



coffee – grub – urban farm store

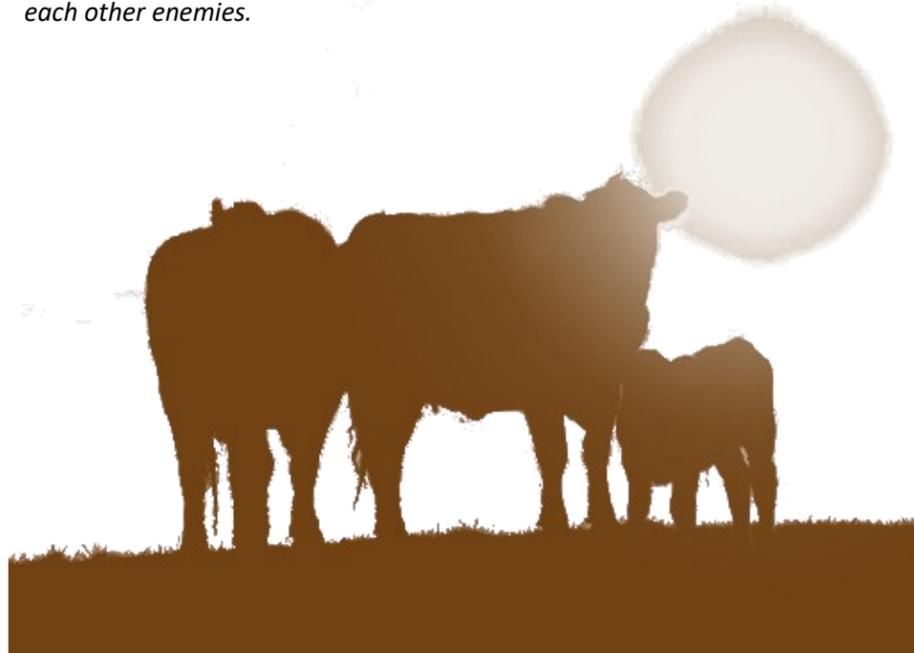
2742 Lafayette Avenue - Saint Louis MO 63104

www.haveacow.farm
(314) 261-0305

Love your enemy

The mission of Have A Cow is to foster connection and provide opportunity for folks from different backgrounds to come together, break down cultural barriers and serve one another.

Growing up kids used to say, "Don't have a cow, man!" meaning don't get all excited about something. But we **want** you to HAVE A COW! We want you to get excited! And specifically we want folks to get excited about getting to know each other, serving each other and **even** loving each other - even if we're from very different backgrounds - even if we consider each other enemies.



Sandwiches

Served with your choice of side
Gluten-free bun available upon request, add \$1

Have a Cow Burger \$12⁹⁹

5oz hamburger, flame broiled, served with lettuce, tomato, pickle and onion on a brioche bun. Add cheese, bacon, fried egg or avocado - \$1 each

The Half Pounder \$15⁹⁹

Half pound hamburger, flame broiled, served with lettuce, tomato, pickle and onion on a brioche bun. Add cheese, bacon, fried egg or avocado - \$1 each

The Porker (BLT) \$15⁹⁹

A generous portion of bacon, fresh lettuce and tomato on toast with mayo. Add cheese or avocado - \$1 each

The Barnyard Chick \$15⁹⁹

Flame broiled or crispy chicken breast topped with lettuce, tomato and pickle, served on a toasted brioche bun. Add cheese, bacon or avocado - \$1 each

Smile and Say Cheese \$10⁹⁹

Savory grilled cheese sandwich, griddled to melty perfection. Add bacon - \$1

Roasted Veggie Panini \$12⁹⁹

Seasonal flame roasted vegetables, pepper jack cheese and mayo served panini style

Grilled Peanut Butter with Jam \$10⁹⁹

Your childhood fave taken up a notch - peanut butter and seasonal jam (or honey if you prefer), grilled until velvety

Farmer's Catch \$14⁹⁹

Flame broiled whitefish sandwich with lettuce and mayo on a toasted bun

The Triple S (STEVE'S STEAK SANDWICH) \$17⁹⁹

Have a Cow steak, sliced thin and grilled with peppers and onions, topped with pepper jack cheese on a toasted hoagie roll

Slightly Spicy Brisket Sandwich \$17⁹⁹

Slow roasted brisket in a slightly spicy BBQ sauce topped with pepper jack cheese, French fried onions and mayo on a toasted hoagie roll

The Cow Kicker \$17⁹⁹

House made meatloaf, baked with cheddar cheese and jalapeno bits, glazed with BBQ sauce, then topped with more jalapenos and melty white American cheese, served on a toasted hoagie roll.

Sides & Soups

Steak Fries / Battered Fries \$4⁵⁰

House Made Chips \$4⁵⁰

Poppyseed Cole Slaw \$4⁵⁰

Roasted Veggies \$4⁵⁰

Side Salad \$4⁹⁹

Greens with tomatoes, red onion and feta, with your choice of dressing

Potato Salad \$4⁹⁹

Mayo based - loaded baked potato style with bacon and cheese

Hominy on the Range \$4⁹⁹

A creamy, cheesy dish made with hominy and topped with breadcrumbs

Chicken Tortilla Soup \$4⁵⁰ cup _ \$6⁵⁰ bowl

Tomato Bisque \$4⁵⁰ cup _ \$6⁵⁰ bowl

Beefy Vegetable Soup \$4⁵⁰ cup _ \$6⁵⁰ bowl

Cattlemen's Chili \$4⁹⁹ cup _ \$6⁹⁹ bowl

For Cowpokes

Served with battered fries or chips. Sub fruit - \$1

1/2 Grilled Peanut Butter with Jam \$6⁹⁹

1/2 Grilled Cheese \$6⁹⁹

Pancake \$6⁹⁹

Plain, chocolate chip or blueberry pancake served with two bacon slices OR one sausage patty. Sub fruit - \$1

Salads

Choice of dressing: Ranch, Raspberry Vinaigrette, Poppy Seed, Honey Dijon, Blue Cheese or Balsamic Vinaigrette

Add steak, chicken or fish to any salad - \$3⁹⁹

Field Greens + 5 \$15⁹⁹

Your choice of five of the following toppings on a bed of greens

- | | | |
|--------------------------|---------------------|-----------------|
| Apples | Red onion | Boiled egg |
| Dried cranberries | French fried onions | Black olives |
| Pears (in season) | Avocado | Edamame |
| Strawberries (in season) | Tomato | Croutons |
| Feta | Cucumber | Sunflower seeds |
| Cheddar cheese | Bacon | |

Field Greens + 3 \$12⁹⁹

A smaller version of the above, with your choice of 3 toppings

The Ranch Hand \$12⁹⁹

Roasted vegetable medley served hot on a bed of mixed greens
Add a fried egg - \$1

Quiche with side \$12⁹⁹

Puff pastry filled with cheddar cheese, bell peppers and onions.
Choose **vegetarian** with spinach, or **meat lovers** with bacon & sausage.
Served with choice of homestyle potatoes OR side salad OR roasted veggies
(Sub fruit - \$1)



Menu items and prices subject to change

Allergy alert: menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
For more information, please speak with a manager.

Breakfast All Day

Pancakes, waffles and breads available gluten-free

Bunkhouse Breakfast \$14⁹⁹

Two eggs, homestyle potatoes, one pancake, and **choice of one:**
two bacon slices OR one sausage patty OR roasted veggies. Sub fruit - \$1

Rancher's Breakfast \$13⁹⁹

Two eggs, homestyle potatoes, choice of bread, and **choice of one:**
two bacon slices OR one sausage patty OR roasted veggies. Sub fruit - \$1

Pancakes \$12⁹⁹

Two pancakes (traditional, blueberry or chocolate chip) and **choice of one:**
two bacon slices OR one sausage patty OR roasted veggies. Sub fruit - \$1

Biscuits & Gravy \$9⁹⁹

Buttermilk biscuits served with a generous helping of savory sausage gravy.
Add 2 eggs for \$2.

Belgian Waffle \$12⁹⁹

Topped with butter and whipped cream, served with **choice of one:**
two bacon slices OR one sausage patty OR roasted veggies. Sub fruit - \$1

Omelet \$12⁹⁹

Three-egg omelet with cheese, onions and bell peppers, served with homestyle potatoes and choice of bread. Add bacon or sausage, \$2 each.

Quiche with side \$12⁹⁹

Puff pastry filled with cheddar cheese, bell peppers and onions.
Choose **vegetarian** with spinach, or **meat lovers** with bacon & sausage.
Served with choice of homestyle potatoes OR side salad OR roasted veggies

Git Up N' Go \$8⁹⁹

Two eggs with cheese, served sandwich style on your choice of brioche bun, biscuit, English muffin or toast. Add bacon or sausage for \$2.

Healthy Cow \$6⁹⁹

Low fat vanilla yogurt served with granola and house made jam

A la Carte

- | | |
|---|--------|
| Oatmeal topped with brown sugar | \$5.50 |
| 2 Eggs, scrambled or fried | \$4.50 |
| 2 Bacon slices | \$4.50 |
| Sausage patty | \$4.50 |
| Toast, English muffin or biscuit with jam | \$3.50 |
| Seasonal fruit | \$5.50 |
| Homestyle potatoes | \$4.50 |

Sweets

See bakery case for today's offerings

Cinnamon Rolls \$3⁵⁰

Muffins \$2⁹⁵ - 3⁷⁵

Scones \$3⁹⁵

Brownies \$3⁹⁵

Cookies \$2⁰⁰ - 3⁰⁰

Goopy Butter Bars \$4⁵⁰

Drinks

Fountain Drinks \$2⁷⁵

Coke, Diet Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Sprite, Root beer, Lemonade

Rev Honey \$2⁵⁰

All natural, carbonated drink, sweetened only with raw honey

Tea (hot or iced) \$3⁵⁰

Brewed Coffee \$2⁹⁵ (12oz) - \$3⁹⁵ (16oz or mug) *

*Free refills of large size brewed coffee

Juice (orange, apple, cranberry) \$2⁹⁵ (12oz) - \$3⁹⁵ (16oz)

Milk \$2²⁵ (12oz) - \$2⁹⁵ (16oz)

Chocolate Milk \$3²⁵ (12oz) - \$3⁹⁵ (16oz)

Hot Chocolate \$3⁷⁵ (12oz) - \$4²⁵ (16oz)

Topped with whipped cream

Smoothies \$5⁷⁵ (12oz) - \$6⁹⁵ (16oz)

Strawberry, wild berry, peach or strawberry banana

Check out our beverage menu for our full selection of coffees, teas and spirits



Coffees

Teas

Spirits



Teas

Loose Leaf Tea from Piper & Leaf Co.

HOT OR ICED \$3.50

Front Porch Special (HOUSE BREW)

Caffeinated. Hearty Earl Grey, jasmine and a hint of spearmint

Piper Mint Blues

Caffeine free. Sweet mint, sharp fruit overtones, mellow finish

Golden Hour Tonic

Caffeine free. Grapefruit, turmeric, spicy ginger and pineapple

Healing Honeysuckle

Caffeine free. Echinacea meets fragrant jasmine

Lemon Berry Blush

Lightly Caffeinated. Vibrant strawberry with just a blush of lemongrass

Orchard Peach

Caffeine free. Hibiscus flower, dried rose hips, peaches, papaya and pineapple

Sweetie Pie Chai

Caffeine free. Candied sweet potato, cinnamon and creamy cloves

Monks Meditation

Caffeinated. Ceylon tea, sweet Grenadine and vanilla

Briar Patch Brew

Caffeine free. Hibiscus, Blueberries, Blackberries and Elderberries

Green Tea

Caffeinated. Premium Green Tea blend

Owensville Fog \$5.50

Front Porch Special with vanilla and steamed milk

Coffees

All coffees can be decaf

SUBSTITUTE ALMOND OR OAT MILK - \$1.00

House Brewed Coffee __ \$2.95 (12oz) __ \$3.95 (16oz or mug)*

*Free refills of large size brewed coffee

Café au Lait _____ \$3.50 (12oz) __ \$4.50 (16oz or mug)

Brewed coffee with steamed milk

Espresso shot _____ \$2.00

Americano __ \$3.50 (12oz) __ \$4.50 (16oz or mug) __ \$4.50 (iced)

Espresso with hot water

Latte _____ \$4.50 (12oz) __ \$5.50 (16oz or mug) __ \$5.50 (iced)

Espresso with steamed milk, topped with silky milk foam

Cappuccino = more foam, **Flat White** = no foam

Chai Tea Latte __ \$3.75 (12oz) __ \$4.25 (16oz or mug) __ \$4.25 (iced)

Masala chai with steamed milk. **Dirty Chai** = with espresso added

Café Mocha __ \$5.50 (12oz) __ \$6.50 (16oz or mug) __ \$6.50 (iced)

Espresso with steamed milk and chocolate, white chocolate or caramel syrup, topped with whipped cream

MOOchiato _ \$5.50 (12oz) __ \$6.50 (16oz or mug) __ \$6.50 (iced)

Espresso, steamed milk and vanilla, topped with caramel sauce

Frappé _____ \$4.50 (12oz) __ \$5.50 (16oz)

Blended, iced coffee with caramel, chocolate, chai or fat free vanilla, topped with whipped cream

Steamer _____ \$3.75 (12oz) __ \$4.25 (16oz or mug) __ \$4.25 (iced)

Flavored syrup with steamed milk (*no espresso*)

ADD FLAVOR TO ANY DRINK _____ \$1.00

| | | |
|---------------------|--------------|---------------------------------|
| Caramel | Chai Tea | Pumpkin Spice |
| Vanilla | Butterscotch | Peppermint |
| Sugar-free Vanilla | Raspberry | Lavender (<i>extra \$.75</i>) |
| Hazelnut | Toasted— | Irish Coffee Liqueur |
| Sugar-free Hazelnut | Marshmallow | (<i>extra \$2.50</i>) |

Wine

House Red Wine\$7 GLASS _ \$21 BOTTLE
Smooth, dry blend with notes of dark fruits. Aged in American and French oak, giving it a nice toasted aroma and smooth mouthfeel.

House White Wine\$7 GLASS _ \$21 BOTTLE
A California Chardonnay with classic notes of green citrus and tree fruits. Aged in oak which adds a touch of butterscotch and a fuller body.

Cocktails & Ciders

Mimooosa\$7

Bloody Mary\$7

Bloody Cowboy\$8
Our Bloody Mary mix with Ghost Pepper Tequila

Margarita original or peach, blended or over ice\$7

Four Roses Whiskey (2oz shot)\$4

Frisky Whiskey\$6
Canned cocktail with whiskey and lemonade.

Amaretto Sour\$6
Canned cocktail with Amaretto Liqueur, with sour and a twist of lime.

Mai Tai\$7
Canned cocktail with orange, lime, almond and spice plus Virgin Islands rum

Botanical Gin and Tonic\$7
Canned cocktail with Botanical Gin, tonic, lime and a touch of lavender

Schlafly Apple Pie Proper Cider\$5
Let the memories of fresh-from-the oven apple pie rush back in as you sip.

Magners Irish Cider\$6
Outstanding hard cider with extra-full apple flavors and a crisp, fruity finish.

Craft Beers

Tank 7 Farmhouse Ale\$8
An effervescent ale that's a little citrusy, a little hoppy, and dry but not too dry.

Civil Life American Brown\$5
Malty, toasty, and citrusy, with hints of chocolate and dark roasted coffee.

Civil Life Rye Pale Ale\$5
Loaded with Rye malt for viscosity, richness, and a slightly spicy finish.

Galactic Cowboy Nitro\$6
Stout with notes of bittersweet chocolate and black coffee.

Nitro Milk Stout\$6
Tiny nitro bubbles with aromas of roasted coffee, milk chocolate, brown sugar and vanilla cream.

Peanut Butter Milk Stout\$5
Like a peanut butter cup you can drink!

Chocolate Milk Stout\$5
Malted milk balls, chocolate milk, cocoa powder and milk sugar sweetness.

Mama's Little Yella Pils\$4
A small-batch version of the beer that made Pilsen, Czech Republic, famous.

Old Chub Scotch Ale\$4.25
Tastes of smoky malts and toffee sweetness with a bit of breadiness mixed in.

City Wide Pilsner\$7
Crisp and refreshing, traditional lager with mild herbal and spicy notes.

State Wide Pale Ale\$7
A hazy pale ale with notes of citrus and stone fruit .

Six Mile Bridge Bavarian Hefeweizen\$6
Wheat beer with banana and clove flavors and hints of vanilla and citrus.

White Rascal\$5
Fantastic white wheat, white citrus, and Belgian spice flavors.

Craft Beers

Logboat Mamoot\$4.50
A mild brown ale with subtle notes of jam, coffee, and chocolate.

Logboat Snapper IPA\$4.50
IPA loaded with four varieties of hops, hints of pear and peach.

Logboat Shiphead\$4.50
Taste of ginger with lemon, mint, light malt sweetness and spice.

Schlafly Pale Ale\$4.50
Mildly spiced ale with a hint of fruitiness.

Schlafly IPA\$4.50
A golden ale combining hops with hints of tropical and citrus flavors.

Urban Chestnut Schnickelfritz\$6.25
Traditional hefeweizen with a wheat malt base and banana and clove notes.

Urban Chestnut Zwickel\$6.25
An unfiltered, unpasteurized, German classic.

Urban Underdog Lager\$7
Golden lager with a bright crispness that cuts through refreshingly.

Urban Underdog Pale Ale\$7
Classic pale ale profile with a nice bit of spice and citrus

Space Camper Cosmic IPA\$4.50
A juicy IPA bursting with tropical fruit flavors and aromas of nectar and citrus.

Melvin Back in Da Haze\$4.50
Hazy IPA with tropical flavors to keep your taste buds dancing.

low alcohol / no alcohol

Melvin Killer Bees\$4.50
American Blonde Ale. Low in alcohol, high in enjoyment.

Goslings Ginger Beer\$3
NON-ALCOHOLIC soft drink with the refreshing zip of ginger.