

RED COW

SHAREABLES

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

Buffalo Cauliflower gluten-free breading, buffalo sauce, blue cheese 14 *available plant based* ●

Wings

on-the-bone 16.25 // gluten-free boneless 16.25
buffalo • bbq • japanese sticky • dry rub

MAC & CHEESE

Five Cheese shellbowl macaroni, five-cheese sauce, crispy parmesan 14

Lobster five-cheese sauce, fresh lobster, old bay seasoning 22

BURGERS

Double Barrel double smash, white american, grilled onion, special sauce 18.50

Veggie double smash, bean & cashew, pepperjack, smoked pepper aioli 15.75

Ultimate* cheddar, red cow sauce 16.50
LTO available upon request

60/40* 60% beef & 40% bacon, cheddar, candied bacon, beer mustard 17

Turkey* avocado, radish, arugula, pistachio, cilantro-lime aioli 17

So Cal ● impossible™, avocado, lettuce, tomato, onion, vegan garlic mayo, multi-grain bun 18.50

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

Red Cow Salad crispy prosciutto, manchego, marcona almonds, sherry vinaigrette 10.25 sm • 15.50 lg

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 20.50

Tuna Poke Bowl* sushi rice, edamame, cucumber, radish, carrot, onion, cabbage, avocado, pickled ginger, sesame, dragon sauce, nori 21

SANDWICHES

Tuna Melt gouda, cheddar, shoestring potatoes, sourdough 17.25

Patty Melt american, cheddar, caramelized onion, garlic mayo, sourdough 17

Chicken Club grilled chicken, bacon, lettuce, tomato, avocado, mayo 17.25

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.