs, ranchero sauced corn tortillas, cheddar cheese, chipotle Hollandaise. Hashbrowns 12

Toasts

Pastrami Hash

Nitrate-free pastrami, house potatoes, sauerkraut, poblano pepper & pickled mustard, two eggs & Hollandaise over Wuollet's thick-cut molasses rye 11

Veggie

Avocado, tomatoes, arugula & goat cheese fondue over Wuollet's thick-cut 7-grain with poached eggs. Greens 10.50

Smoked Salmon

Soft scrambled eggs, caviar, red onion, dill, pickled mustard, creme fraiche over Wuollet's thick-cut molasses rye. Greens 11.50

Fluffer Nutter

Bananas, Nutella, marshmallow & peanuts over brioche with creamy peanut butter 8

Biscuits

B & G

Two eggs & sausage gravy over biscuits. Fruit 10

Chicken n' Biscuits

Roasted chicken, local Bare chili-honey butter, sunny-side up egg & house-made biscuits. Fruit 11

Honey Butter Biscuits

House-made biscuits & local Bare honey butter 5

Baby Cake's Cakes

Red Velvet

Bananas, peanut butter cream cheese frosting & bacon-maple syrup 8.50

Buttermilk Blues

Fresh blueberry & sweet cream 8.50

Wild Grains (Dairy-Free)

Oatmeal, quinoa & wild rice with house-made granola & local Bare honey 8.50

Flight of Cakes

Choose any three cakes from above, mix & match 9

French Toast

Battered brioche, powdered sugar & butter 8.50
Add berries & sweet cream 1.50

More Breakfast Stuff

Crock of Oatmeal

Brûléed with a side of cream 6

After Yoga

Greek yogurt, chia seeds, granola, fruit & local Bare orange honey 8

Local Bread - Wuollet's, Breadsmith & New French

7-Grain, Sourdough, Molasses Rye, Brioche & Gluten-Free or English Muffin 2.50

Meats

Applewood bacon, nitrate-free ham, Andouille sausage & sweet maple sausage 3.75

Hashbrowns or House Potatoes 3.75

Greens

Beet Quinoa

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

Greek Kale

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

Red Cow

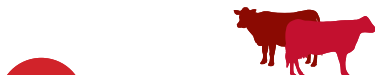
Crispy prosciutto, pine nuts, shaved parmesan, mixed greens & balsamic vinaigrette. Large 10 Small 6

Chopped

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

Wedge

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



 indicates menu items that are available Gluten-Free

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

Wisconsin Cheese Curds

Beer-battered, served with triple berry ketchup 9.75

Scotch Eggs

Beer mustard dipping sauce 9.25

Caramel-Bacon Puffcorn

House-made & delicious! 4.50

Chips & Onion Dip

Classic French onion dip & house-made chips 6.75



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

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 chery-red wine jam on a pretzel bun 16.50

Brooklyn

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

Patty Melt

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

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

Bison

Caramelized onions, fig & goat cheese 13.50

Veggie Love

Curried chickpea burger, avocado salsa & red cabbage 10.75