

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) tenderloin, caramelized onions, blue cheese horseradish cream
- Fried Chicken *and Biscuit*** 14
- (4) small biscuits, jalapeño-tomato jam, honey butter
- Hummus** DF 14
- beet, red pepper, roasted garlic, grilled pita, cucumber, broccoli, crispy cauliflower
- Smoked Wings** 18
- (10) house honey buffalo w/ ranch dipping sauce
- Crab Cakes** DF 20
- (2) lump crab, fried spinach, remoulade, potato straws
- Crispy Calimari** 18
- breaded and tossed in herb butter with banana peppers w/ a spicy marinara

SALADS & SOUP

- Cobb** GF 17
- romaine lettuce, blue cheese crumbles, bacon, cherry tomatoes, avocado, sherry shallot vinaigrette, smoked turkey and hard boiled egg
- Goat Cheese *and Beet*** GF 14
- spring mix, spinach, candied walnuts, white balsamic truffle and lemon
- Wedge** GF 14
- iceberg, bacon, bleu cheese crumbles, red onion, tomatoes, bleu cheese dressing
- Caesar** 14/ side 8
- romaine, parmesan cheese crisp, house croutons, house caesar dressing with anchovy
- Garden** GF DF V 14/ side 8
- iceberg, spring mix, cucumber, tomato, house vinaigrette

PROTEINS — add steak 8, chicken 6, shrimp 6

French Onion • Soup Du Jour 8

DESSERTS

- Cookie Skillet** 10
- ice cream, bourbon caramel glaze
- Goosey Butter Cake** 9
- seasonal flavors
- Chocolate Mousse** GF V 11
- fresh berries
- Cheesecake** 10
- seasonal flavors

GF -gluten free DF -dairy free V -vegan

Items can be made with these dietary restrictions in mind.
Please alert your server of all limitations.

Split plate fee of \$5; includes same, partial sides for each plate
(excluding appetizers, sides, and desserts)

Dessert fee of \$10 for all outside desserts or \$2 cutting fee per plate (must be store bought)

HANDHELDS *served with fries (+2 upgrade)* • *Gluten free bun +2*

- Tavern Burger** 17
- 8oz Ruth Family Farms ground beef, potato bun, bacon, lettuce, tomato, onions, sweet and spicy pickles
choice of: white cheddar, American, or pepper jack cheese
- 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

ENTRÉES

- Bison Bolognese** 32
- gluten free penne pasta upon request +2*
pappardelle pasta, ground bison, prosciutto, tomato paste, white wine, chicken stock, cream, basil, thyme, grilled baguette, parmesan cheese
- Rice Bowl** DF 20
- choice of chicken, steak, shrimp, or crispy tofu*
jasmine rice radish, julienned carrots, broccoli, pickled red onion, and sweet ginger soy sauce
- Chimichurri Steak** GF 35
- 7 oz skirt with andouille sausage, pepper, and onion
potato hash
- Steak Frites *with Truffle Fries*** 32
- 7oz strip with parmesan, fresh herbs, truffle fries
- Pork Tenderloin** GF 30
- jalapeno cranberry jam and butternut squash puree

STEAKS

served with mashed potatoes and green beans (+2 per side upgrade)
Ruth Family Farms USDA Prime served with compound butter

- 7 oz Filet** GF 50
- 14 oz Strip** GF 54
- 14 oz Ribeye** GF 58

horseradish cream sauce +2

DINNER ENTRÉES

served with mashed potatoes and green beans (+2 per side upgrade)

- Bacon Wrapped Shrimp (6)** GF 34
- Seared Salmon *in Herb Butter*** GF 36
- Coq au Vin** 30
- 1/2 chicken with cremini mushrooms and bacon
- Braised Short Rib *in Port Wine Sauce*** GF DF 34

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

SIDES

- ROASTED GARLIC MASHED POTATOES, 6** GF
- MAC AND CHEESE, 9**
smoked gouda, gruyère, cheddar, taleggio, parmesan
- CRISPY BRUSSELS SPROUTS, 8** GF DF
balsamic reduction and bacon
- ROASTED BUTTERNUT SQUASH, 8** GF DF
- BUTTERNUT SQUASH PURÉE, 8** GF
- GREEN BEANS, 8** GF DF
- TRUFFLE FRIES, 6**
- FRIES, 6**



BOURBON & WHISKEY

Tavern Old Fashioned	15
<i>private barrel pick angel's envy, lebon, bitters, house-made simple syrup</i>	
Farmstead Old Fashioned	13
<i>made with our own farmstead 100 bourbon, lebon, bitters, house-made simple syrup</i>	
Tavern Manhattan	12
<i>private barrel knob creek rye, sweet vermouth, bitters</i>	
Fig Old Fashioned	13
<i>farmstead whiskey, fig syrup, black walnut bitters</i>	
Apple Butter Old Fashioned	15
<i>farmstead wheated, apple cider, lemon juice, spiced apple syrup, apple butter, orange bitters</i>	
Banana Bread Old Fashioned	15
<i>barrel pick angel's envy, combier banana liqueur, brown sugar simple syrup, chocolate & black walnut bitters</i>	

EVENING SIPS

Caramel Apple Cider	12
<i>caramel vodka, apple cider, cinnamon</i>	
Fig & Honey Margarita	13
<i>libelula blanco, orange liqueur, lime juice, fig syrup, agave</i>	
Pumpkin Spice White Russian	14
<i>caramel vodka, mr black, pumpkin pie liqueur</i>	
Lavender Coconut Margarita	13
<i>libelula joven, lavender, coconut, lime juice, agave, combier orange</i>	
Mezcal Old Fashioned	13
<i>rosaluna mezcal, cinnamon simple syrup, bitters</i>	

RED WINE

Paolo Scavino Dolcetto D'alba	35
<i>Piedmont, Italy · 2023</i>	
Moulin De Gassac Pinot Noir	10/32
<i>Pays d'Oc, France · 2023</i>	
District 7 Pinot Noir	28
<i>Monterey, California · 2023</i>	
Breca Garnacha	40
<i>Calatayud, Spain · 2021</i>	
Lapis Luna Cabernet Sauvignon	27
<i>Lodi, California · 2022</i>	
Matchbook 'Red Gravel' Cabernet Sauvignon	11/30
<i>Dunnigan Hills, California · 2022</i>	
The Calling Cabernet Sauvignon	53
<i>Paso Robles, California · 2022</i>	
Martis Cabernet Sauvignon	56
<i>Alexander Valley, California · 2023</i>	
Loren Crossing Cabernet Sauvignon	50
<i>Napa Valley, California · 2023</i>	
Smoking Gun Cabernet Sauvignon	98
<i>Napa Valley, California · 2017</i>	
Caturwal Cabernet Sauvignon	90
<i>Napa Valley, California · 2023</i>	
Cline Cellars 'The Sneak' Blend	49
<i>Merlot, Syrah, Grenache; Los Carneros, California · 2023</i>	
Killer Drop Blend	51
<i>Grenache, Syrah, Petite Sirah; California · 2021</i>	
Corliss 'Secret Squirrel' Blend	49
<i>Syrah, Mourvedre, Grenache; Columbia Valley, Washington · 2019</i>	
Badia Di Morrona 'Caligiano' Chianti	12/42
<i>Tuscany, Italy · 2023</i>	
Savignola 'Ora' Chianti Classico	64
<i>Tuscany, Italy · 2022</i>	
Manzone 'Le Ciliegie' Barbera	43
<i>Monforte D'alba, Italy · 2024</i>	
Orin Swift 'Advice From John' - Y.H.M.A.H.N.!' Merlot	56
<i>California · 2024</i>	
Caricature Zinfandel	11/36
<i>California · 2021</i>	
Cortijo Tempranillo	32
<i>Rioja, Spain · 2020</i>	
Lamadrid Malbec	34
<i>Mendoza, Argentina · 2024</i>	
Les Hautes de Lagarde Bordeaux Blend	35
<i>Merlot, Cabernet Sauvignon, Cabernet Franc; Bordeaux, France · 2022</i>	

MARTINIS

Death by Pumpkin	14
<i>pumpkin pie liqueur, partron xo cafe, upshot cold brew</i>	
Pickle-tini	12
<i>Tito's vodka, pickle brine, tajin rim</i>	
Raspberry Lemon Drop	12
<i>western son raspberry vodka, lemon juice, agave</i>	
Dirty Martini	15
<i>ketel one vodka, dry vermouth rinse, olive brine, blue cheese stuffed olives</i>	

GET SPRITZY WITH IT!

Strawberry Basil Spritz	14
<i>western son strawberry vodka, elderflower, lemon juice, simple syrup, basil, prosecco</i>	
Autumn Aperol Spritz	13
<i>aperol, apple cider, prosecco, soda</i>	
Sarti Spritz	12
<i>sarti, prosecco, soda</i>	
Aperol Spritz	12
<i>aperol, prosecco, soda</i>	
Golden Harvest Spritz	13
<i>caramel & vanilla vodka, apple cider, prosecco, soda</i>	
Blackberry Hugo Spritz	13
<i>elderflower, blackberry, prosecco</i>	

MOCKTAILS

Na Pink Gin & Tonic	9
<i>refined herbs in combination with a hint of raspberries, red currants & juniper berries</i>	
Na Passionfruit Martini	9
<i>sweet & fresh notes of passionfruit & vanilla, with a light fizzle</i>	
Na Apertif Spritz	9
<i>freshness with a twist of bitters, orange & herbs with a light, sparkling finish</i>	
Mionetto	10/30
<i>Non-Alcoholic Sparkling Wine; Italy; N/V</i>	

ROSÉ

Moulin De Gassac 'Guilhem'	9/25
<i>Rose Of Cinsault, Carignan, Greneache; Languedoc, France · 2025</i>	

BUBBLES

Cinzano Prosecco Brut - Italy · NV	12/42
Navera Cava Brut - Catalonia, Spain · 2022	42
The Diver Sparkling Brut - Napa, California · NV	39

WHITE WINE

Villa M Moscato	11/36
<i>Piemonte, Italy · NV</i>	
Wente 'Riverbank' Riesling	11/36
<i>Central Coast, California · 2024</i>	
Selbach 'Incline' Dry Riesling	30
<i>Mosel, Germany · 2023</i>	
Kumusha Chenin Blanc	32
<i>Western Cape, South Africa · 2025</i>	
Woolpack Sauvignon Blanc	10/32
<i>Marlborough, New Zealand · 2025</i>	
Mason Cellars Sauvignon Blanc	39
<i>California · 2024</i>	
Grounded Sauvignon Blanc	28
<i>California · 2024</i>	
Pasqua 'Black Label' Pinot Grigio	27
<i>Delle Venezie, Italy · 2024</i>	
Scarpetta Pinot Grigio	29
<i>Friuli, Italy · 2025</i>	
Maso Canali Pinot Grigio	12/42
<i>Trentino, Italy · 2024</i>	
Balletto 'Theresa's' Chardonnay	13/46
<i>Russian River Valley · 2023</i>	
Vega Sindoa Chardonnay	26
<i>Navarra, Spain · 2022</i>	
Cline 'Seven Ranchlands' Chardonnay	28
<i>Sonoma County, California · 2023</i>	
Noah River Chardonnay	30
<i>California · 2024</i>	
Juggernaut Chardonnay	12/42
<i>Sonoma Coast, California · 2023</i>	

