



coffee – grub – urban farm store

WWW.HAVEACOW.FARM
 2742 LAFAYETTE AVE ~ STL MO
 (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.*



Have A Cow beef is grass-fed, grain-finished from our ranch in Owensville, MO

Sandwiches

Served with your choice of side
Gluten-free bread 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
 Crispy 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** \$11⁹⁹
 Savory grilled cheese sandwich griddled to melty perfection. Add bacon - \$1
- Roasted Veggie Panini** \$13⁹⁹
 Seasonal flame roasted vegetables, French fried onions, pepper jack cheese and mayo served panini style
- Grilled Peanut Butter with Jam** \$11⁹⁹
 Your childhood fave taken up a notch - peanut butter and house made jam (or honey if you prefer), grilled until velvety
- Farmer's Catch** \$15⁹⁹
 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 and mayo 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
- Poppysed Cole Slaw** \$4⁵⁰
- Mexican Black Beans** \$4⁵⁰
- Street Corn** \$4⁵⁰
- Grits** \$4⁵⁰
- Potato Salad** \$4⁹⁹
- Roasted Veggies** \$4⁹⁹
- Side Salad** \$4⁹⁹
 Mixed greens with tomatoes, red onion and feta, and choice of dressing
- Tomato Bisque** \$4⁵⁰ cup _ \$6⁵⁰ bowl
- Bacon Corn Potato Chowder** \$4⁵⁰ cup _ \$6⁵⁰ bowl
- Beefy Vegetable Soup** \$4⁵⁰ cup _ \$6⁵⁰ bowl
- Cattlemen's Chili** \$4⁹⁹ cup _ \$6.⁹⁹ bowl

For Cowpokes

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

- 1/2 Grilled Peanut Butter with Jam** \$7⁹⁹
- 1/2 Grilled Cheese** \$7⁹⁹
- Pancake with side** \$9⁹⁹
 One plain, chocolate chip or blueberry pancake served with choice of one side: two eggs OR two bacon slices OR one sausage patty OR potatoes

Salads

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

DRESSINGS: Ranch, Raspberry Vinaigrette, Poppy Seed, Honey Dijon, Blue Cheese or Balsamic Vinaigrette

Field Greens + 5 \$15⁹⁹

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

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

Field Greens + 3 \$12⁹⁹

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

The Ranch Hand \$12⁹⁹

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

Quiche with side \$13⁹⁹

Puff pastry filled with cheddar cheese, bell peppers and onions.
Choose **vegetarian** with spinach, or **meat lovers** with bacon & sausage.
Choose one side: homestyle potatoes -- side salad -- roasted veggies
-- cup of soup -- seasonal fruit (add \$1)

Specials

Frisco Patty Melt \$15⁹⁹

Two smash burger patties topped with Swiss cheese, grilled onions and Thousand Island dressing, served on sourdough toast

Cowboy Chicken Tacos \$14⁹⁹

3 crispy chicken tacos topped with lettuce, pico de gallo, spicy aioli and cheese. Served with your choice of Street Corn or Black Beans

The Range Boss \$17⁹⁹

Homestyle potatoes topped with a hamburger patty, smothered with chili and crowned with 2 eggs. Add cheese or jalapenos - \$1 each

Breakfast All Day

Bunkhouse Breakfast \$14⁹⁹

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

Rancher's Breakfast \$14⁵⁰

Two eggs, homestyle potatoes, choice of bread, plus **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) plus **choice of one:**
Two eggs OR two bacon slices OR one sausage patty OR roasted veggies
OR homestyle potatoes. Sub fruit - \$1. Gluten-free pancakes, add \$1

Biscuits & Gravy \$10⁹⁹

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 eggs OR two bacon slices OR one sausage patty OR roasted veggies
OR homestyle potatoes. Sub fruit - \$1. Gluten-free waffle, add \$1

Omelet \$13⁹⁹

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

Cock A Doodle Do \$15⁹⁹

Homestyle potatoes topped with a sausage patty, smothered with sausage gravy and crowned with 2 eggs. Add cheese or jalapenos - \$1 each

Quiche with side \$13⁹⁹

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

Breakfast Burrito \$10⁹⁹

Grilled flour tortilla filled with scrambled eggs, bell peppers, onions, diced jalapenos, pico de gallo, aioli, homestyle potatoes and pepper jack cheese.
Add bacon or sausage for \$2. Add avocado for \$1

Git Up N Go (BREAKFAST SANDWICH) \$9⁹⁹

Two eggs topped with cheese on your choice of brioche bun, biscuit, English muffin or toast. Add bacon or sausage for \$2. Add avocado for \$1

Drinks

Fountain Drinks \$2⁹⁹

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

Zuma (formerly Rev Honey) \$2⁵⁰

All natural, carbonated fruit drink sweetened only with raw honey

Iced Tea / Hot Tea \$3⁷⁵

Brewed Coffee \$2⁹⁵ (12oz) \$3⁹⁵ (16oz)

*Free refills of 16oz 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)

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

Breakfast A la Carte

Oatmeal with brown sugar	\$6.99
2 Eggs, scrambled or fried (add cheese - \$1)	\$4.50
2 Bacon slices (pork or turkey)	\$4.50
Sausage patty (pork or chicken)	\$4.50
Grits with butter (add cheese + \$1)	\$4.50
Toast, English muffin or biscuit, with house made jam	\$3.50
Fresh fruit cup	\$5.50
Homestyle potatoes	\$4.50
Vanilla yogurt with granola & house made jam	\$7.99



Coffees

Teas

Spirits



Teas

Loose Leaf Tea from Piper & Leaf Tea Co.

HOT OR ICED \$3.75

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 \$6.50

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

Cold Brew _____ \$4.50 (16oz) __ \$5.95 (20oz)

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 or iced)

Espresso with hot water

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

Masala chai with steamed milk. **Dirty Chai** = with espresso (+\$2)

Featured Lattes __ \$5.50 (12oz) __ \$6.50 (16oz or mug or iced)

CARAMEL MOOCHIATO - Latte with vanilla, topped with caramel swirls

HONEY VANILLA – Latte with honey and vanilla, topped with cinnamon

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

Espresso with steamed milk - chocolate, white chocolate or caramel,

topped with whipped cream

Frappé _____ \$5.50 (12oz) __ \$6.50 (16oz)

Blended, iced coffee - caramel, chocolate or vanilla,

topped with whipped cream

Irish Coffee _____ \$6.50

Brewed coffee with Irish cream liqueur. **Add Four Roses whiskey** +\$4

ADD FLAVOR TO ANY DRINK _____ \$1.00

Caramel

Brown Sugar

Vanilla

Sugar-free Vanilla

Chai

Hazelnut

Sugar-free Hazelnut

Raspberry

Toasted Marshmallow

Lavender

Peanut Butter

Cinnamon (*no charge*)

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, Seltzers & Ciders

Mimooosa champagne with orange or cranberry juice\$7

Bloody Mary Bloody Mary mix with Vodka\$7

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

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

Paloma ready-to-drink cocktail.....\$7
Hard seltzer made with tequila, sparkling water, sea salt, grapefruit, and lime

Irish Coffee\$6.50
Brewed coffee with Irish cream liqueur. **Add Four Roses whiskey +\$4**

Screwdriver\$7
A classic - vodka and orange juice

Spiked Iced Tea.....\$7
Any of our house-brewed teas with a shot of vodka or whiskey

Brick River Honey Crisp Cider\$5
Let the memories of fresh-from-the oven apple pie rush back in as you sip.

Brick River Sweet Lou Cider\$5
A cider with bright blueberry & apple sweetness accented with a luscious lavender aroma

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

Craft Beers

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

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

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

Logboat High Tide\$4.50
American Pale Wheat Beer. Easy drinking, bright, light and zesty

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

Tank 7 Farmhouse Ale.....\$6.50
An effervescent ale that's a little citrusy, a little hoppy, and a little dry.

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

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

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

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

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

Craft Beers

City Museum Pilsner\$7
Like the Museum that inspired it, this beer is an eclectic mix of cool ingredients: tangerine and ginger, malt and hops for a bright, citrusy summer beer.

Parker Pilsner\$7
Brewed in collaboration with St. Louis City SC's Tim Parker, this American pilsner with Amarillo hops is a refreshing twist on a classic style

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

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

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

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

Heavy Riff Velvet Underbrown\$6.50
Velvety dark brown ale brewed with lactose and oats, with a chocolate finish

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

Piney River Black Walnut\$4.50
American-style dark wheat beer with a black walnut aroma and finish

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

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

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