



COTTLE VILLAGE

FARMSTEAD+DISTILLERY

APPETIZERS

Charcuterie 20
cured meats, artisan cheeses, grilled pita, vegetables, jalapeño-tomato jam, bacon caramel

Steak Sliders on Brioche Roll 20
(4) tenderoin, caramelized onions, blue cheese horseradish cream

Fried Chicken and Biscuit 14
(4) small biscuits, jalapeño-tomato jam

Hummus 14
beet, red pepper, roasted garlic, grilled pita, cucumber, broccoli, crispy cauliflower

Smoked Wings 16
(10) house honey buffalo w/ ranch dipping sauce

Crab Cakes 20
(2) lump crab, spinach, remoulade

Baby Back Ribs 16
(4) smoked, deep fried, tossed in sweet chili sauce, on julienned red peppers, romaine, carrots in cilantro vinaigrette

Seared Ahi Tuna Tacos 20
(4) medium rare, wonton shells, sticky sushi rice, citrus soy marinated tuna, julienned red peppers, romaine, carrots, cilantro vinaigrette

SALADS & SOUP

Chopped 14
spring mix, blue cheese crumbles, bacon, cherry tomatoes, avocado, sherry shallot vinaigrette

Goat Cheese and Beet 14
spring mix, spinach, candied walnuts, white balsamic truffle and lemon

Wedge 14
iceberg, bacon, bleu cheese crumbles, red onion, tomatoes, bleu cheese dressing

Caesar 14/ side 7
romaine, parmesan cheese crisp, house croutons, house caesar dressing with anchovy

Garden 14/ side 7
iceberg, spring mix, cucumber, tomato, house vinaigrette

PROTEINS — add steak 8, chicken 6, or shrimp 6

French Onion • Soup Du Jour 8

DESSERTS

Cookie Skillet 10
ice cream, bourbon caramel glaze

Goopy Butter Cake 9
seasonal flavors

Hank’s Cheesecake 11
Chef’s choice

Chocolate Mousse 11
Vegan & Gluten Free

HANDHELDS *served with fries (+2 upgrade)*

Tavern Burger 17
8oz Ruth Family Farm’s ground beef, potato bun, bacon, lettuce, tomato, onions w/ white cheddar, American or pepper jack

Ribeye Philly Cheesesteak Sandwich 18
hoagie, gruyère cheese, sautéed peppers and onions

Chicken Sandwich *Fried or Grilled* 16
potato bun, bacon, tossed in house honey buffalo sauce, gruyère cheese, tomatoes, onions, lettuce, sweet and spicy pickles

SMALL ENTREÉS

Vegan Mediterranean Eggplant Lasagna 20
mushrooms, peppers, onions, red pepper coulis

Rice Bowls 20
choice of chicken, steak or shrimp
radish, julienned carrots, pickled red onion, and sweet ginger soy sauce

Steak Frites with Truffle Fries 32
7oz strip with parmesan, fresh herbs, truffle oil

STEAKS

served with two sides of choice

Ruth Family Farm’s USDA Prime served with compound butter

7 oz Filet 48

14 oz Strip 54

14 oz Ribeye 58

*horseradish cream sauce +2
tavern oscar style +12*

DINNER ENTREÉS

served with two sides of choice

Bacon Wrapped Shrimp (6) 32

Seared Salmon in Herb Butter 34

Roasted ½ Chicken 28

Dry Rubbed Smoked Ribs 30
1/2 slab, borracho beans and sausage

Braised Short Rib in Port Wine Sauce 34

★ **Featured Seafood Entree of the Week** . . .MKT

SIDES

ROASTED GARLIC MASHED POTATOES, 6

MAC AND CHEESE, 9
smoked gouda, gruyère, cheddar, taleggio, parmesan

CRISPY BRUSSELS SPROUTS, 8
balsamic reduction and bacon

FRIED CRISPY CAULIFLOWER, 8

CAULIFLOWER PURÉE, 8

GREEN BEANS, 8

TRUFFLE FRIES, 8

FRIES, 6



BOURBON & WHISKEY

TAVERN OLD FASHIONED
made with our own private barrel knob creek, lebon, bitters, house-made simple syrup

FARMSTEAD OLD FASHIONED
made with our own farmstead 100 bourbon, lebon, bitters, house-made simple syrup

TAVERN MANHATTAN
private barrel knob creek, sweet vermouth, bitters

FIG OLD FASHIONED
farmstead whiskey, black fig liqueur, fig syrup, black walnut bitters

BANANA BREAD OLD FASHIONED
private barrel pick rebel 120, banana liqueur, brown sugar simple syrup, chocolate & black walnut bitters

BLACK & BLUE LEMONADE
black shire blackberry whiskey, blueberry pureé, lemonade

FARMSTEAD MULE
black shire blackberry whiskey, blueberry puree, lemonade

EVENING SIPS

ROSEMARY GIN SOUR
grey whale gin, lemon juice, simple syrup, rosemary

FIG & HONEY MARGARITA
libelula blanco, orange liqueur, lime juice, fig syrup, agave

SUNSHINE MULE
cranberry, orange & ginger vodka, lime juice, barrit's ginger beer

RED WINE

PAOLO SCAVINO DOLCETTO D’ALBA
Piedmont, Italy · 2023

DISTRICT 7 PINOT NOIR
Monterey, California · 2023

MOULIN DE GASSAC PINOT NOIR
Pays d’Oc, France · 2023

BRECA GARNACHA
Calatayud, Spain · 2021

DISTRICT 7 CABERNET SAUVIGNON
Monterey, California · 2022

LAPIS LUNA CABERNET SAUVIGNON
Lodi, California · 2022

MATCHBOOK “RED GRAVEL” CABERNET SAUVIGNON
Dunnigan Hills, California · 2021

THE CALLING CABERNET SAUVIGNON
Paso Robles, California · 2021

MARTIS CABERNET SAUVIGNON
Alexander Valley, California · 2021

CLINE CELLARS “THE SNEAK”
Los Carneros, California · 2022

KILLER DROP RED BLEND
California · 2021

CORLISS “SECRET SQUIRREL” RED BLEND
Columbia Valley, Washington · 2018

BADIA DI MORRONA “CALIGIANO” CHIANTI
Tuscany, Italy · 2023

SAVIGNOLA “ORA” CHIANTI CLASSICO
Tuscany, Italy · 2022

MANZONE “LE CILIEGIE” BARBERA
Monforte d’Alba, Italy · 2023

ORIN SWIFT “ADVICE FROM JOHN YHMAHN! MERLOT
California · 2020

CARICATURE ZINFANDEL
California · 2021

CORTIJO TEMPRANILLO
Rioja, Spain · 2020

ZOLO MALBEC
Mendoza, Argentina · 2023

LAMADRID MALBEC
Mendoza, Argentina · 2023

LES HAUTES DE LAGARDE BORDEAUX BLEND
Bordeaux, France · 2022

MARTINIS

SALTED CARAMEL ESPRESSO MARTINI
salted caramel liqueur, espresso vodka, upshot cold brew

GOOEY S’MORES MARTINI
tito’s vodka, old monroe gooey butter cake liquor, mr black coffee liqueur with a graham cracker rim

RASPBERRY LEMON DROP
western son raspberry vodka, lemon juice, agave

DIRTY MARTINI
ketel one vodka, dry vermouth rinse, olive brine, blue cheese stuffed olives

GET SPRITZY WITH IT!

STRAWBERRY BASIL SPRITZ
western son strawberry vodka, elderflower, lemon juice, simple syrup, basil, prosecco

PAMPLEMOUSSE SPRITZ
combiér pamplemousse liqueur, prosecco, sparkling grapefruit

HUGO SPRITZ
combiér elderflower, mint, prosecco, soda

APEROL SPRITZ
aperol, prosecco, soda

LAVENDER LIMONCELLO SPRITZ
limoncello, lavender syrup, prosecco, soda

BELLA SPRITZ
belle de brillet, pear nectar, dolan brut, prosecco

NA DRINKS

NA PINK GIN & TONIC
refined herbs in combination with a hint of raspberries, red currants & juniper berries

NA PASSIONFRUIT MARTINI
sweet & fresh notes of passionfruit & vanilla, with a light fizzle

NA APERTIF SPRITZ
freshness with a twist of bitters, orange & herbs with a light, sparkling finish

ROSÉ

MOULIN DE GASSAC ‘GUILHEM’ - Rose of einsault, Carignan and Greneache; Languedoc, France; 2024

BUBBLES

CINZANO - Brute Prosecco; Italy, N/V

NAVERAN - Brut Cava; Catalonia, Spain; 2022

MOUTARD - Blanc de Blanc Brut - NV

THE DIVER - Sparkling Brut; Napa, CA; NV

WHITE WINE

VILLA M
Piemonte, Italy · NV

WENTE “RIVERBANK” RIESLING
Mosel, Germany · 2022

SELBACH “INCLINE” DRY RIESLING
Mosel, Germany · 2022

KUMUSHA CHENIN BLANC
Western Cape, South Africa · 2024

WOOLPACK SAUVIGNON BLANC
Marlborough, New Zealand · 2023

WHITEHAVEN “WINEMAKER’S SELECT” SAUVIGNON BLANC
Marlborough, New Zealand · 2024

MASON CELLARS SAUVIGNON BLANC
California · 2024

GROUNDLED SAUVIGNON BLANC
California · 2024

PASQUA “BLACK LABEL” PINOT GRIGIO
Delle Venezie, Italy · 20244

SCARPETTA PINOT GRIGIO
Friuli, Italy · 2023

MASO CANALI PINOT GRIGIO
Trentino, Italy · 2023

LOUIS JADOT CHARDONNAY
Mâcon-Villages, France · 2023

VEGA SINDOA CHARDONNAY
Navarra, Spain · 2022

CLINE “SEVEN RANCHLANDS” CHARDONNAY
Sonoma County, California · 2023

NOAH RIVER CHARDONNAY
California · 2022

JUGGERNAUT CHARDONNAY
Sonoma Coast, California · 2022

