



# 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

Mint, 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.

### [ OTHER DRINKS ]

#### DEANE'S KOMBUCHA PINT 5.

#### WISCO POP! 4.

Strawberry, Cherry, or Ginger

#### MILK 3.

#### ICED TEA 3.

#### ARNOLD PALMER 4.

#### LEMONADE 3.

#### ORANGE JUICE 3.

#### SMOKED CHICKEN SIPPIN' BROTH 4.

#### 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.

#### OLD FASHIONED

Your choice of whiskey, house-made bitters, an orange slice, & a cherry in syrup. Wollersheim House Press Brandy 9. Border Bourbon 11.

#### BEE STING CIDER

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

#### WHISKEY SOUR

Lemon shrub, frothed egg white, & Border Bourbon. 10.

#### CRANBERRY COSMO

House cranberry juice, 45th Parallel Orangeccello, a hint of lime, & vodka choice. Midwest Vodka 8. | 45th Top Shelf 10.

### [ WINE ]

#### BY the GLASS

#### CAVA 8.

#### RIESLING 7.

#### MOURAT BLANC 8.

#### CHARDONNAY 8.

#### GINI SOAVE 7.

#### CABERNET SAUVIGNON 8.

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#### BOTTLES of RED

#### TAVIGNANO,

Rosso Piceno Cervidioni 35.

#### CRITÈRA PRIMITIVO,

Schola Sarmanti 29.

#### ZINFANDEL, Three Wine Co. 29.

#### PINOT NOIR, Illahe 32.

#### CABERNET SAUVIGNON,

Araucano 24.

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#### BOTTLES of WHITE

#### RIESLING,

Georg Albrecht Schneider 25.

#### CHARDONNAY, Subsoil 24.

#### SAUVIGNON BLANC,

Long Meadow Ranch 24.

#### SOAVE CLASSICO, Gini 28.

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#### BUBBLES

#### CAVA, Mercat 25.

### [ BEER ]

#### 16-ounce pour | TAPS

#### SPOTTED COW

New Glarus • Farmhouse Ale 5.

#### ANUTART

Oliphant • Raspberry 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.

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#### 12-ounce container | Bottles + CANS

#### ROTATING OLIPHANT CANS

Ask your server for what's available this week!

#### FESTBIER

Oliphant • Oktoberfest 4.

#### MOON MAN

New Glarus • Pale Ale 4.

#### CROOKED GRIN

Hop & Barrel • IPA 4.

#### HONEY CRISP CIDER

Maiden Rock • Dry hard cider 4.