

RED COW

SHAREABLES

- Fresh Oysters*** mignonette, cocktail sauce, lemon // 4 each
- Chips & Onion Dip** classic french onion dip, house-made chips 10.50
- Ahi Crisps*** seared tuna, avocado, ponzu, radish, smoked pepper aioli, lavosh crackers 14
- Cheese Curds** beer-battered, triple berry ketchup 12.25
- The Brie Toast** apple, brie, honey, walnut 10
- Buffalo Cauliflower** gluten-free breading, buffalo sauce, blue cheese 10 // *available plant based* ●
- Macaroni & Cheese** five cheese sauce 8
- Asparagus** gribiche, herbs 8
- Succotash** corn, bacon, mixed veggies 8
- Potatoes Bravas** piquillo, garlic aioli 8
- Fries** classic // sweet potato // truffle // tots

BURGERS

- Double Barrel** double smash, white american, grilled onion, special sauce 17.50
- Veggie** double smash, bean & cashew, pepperjack, smoked pepper aioli 15
- Ultimate*** cheddar, red cow sauce 15.75
LTO available upon request
- 60/40*** 60% beef & 40% bacon, cheddar, candied bacon, beer mustard 16.25
- Turkey*** avocado, radish, arugula, pistachio, cilantro-lime aioli 16.25
- So Cal** ● impossible™, avocado, lettuce, tomato, onion, vegan garlic mayo, multi-grain bun 17.75

EASTER BRUNCH

- Monkey Bread** 11
- Gouda Hash** 5
- Ham & Cheese Omelette** mixed greens 15
- Steak & Eggs** choice of eggs, gouda hash, bearnaise, toast 19
- Breakfast Burger*** two patties, peanut butter, bacon, over-easy egg, cheddar, sourdough 18
- Bagel Burger*** 60/40 patty, jalapeno cream cheese, cheddar, candied bacon, over-easy egg 18
- Avocado Toast*** multi-grain bread, avocado, heirloom tomatoes, 2 over easy eggs, aleppo, brunch greens 15.50
- Smothered Breakfast Burrito** eggs, tots, breakfast sausage, corn, black beans, cheddar, salsa verde, piquillo salsa, chipotle hollandaise 16.25
- Berry French Toast** blueberry, strawberry, blackberry & raspberry, whipped cream, powdered sugar 14.50
- Classic Benedict*** english muffin, tomato, ham, poached eggs, house made hollandaise, smoked paprika, brunch greens 16.50
- Pete's Breakfast*** two eggs, gouda hash, toast, choice of breakfast meat 17
- Pastrami Hash*** pastrami, sauerkraut, over easy eggs, diced potatoes, gruyere, bell pepper, red cow sauce & hollandaise, choice of toast 17

● denotes **Plant Based** selections

SALADS & BOWLS

- House Salad** crispy prosciutto, manchego, marcona almonds, sherry vinaigrette 10
- Beet Salad** chèvre, candied walnut, champagne vinaigrette 10
- Wedge Salad** little gem, bacon, tomato, blue cheese, shallot 9
- Baja Bowl** grilled chicken, brown rice, quinoa, sweet corn, black bean, avocado, radish, cotija, pickled onion, jalapeño, cilantro-lime crema 20
- Tuna Poke* Bowl** sushi rice, edamame, cucumber, radish, carrot, onion, cabbage, avocado, pickled ginger, sesame, dragon sauce, nori 18

SANDWICHES

- Tuna Melt** gouda, cheddar, shoestring potatoes, sourdough 14
- Patty Melt** american, cheddar, caramelized onion, garlic mayo, sourdough 15
- Chicken Club** grilled chicken, bacon, lettuce, tomato, avocado, mayo 15.50

BEVERAGES

- Bunny Martini** 15
- Mimosa** 12 **Bloody Mary** 13
- Bloody Derby** 13.25 **Cold Brew & Tonic** 10
- Brunch Flight** 5 oz. each 16 // cold brew, mimosa, bloody mary, odell lagerado

* These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. If you have any allergies to certain foods, please inform your server.