



FARM TABLE

BEVERAGES *and* LIBATIONS

happy hour

Saturday, 3–5 PM

\$1 OFF Tap Wine & Beer &
\$10 Beer Pitchers!

[COFFEE]

DRIP

French Roast or Decaf. 3.

NITRO COLD BREW

Creamy nitro cold brew coffee on tap. 4.5

CAPPUCCINO

A perfect balance of airy foam, steamed milk, & espresso. 4.5

LATTE

Traditionally prepared with double espresso, steamed milk, & a dollop of steamed–milk froth. 4.5

BREVÉ

Heavenly frothed half–and–half with smooth espresso. 4.5

MOCHA

Steamed milk, chocolate, espresso, & milk froth. 5.

MIEL

Steamed milk, local honey, milk froth, espresso, & a dash of cinnamon. 5.

MAPLE LATTE

Prepared with double espresso, steamed milk, a dollop of steamed–milk froth, and local maple syrup. 5.

CHAI LATTE

House–made chai tea, steamed–milk froth, & a dash of cinnamon. 4.5

ADD FLAVOR SHOT

Vanilla or caramel. + .50

* **HYPER-LOCAL ITEM** *

[TEA]

RED CLOVER HERBAL TEA

Lemon Balm
Lemongrass & Ginger
Tulsi, Peppermint, & Rose
Lemon Balm & Chamomile
Tulsi, Spearmint, & Lavender

CUP 5. | POT for TWO 9.

RISHI GREEN

Jasmine
Raspberry Green

RISHI BLACK

English Breakfast
Earl Grey
Masala Chai

RISHI HERBAL

Turmeric Ginger
Ginger
Blueberry Rooibos

RISHI WHITE

Peach Blossom

CUP 3. | POT for TWO 5.

[DRINK]

DEANE'S KOMBUCHA PINT 5.

WISCO POP! 4.

Strawberry, Cherry, or Ginger

MILK 3.

ICED TEA 3.

ARNOLD PALMER 4.

LEMONADE 3.

THAI BASIL LEMONADE 4.

ORANGE JUICE 3.

HOT CHOCOLATE 4.5

Z-ORCHARD HOT APPLE CIDER 5.

[COCKTAILS]

ROSÉ APPLE CIDER SANGRIA

GLASS 8. | CARAFE 26.

MIMOSA

Sunshine in a glass—organic orange juice & Mercat Cava. 7.

BLOODY MARY

The drink that bites back! House-made tomato mix including fresh ramps, pickle juice, celeriac, house hot sauce, & garlic. Midwest Vodka 8. | 45th Top Shelf 10. ADD a beer chaser + 1.

IMMORTAL

Kombucha! Booze! How can you go wrong? Ask your server for the current kombucha flavor on tap. Midwest Vodka 8. | 45th Parallel 9.

ASK about *this* weekend's featured COCKTAIL!

CHERRY WISCO OLD FASHIONED

Your choice of whiskey & house-made bitters topped off with Cherry Wisco Pop! & orange. Wollersheim House Press Brandy 9. Border Bourbon 11. | Four Roses 8.

BEE STING CIDER

Local Z-Orchard apple cider steamed with a touch of cream, cinnamon, honey, & whiskey. Border Bourbon 9. | Four Roses 7.

[WINE]

BY the GLASS

CAVA 8.

RIESLING 7.

MOURAT BLANC 8.

CHARDONNAY 8.

GINI SOAVE 7.

CABERNET SAUVIGNON 8.

BOTTLES of RED

TAVIGNANO,

Rosso Piceno Cervidioni 35.

CRITÈRA PRIMITIVO,

Schola Sarmenti 29.

ZINFANDEL, Three Wine Co. 29.

PINOT NOIR, Illahe 32.

CABERNET SAUVIGNON,
Araucano 24.

BOTTLES of WHITE

RIESLING,

Georg Albrecht Schneider 25.

CHARDONNAY, Sidekick 25.

SAUVIGNON BLANC,
Long Meadow Ranch 24.

SOAVE CLASSICO, Gimi 28.

BUBBLES

CAVA, Mercat 25.

[BEER]

16-ounce pour | TAPS

SPOTTED COW

New Glarus • Farmhouse Ale 5.

SUPER SQUISHY

Oliphant • Blackberry, raspberry, vanilla, sea salt, & lactose sour 6.

SPACE FORCE

Hop & Barrel • Double IPA 5.

OLD CREAMERY MILK STOUT

Brickfield Brewing • Stout 5.

RIGHT TIME RYE

Brickfield • Amber 5.

PITCHER OF BEER 15.

12-ounce container | Bottles + CANS

FESTBIER

Oliphant • Oktoberfest 4.

SPOOKY SQUISHY

Oliphant • Apple Pie Sour 5.

LAST YEAR'S TALENT

Oliphant • Imperial Stout 5.

MOON MAN

New Glarus • Pale Ale 4.

HONEES HONEES

Oliphant • Peanut butter & honey golden ale 4.

CROOKED GRIN

Hop & Barrel • IPA 4.

HONEY CRISP CIDER

