

# LIBATIONS MENU

## Fall / Winter Cocktails

<b>APPLE CINNAMON MULE</b>	10
apple-cinnamon infused vodka, ginger beer & lime	
<b>HARVEST PUMPKIN SPICE</b>	11
rumchata, vodka & pumpkin spice	
<b>TORONTO MAPLE LEAF</b>	11
canadian whiskey, maple syrup w/ a lemon twist	
<b>OTOÑO AGAVE ROJO</b>	11
tequila, cointreau, creme de cassis & ginger beer	

## Main Street Farmer House Cocktails

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

## Classic Cocktails

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

## Tequila + Mezcal Flights

(3 .5 -ounce samples)

<b>MEZCAL</b> – fidencio, 400 rabbits, derrumbes oaxaca	14
<b>PLATO TEQUILA</b> – casamigos, riaazul, don julio	14
<b>REPOSADO TEQUILA</b> – casamigos, riaazul, don julio	16
<b>ANEJO TEQUILA</b> – casamigos, riaazul, don julio	18

## Champagne & Sparkling

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

## Whites

<b>SAUVIGNON BLANC SAINT CLAIR</b> <i>new zealand, 2020</i>	11   42
<b>MOSCATO CASTELLO DEL POGGIO</b> <i>italy</i>	10   38
<b>PINOT GRIGIO TERRA D'ORO</b> <i>california, 2019</i>	12   46
<b>CHARDONNAY NAPA CELLARS</b> <i>california, 2017</i>	13   49

## Reds

<b>CABERNET FOUR VIRTUES, BOURBON BARREL</b> <i>california, 2017</i>	13   49
<b>CABERNET PREDATOR</b> <i>california, 2017</i>	12   46
<b>RED BLEND JOEL GOTT PALISADES</b> <i>california, 2017</i>	11   42
<b>PINOT NIOR TRIBUTE</b> <i>california, 2018</i>	11   42

main street farmer serves a 6 oz glass of wine.

## Beer

ask your server about our current draught selections.

### BOTTLE/CAN

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
excelsior blond	

## Coffee + Tea

<b>ESPRESSO</b> 4.5	<b>CAFE LATTE</b> 5.5	<b>HOT ASSORTED TEA</b> 4.5
<b>ESPRESSO</b> 4.5	<b>CAFE MOCHA</b> 6	<b>IRISH COFFEE</b> 10
<b>AMERICANO</b> 4.5	<b>DRIP COFFEE</b> 4.5	<b>KEOKE COFFEE</b> 10
<b>CAPPUCINO</b> 5.5		