

WELCOME TO TIPSY COW

Do we believe in supporting local farmers, brewers, distillers and winemakers? YUP!
 Do we believe our 7oz, custom ground, pasture raised and grass fed beef patties are amazing? YUP!
 Do we serve our all natural Tippy Gold fries with every single delicious burger? YUP!
 Do we believe our fresh baked Macrina Artisan Bakery buns are the best? YUP!
 But above all else, we believe the most important thing is making MOO happy!

THE BURGERS

*Prepared MEDIUM WELL (a little pink throughout) unless requested otherwise.
 Served on a fresh Macrina Bakery bun with our all natural Tippy Gold fries*

TIPSY BURGER	7oz Custom Ground Beef Patty, Bibb Lettuce, Tomato, Yellow Onion, Beecher's Flagship White Cheddar <u>OR</u> Crumbled Blue Cheese <u>OR</u> Tillamook Yellow Cheddar, Tippy Sauce	14
The Experience	7oz Custom Ground Beef Patty, Portobello Mushroom, Herbed Laura Chenel's Chevre, Beecher's Flagship White Cheddar, Bibb Lettuce, Tomato, Tippy Sauce *	15.5
The Arsonist	7oz Custom Ground Beef Patty, Pepper Jack Cheese, Fire Roasted Jalapenos, Bibb Lettuce, Tomato, Harissa Pepper Aioli and Roasted Habaneros (if you dare!) *	14.75
<i>The Winemaker</i>	7oz Custom Ground Beef Patty, Triple Cream Brie, Alfalfa Sprouts, Caramelized Onions, White Truffle Aioli *	15.5
BEAST MODE	7oz Custom Ground Beef Patty, Blue Cheese, Bacon Jalapeno Relish, Bibb Lettuce, Tomato, Tippy Sauce *	15.25
The Rockstar	7oz Custom Ground Beef Patty, Brew Battered + Fried Bacon, Maple Syrup, Beecher's Flagship White Cheddar, Fried Egg, Caramelized Onion, Bibb Lettuce, Tomato, Tippy Sauce *	16.75
THE BREWMASTER	7oz Custom Ground Beef Patty, Beecher's Just Jack Cheese Brew Battered Thick Cut Onion Ring, Bibb Lettuce, Tomato Boar's Nest Sweet n' Tangy BBQ Sauce *	16
NOTORIOUS P.I.G.	House Smoked Pulled Pork, Green + Purple Cabbage Slaw, Deep Fried House Made Pickles, Boar's Nest Sweet n' Tangy BBQ Sauce	15
<i>chicken scratch</i>	Draper Valley Chicken Breast, Boar's Nest Sweet n' Tangy BBQ Sauce, Blue Cheese, Avocado, Bibb Lettuce, Tomato, Tippy Sauce *	14.75
THAI FIGHTER	Fresh Ground Turkey Patty, English Cucumber, Pickled Daikon + Carrot Slaw, House Made Thai Peanut Sauce	14.5
ZEUS	Fresh Ground Lamb, Feta Cheese, Olive Tapenade, Red Onion, English Cucumber, Tzatziki	16
Black Magic	House Made Black Bean Patty, Red Onion, Alfalfa Sprouts, Harissa Pepper Aioli *	13.5
El Bandito	House Made Black Bean Farro Patty, Pepper Jack Cheese, Avocado, Pico de Gallo, Bibb Lettuce, Red Onion, Harissa Pepper Aioli	14
Big Eye	Wasabi Pea Crusted Ahi Tuna Seared Rare, Micro Basil, Purple Cabbage Slaw, Sriracha Lime Aioli, Pickled Ginger *	16
SEATOWN	Tippy Spiced Wild Caught Salmon Filet, English Cucumber, Red Onion, Alfalfa Sprouts, Avocado, House Made Tartar Sauce *	16.5

MORE GOOD STUFF

Because we don't believe in too much of a good thing

House Made Dipping Sauces	Tippy Sauce, Creamy Ranch, Tartar Sauce, White Truffle Aioli, Blue Cheese, Harissa Aioli, Sweet n' Tangy BBQ Sauce, Habanero BBQ Sauce, Sriracha Lime Aioli	.25
Burger add ons	All Natural Thick Cut Bacon, Two Strips Fresh Avocado, Fried Egg, House Made Dill Pickles, Roasted Jalapenos Sautéed Portobello Mushrooms	+2 +1 +1.5
Fry subs	Sweet Potato Fries, Side Field of Greens or Caesar Salad * Brew Battered Onion Rings Jacked Up Fries or Truffle Fries	+1.5 +1.5 +2
Bun subs	Udi's Gluten Free Bun Bibb Lettuce Bun	+2
Make it veggie!	Sub a Portobello Mushroom Cap, House Made Black Bean or Farro Patty on any burger	

* WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs could cause grave illness or untimely death

THE SALADS		<i>Made with the freshest local, organic (whenever possible) produce available</i>
FIELD OF GREENS	Mixed Greens, Cucumber, Red Onion, Tomatoes, Choice of Creamy Balsamic or House Made Ranch Dressing	9
CLASSIC CAESAR	Romaine, Parmesan, House Made Macrina Croutons and Garlic Anchovy Dressing *	9.5
Northwest Mixed Greens	Mixed Greens, Cranberries, Walnuts, Granny Smith Apples, Laura Chenel Chevre, House Made Creamy Balsamic Dressing	12
The Wedgie	Bibb Lettuce Wedge, Red Onion, Bacon, Blue Cheese Crumbles, Tomato, Croutons, House Made Blue Cheese Dressing	11.5
Greek Fiale Salad	Baby Kale, Cucumbers, Feta Cheese, Tomato, Chickpeas, Olives, Citrus Vinaigrette	12
Salad add ons	Draper Valley Chicken Breast Custom Ground Beef Patty OR Turkey Patty Wild Salmon Filet (Topsy Spiced) OR Ahi Tuna Steak (Wasabi Crust) All Natural Lamb	+5 +6 +7.5 +7.5

THE SNACKS		<i>Because one cannot live on burgers alone!</i>
Maple Bacon	Brew Battered + Fried All Natural Bacon, Maple Syrup	6
Cow Pou-tine	All Natural Topsy Gold Potato Fries, Beecher's Cheese Curds, House Made Veal Gravy topped with a Fried Egg *	10.5
Just Wingin' It	¾ Pound Of Lightly Fried Wings In The Sauce Of Your Choosing Half + Half Wings Available For An Additional Charge Sriracha + Honey Sauce, Sweet BBQ Sauce, Thai Peanut Sauce, Habanero BBQ Sauce	9.5 +2
Dill With It	Battered + Lightly Fried House Made Dill Pickles, Harissa Aioli *	8
Onion Rings	Thick Cut Yellow Onion, Brew Battered, Panko Coated + Fried, Sweet BBQ Sauce	6.5

THE FRIES		<i>All Natural Topsy Gold potatoes or sweet potatoes fried to order</i>
Topsy Gold Fries	Ketchup + choice of one other dipping sauce	4.5
Sweet Potato Fries	Ketchup + choice of one other dipping sauce	5
Truffle Fries	All Natural Topsy Gold Potato Fries, Truffle Oil, Parmesan, Parsley	7
Jacked Up Fries	All Natural Topsy Gold Potato Fries, topped with Jack Cheese + Roasted Jalapeno Sauce	7
House Made Dipping Sauces	Topsy Sauce, Creamy Ranch, Tartar Sauce, White Truffle Aioli, Blue Cheese, Harissa Aioli, Sweet n' Tangy BBQ Sauce, Habanero BBQ Sauce, Sriracha Lime Aioli	.25

THE SHAKES		<i>Made with locally made vanilla soft serve ice cream</i>
The Classics	Vanilla, Chocolate, Strawberry	6
Northwest Berry	Blackberries, Wild Strawberries, Whipped Cream <i>Tip It with 44 North Huckleberry Vodka</i>	6.5 +4
Salted Caramel	Caramel Sauce, Fleur de Sel, Whipped Cream <i>Tip It with Maker's Mark Whisky</i>	6.5 +4
Cookies + Cream	Oreo Cookie Crumbles, Whipped Cream <i>Tip It with Godiva Chocolate Liqueur</i>	6.5 +4
Bananas Foster	Banana Puree, Caramel Sauce, Whipped Cream <i>Tip It with Captain Morgan Spiced Rum</i>	6.5 +4
Caffe Mochashake	Achorhead Cold Brew Coffee, Dark Chocolate, Whipped Cream <i>Tip It with Kahlua Coffee Liqueur</i>	6.5 +4

THE COCKTAILS

South by Northwest	Sauza Gold Tequila, Pomegranate Puree, Lemon Juice, Simple Syrup and Rainier Beer Served On The Rocks	9.5
Convergence Zone	Gosling's Black Seal Rum, Lime Juice, Peychaud's Bitters and Rachel's Ginger Beer Served On The Rocks	9
Born and Raised	Woodinville Whiskey Co. Bourbon, Clear Creek Apple Brandy, Fee Bros. Whiskey Barrel Bitters and Maple Syrup On The Rocks	11
Huck-n-Palmer	Deep Eddy Sweet Tea Vodka, 44 North Huckleberry Vodka, Lemonade and a Splash of Soda	9.5
Velodrome	Aviation Gin, Campari, Blood Orange Puree and Simple Syrup Served Up	9
Perfect Pear	Absolut Pear Vodka, St. Germain Elderflower Liqueur, Grapefruit Juice, Lemon Juice and Simple Syrup Served Up	10
Tipsy Strawberry Lemonade	Heritage Vodka, Strawberries, Lemonade, Balsamic Syrup and Rosemary Sprig On The Rocks	9

THE BUBBLES, PINK + WHITE WINES

Bubbles	Sophia Blanc de Blanc , Monterey CA 6.5oz	9.5
Bubbles	Vueve Cliquot Brut Yellow Label , Reims NV France	76
Rose	Gorman 42-39-56 Whole Lotta Rosie, Columbia Valley '19 WA	9.5/32
Chardonnay	Ryan Patrick Wines Rock Island , Columbia Valley '18 WA	36
Chardonnay (On Tap!)	Board Track Racer <i>The Vincent</i> by Mark Ryan Winery '16 WA	9
Sauvignon Blanc	Chateau Ste. Michelle Sauvignon Blanc, Horse Heaven '17, WA	10/32
Riesling	Sparkman Cellars <i>Birdie</i> , Columbia Valley '17, WA	35
Pinot Gris	Erath Winery, Willamette Valley '17 OR	10.5/34

THE RED WINES

Pinot Noir	Moobuzz, Monterey '16, CA	36
Merlot	Milbrandt Vineyards, Columbia Valley '17	9/29
Syrah	Waterbrook, Columbia Valley '18 WA	10/32
Cabernet Sauvignon	Luke, Wahluke Slope Columbia Valley '18 WA	44
Cabernet Sauvignon	Board Track Racer by Mark Ryan <i>The Vincent Red</i> '17 WA	11/35
Cabernet Sauvignon	Mark Ryan <i>Dead Horse</i> , Red Mountain '17 WA	72
Zinfandel	Cline Ancient Vines, Contra Costa County '18 CA	42
Blend	Pomum Cellars Red Wine '15, WA	44
Blend	The Devil You Don't Know <i>Rhone Red</i> '18 WA	16/50

SANS ALCOHOL

Strawberry Lemonade	Strawberries, Lemonade, Balsamic Syrup and Rosemary	4
Jones Sodas	Blue Bubblegum, Green Apple, Grape, Cream Soda or Orange Cream	3.5
With CO2	Coke, Diet Coke and Sprite	3
	Crater Lake Root Beer (on tap)	3.5
Iced Tea	Unsweetened Gold Peak Premium Iced Tea	3
Bottled Up	San Pellegrino Sparkling Water	3.5

TIPSY COW

* BURGER BAR *

KID STUFF

Available to little calves under 4 feet tall

KID BURGER	Beef Patty, Tillamook Yellow Cheddar, Toasted Bun, Ketchup + Fries <i>Lettuce + Tomato available upon request</i>	8
BATTER UP	House Dipped Corn Dog, Ketchup, Yellow Mustard + Fries	6
CRUNCH	Breaded + Fried, House Made Ranch, Ketchup + Fries	6
Dog Bites	Split + Sliced Beef Hot Dog, Toasted Bun, Ketchup, Yellow Mustard + Fries	6
KID CAESAR	Chopped Romaine, Croutons, Parmesan Cheese, House Made Dressing	3
Grilled Cheese	Tillamook Yellow Cheddar, Toasted Bun, Ketchup + Fries	5

KID DRINKS

Jones Sodas	Blue Bubblegum, Green Apple, Grape, Cream Soda or Orange Cream	3.5
With Bubbles	Coke or Sprite Crater Lake Root Beer	2.5 3
Without Bubbles	Milk, Apple Juice, Orange Juice, Cranberry Juice, Lemonade	2.5
Shakes	Vanilla, Chocolate or Strawberry Cookies + Cream, Northwest Berry, Salted Caramel	4.5 5
Floats	Root Beer or Coke with Vanilla Ice Cream	4

