

LIBATIONS MENU

Main Street Farmer House Cocktails

THE SAINT MICHAEL battered bourbon, smoked vanilla demarara & black walnut bitters	12
MSF OLD FASHIONED FARMER rye whiskey, bourbon, demarara & bitters	12
BLUEBERRY SOUR SMASH house infused blueberry vodka, sweet & sour	11
JALAPEÑO BUSINESS jalapeño infused reposado, pineapple juice & sweet & sour	12
BESOS PICANTE reposado tequila, orange crema & chili ancho Reyes	12
THE WHITE GOAT rum, coconut cream & pineapple juice	12
RASPBERRY LEMON DROP vodka, raspberry liqueur with sweet & sour	11
RED ROBIN SIDE CAR germaine robin brandy, grand marnier & lime juice	16
MARTINI POLSKA zubrowka bison grass vodka, honey liqueur, apple juice & cinnamon syrup	12
MARGATINI reposado tequila, cointreau, lime juice & simple syrup	10
JILTED BRIDE ketel one gratefruit & rose vodka, sparkling wine & rhubarb bitters	11
ESPRESSO MARTINI vodka, kahlua, baileys, amaretto & espresso	12

Classic Cocktails

MARGARITA tequila, cointreau, & sweet & sour	12
FRENCH 75 gin, fresh lemon juice, simple syrup & sparkling wine	11
APEROL SPRITZ aperol orange bitters, sparkling wine & an orange wedge	11
MOJITO rum, mint, lime, simple syrup, soda water & sprite	12
MOSCOW MULE vodka, ginger beer & fresh lime in a copper cup	10
COSMOPOLITAN vodka, cointreau, cranberry juice & fresh lime	10

Tequila + Mezcal Flights

(3 .5 -ounce samples)

MEZCAL – fidencio, 400 rabbits, derrumbes Oaxaca	14
PLATO TEQUILA – casamigos, riazul, don julio	14
REPOSADO TEQUILA – casamigos, riazul, don julio	16
ANEJO TEQUILA – casamigos, riazul, don julio	18

Champagne & Sparkling

PROSECCO AVISSI <i>italy</i> flavors of green apple and pear 100 ml. personal bottle	12
BRUT ROSE CAVA GRAN CASTILLA ROCIO <i>spain</i> flavors of red berries, mandarin, orange w/ a buttery finish	12 46
SPARKLING SCHARFFENBERGER <i>california</i> rich + creamy sparkling white from the Anderson Valley of northern California. excellent on its own or w/ any salad!	34
CHAMPAGNE ROEDERER BRUT PREMIER <i>france</i> this champagne is the real deal. a perfect balance between youth + maturity, acid + richness, fruit + minerality. pair w/ any salad!	79

Whites

SAUVIGNON BLANC SAINT CLAIR <i>new zealand, 2020</i>	11 42
ROSÉ BIELER PERE & FILS <i>france, 2019</i>	11 42
MOSCATO CASTELLO DEL POGGIO <i>italy</i>	10 38
CHARDONNAY CAVE DE LUGNY <i>france, 2017</i>	11 42
PINOT GRIGIO TERRA D'ORO <i>california, 2019</i>	12 46
CHARDONNAY NAPA CELLARS <i>california, 2017</i>	13 49

Reds

CABERNET FOUR VIRTUES, BOURBON BARREL <i>california, 2017</i>	13 49
CABERNET PREDATOR <i>california, 2017</i>	12 46
RED BLEND JOEL GOTT PALISADES <i>california, 2017</i>	11 42
PINOT NIOB TRIBUTE <i>california, 2018</i>	11 42
BEAUJOLAIS CHATEAU DE JARNIOUX <i>france, 2020</i>	10 38

main street farmer serves a 6 oz glass of wine.

Beer

ask your server about our current draught selections.

BOTTLE/CAN	excelsior blond 16oz tallboy
budweiser	bell's 2-hearted ipa
coors light	o'doul's na
micheLOB golden draft light	stella cidre
corona	blue moon
stella artois	white claw

Coffee + Tea

ESPRESSO 4.5	CAFE LATTE 5.5	HOT ASSORTED TEA 4.5
ESPRESSO 4.5	CAFE MOCHA 6	IRISH COFFEE 10
AMERICANO 4.5	DRIP COFFEE 4.5	jameson, bailey's, coffee & whipped cream
CAPPUCINO 5.5		KEOKE COFFEE 10
		dark rum, baileys & coffee