

SOCIAL HOUR

11am – 6pm daily / 20% off all wine and craft beer

Farm + Vine's liquor license allows customers to pour their own wine + craft beer and pay by the ounce. There are 8 craft beers and 8 coastal wines on tap. This is "clean + green" because there is nothing to recycle or throw away. Wine loves being on tap because oxygen can't get to it and the temperature is always correct.

COASTAL WINE

Chardonnay / Trefethen / Oak Knoll / Napa Valley CA
Pinot Gris / Left Coast Cellars / Willamette Valley OR
Sauvignon Blanc / Miner Family Winery / Napa Valley CA
Chenin Blanc Viognier blend / Pine Ridge Winery / Napa CA
Petit Sirah / Crusher Wines / Sonoma CA
Cabernet Sauvignon / Smith + Hook / Central Coast CA
Pinot Noir / Reata Winery / Sonoma Coast CA
Tempranillo / Matchbook Winery / Dunnigan Hills CA

CRAFT BEER

Blonde Ale / Big Island Blonde / Excelsior Brewery
Pale Ale / Day Tripper / Indeed Brewery
Pale Wheat Ale / Air Citra Blonde / North Loop Brew Co
IPA / Sweet Child of Vine / Fulton Brewery
IPA / Traitor / Badger Hill Brewery
Farmhouse Ale / Farm Girl Saison / Lift Bridge Brewery
German Pilsner / B-Side Pils / Indeed Brewery
Hard Cider / Happily Apple / Sponsel's MN Harvest

1700 Plymouth Rd, #H
Minnetonka MN 55305
(952) 479-7168

Open daily 11am – 9pm
www.farm-vine.com



12/2017 V4
Prices subject to change
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FARM + VINE is DIFFERENT

FOOD PHILOSOPHY

Every day, at every meal, we get a chance for a fresh start with food that tastes amazing and helps us look and feel our best. We believe a meal should go easy on sugar and starch to minimize the rise in insulin that follows digestion. So our menu uses premium protein, healthy oils, and lots of colorful vegetables.

TRUSTWORTHY SOURCING

We start with honest, wholesome ingredients including wild caught fish and premium protein from Minnesota growers. Our chicken comes from family farms in the St. Cloud area, is certified humane, and raised without cages, anti-biotics and hormones. Our pork shoulder is Certified Duroc, raised near Glencoe, MN, and hormone free while our beef brisket is raised on grass in Olivia, MN.

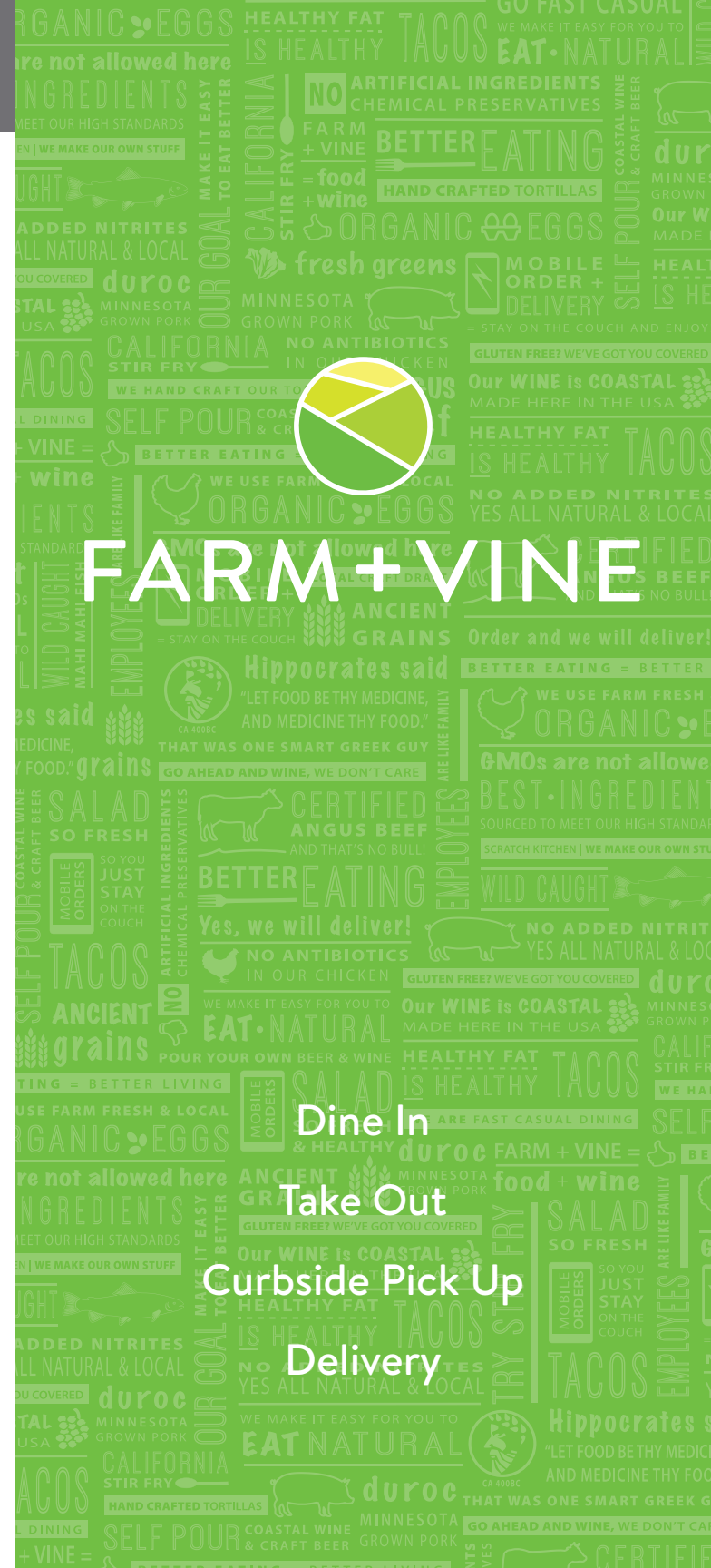
TASTE + FLAVOR

Our menu is based on the street food of Asia and Mexico using fire + smoke to deliver taste and flavor. Wok cooking is healthy because it requires very little oil and preserves the vitamins, nutrients, and texture of the ingredients. Our smoker adds depth of flavor to the pork shoulder, beef brisket, and chicken used in the tacos. We roast our protein low + slow (up to 12 hours) using steam ovens to lock in the tender juiciness. Our tortillas are made from scratch every day using locally milled organic wheat. We are a scratch kitchen, and make all of our salsa and dressings in house.

CONVENIENT SERVICE MODEL

To save time + money, we have created a digital service model that puts customers in control. Orders can be placed from any computer, any smart phone, on our app, or in the store. You can dine in and pour your own wine or craft beer, get delivery to your home + office, or order ahead for curbside pick up and we'll run the food to your driver's window.

Curbside service is available for take out orders.
Deliveries are through BiteSquad and UberEats.



SALADS

Organic romaine, spinach, and arugula form the base of all of our salads. We only use California Certified extra virgin olive oil in our salad dressings.

SALMON AVOCADO BAP certified smoked salmon / avocado / Roma tomato / Kalamata / crumbled feta / cilantro lime vinaigrette 12.5

SANTA FE local cage-free ABF chicken breast / organic blackened corn / guajillo black beans / pico de gallo / avocado / tortilla strips / chile lime vinaigrette 10.5

MEDITERRANEAN local cage-free ABF chicken breast / pickled red onion / Kalamata / cucumber / tomato / feta / balsamic vinaigrette 11

BLACK BEAN + QUINOA SALAD local Black Angus smoked brisket / quinoa / guajillo black beans / red pepper / avocado / feta / balsamic vinaigrette 12.5

ALMOND BERRY local cage-free ABF chicken breast / strawberries / blueberries / toasted almonds / raisins / feta / honey dijon vinaigrette 11

CALIFORNIA COBB local cage-free ABF chicken breast / nitrite-free bacon crumbles / Roma tomato / organic carrot / avocado / cucumber / chile lime vinaigrette 9.5

CHICKEN AVOCADO local cage-free ABF chicken breast / nitrite-free bacon crumbles / blackened organic corn / avocado / feta / cilantro lime vinaigrette 9.5

THAI QUINOA SALAD quinoa / red pepper / organic carrot / cucumber / scallions / cilantro lime vinaigrette 10

STARTERS + SIDES

CHIPS + PICO DE GALLO house tortilla chips small 2 / large 4

GUACAMOLE house made 4

STREET CORN queso fresco / crema / lime 2

GUAJILLO BLACK BEANS queso fresco 2

CALIFORNIA STIR FRY

Rice bran oil and sesame oil are the only oils used in our healthy stir fry. For the base, choose brown rice or egg noodles or upgrade to cauliflower rice or spiralized zucchini for \$2.

PAD THAI local cage-free ABF chicken breast / edamame / organic egg / red pepper / bean sprouts / scallions 10.5

THAI COCONUT CURRY local cage-free ABF chicken breast / broccoli / red pepper / scallions 10.5

BEEF + BROCCOLI local Black Angus smoked brisket / mushroom / scallions / sesame seeds 12.5

SZECHUAN CHICKEN local cage-free ABF chicken breast / sugar snap peas / red pepper / scallions 10.5

GINGER SHRIMP red pepper / sugar snap peas / sesame seeds 12

CHICKEN FRIED RICE local cage-free ABF chicken breast / edamame / organic carrot / red pepper / organic egg / onion / scallions 9.5

FARM BOWLS

FISH TACO BOWL blackened wild caught Alaskan whitefish / cucumber / avocado / red onion / brown rice / house shred / cilantro lime crema / lime wedge 10

SPICY TUNA POKE' BOWL sushi-grade ahi tuna / avocado / organic carrot / cucumber / pickled ginger / brown rice / toasted sesame seeds / chile aioli drizzle 11

BANH MI BOWL local cage-free ABF chicken breast / pickled veggies / bean sprouts / cucumbers / scallions / jalapeño / toasted sesame seeds / brown rice / cilantro / avocado crema / lemon wedge 10

SHRIMP AVOCADO BOWL edamame / brown rice / sesame seeds / Greek yogurt dressing 11

U-BUILD TACO BOWL 3 tortillas / choice of protein / guajillo black beans / brown rice / organic blackened corn / pico de gallo / chipotle lime crema 12

TACOS

We make our organic flour tortillas from scratch, every day, using locally milled organic wheat. You cannot beat the taste + flavor of freshly ground whole wheat. Our corn tortillas are local and gluten free.

SHREDDED CHICKEN queso fresco / pico de gallo / avocado crema / cilantro 3.5

PULLED PORK house shred / pico de gallo / chipotle lime crema / cilantro 3.5

BEEF BRISKET queso fresco / chipotle lime crema / pico de gallo / cilantro 4

SEARED AHI TUNA sushi-grade ahi tuna / house shred / cilantro / chile aioli / sesame seeds 4

BLACKENED FISH wild caught Alaskan whitefish / house shred / pico de gallo / avocado crema / cilantro / lime wedge 4

HONEY HOT SHRIMP house shred / avocado / chipotle lime crema / cilantro 3.5

KIDS MENU

CHEESY QUESADILLA cheddar / fruit cup 3

CHICKEN QUESADILLA local cage-free ABF chicken breast / cheddar / fruit cup 4

BUTTERED NOODLES egg noodles / fruit cup 3

CHICKEN + NOODLES local cage-free ABF chicken breast / egg noodles / fruit cup 4

KIDS TACO local cage-free ABF chicken breast / cheddar / fruit cup 4

All entrées can be made allergen friendly.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Peanuts, cashews, nuts, wheat, soy, fish, shellfish, and other food allergens are present at Farm + Vine and cannot guarantee that our products will be free of the eight major allergens identified by the FDA. We are not a gluten-free facility.