FARM - TO - FORK

Farmer's TABLE

ESTD. 2016

A NEIGHBORHOOD EATERY

DRINK MENU

SIGNATURE COCKTAILS

Beautiful Mezz 15
Hibiscus infused 400 Conejos+ Mango Purée + Lime and Agave, + Tajin rim

Blackberry Basil Lemonade 14
blackberry liqueur + fresh blackberries + basil + lemonade

Peachy Keen 14
peach whiskey + ginger beer + lime + peach bitters + mint

Ft Manhattan 16
barrel aged bourbon + angostura bitters + sweet vermouth

Smoking Gun 15
400 Conejos + mezcal + orange juice + pineapple juice + agave + blazed chilli

Black Sazerac 17
Absinthe rinse + Rye-Bourbon + Averna + Peychaud's bitters + Angostura bitters + Agave

Farmers Espresso Martini 16
vanilla vodka + coffee liqueur + espresso
- add Baileys +$3

What In Blue Blazes 14
blueberry & jalapeno infused tequila + fresh lime + tajin rim

Gettin' Figgy 15
fig infused vodka + pomegranate + lemon + honey + topped with champagne

Straw Man 14
vodka + strawberry puree + mango puree + lemon

ON TAP

Farm-made Red Sangria | **13**

Farm-made White Sangria | **13**

Living Tea Kombucha | **7**

Local Roots ROTATING HARD KOMBUCHA | 7% ABV | **8**

Modelo Especial MEXICAN LAGER | 4.4% ABV | **9**

Mother Earth CALI CREAMIN' NITRO | 5% ABV | **9**

Delahunt | OVERCAST HAZY IPA 7% ABV | **10**

Guinness | **11**

Mike Hess | GRAPEFRUIT SOLIS IPA, 7.5% ABV | **9**

Alesmith | .394 PALE ALE, 6% ABV | **8**

Coronado | ORANGE WIT, 4.9% ABV | **9**

Pizza Port | CHRONIC AMBER ALE, 4.9% ABV | **9**

Attitude | Pils Bitte 5.2% ABV | **10**

Stone Buenavesa | SALT & LIME LAGER, 4.7% ABV | **9**

Society | PUPIL IPA, 7.5% ABV | **10**

Attitude | Rotating Tap | **10**

Mammoth Brewing | Brown Ale | **10**

BOTTLES

Peroni - 5.2% ABV | **9**

Coors Light - 4.2% ABV | **7**

Corona - 4.6% ABV | **8**

Stella Artois - 5.2% ABV | **8**

Michelob Ultra - 4.8% ABV | **7**

Rotating Cider | **8**

Rotating Sour | **10**

Heineken | NON-ALCOHOLIC | **7**

Seltzers | WHITE CLAWS AND ASHLAND | **8**