



On Draft

Illinois

Goose Island **Matilda**, Chicago, 1.5 Miles, 7.0%, 12oz - \$8
Local Option **Dampf Loc**, Chicago*, 1.5 Miles, 5.3%, 12oz - \$6
Half Acre **Gossamer Golden Ale** Chicago, 5 Miles, 4.2%, 16oz - \$6
Metropolitan **Flywheel Bright Lager**, Chicago, 6 Miles, 5.2%, 16oz - \$6
Metropolitan **Iron Works Alt**, Chicago, 6 Miles, 5.4%, 16oz - \$6
Finch's **Golden Wing**, Chicago, 7 Miles, 5.0%, 16oz- \$6
Finch's **Sapsucker**, Chicago, 7 Miles, 5.2%, 16oz- \$6
Finch's **The Witness**, Chicago, 7 Miles, 4.8%, 16oz - \$6
Flossmoor Station **Pullman Brown Ale**, Flossmoor, 25 Miles, 6.0%, 16oz - \$6
Two Brothers **Domaine Dupage**, Warrenville, 30 Miles, 5.9%, 16oz - \$6
Two Brothers **Atom Smasher**, Warrenville, 30 Miles, 7.7%, 16oz- \$6
Emmett's **McCarthy Red Ale**, West Dundee, 37 Miles, 5.6%, 16oz - \$6

Indiana

Three Floyds **Pride & Joy**, Munster, 29 Miles, 5.0%, 16oz - \$6
Three Floyds **Dreadnaught**, Munster, 29 Miles, 9.0%, 12oz - \$6
Barley Island **Barfly IPA**, Noblesville, 153 Miles, 6.5%, 16oz- \$6

Wisconsin

Tyranena **Bitter Women IPA**, Lake Mills, 107 Miles, 5.7%, 16oz - \$6
Capital **Wisconsin Amber**, Middleton, 128 Miles, 5.2%, 16oz - \$6
Central Waters **Satin Solstice Imperial Stout**, Amherst, 198 Miles, 7.5%, 12oz - \$6

Michigan

Dark Horse **Raspberry Ale**, Marshall, 139 Miles, 5% 12oz - \$6
Dark Horse **Crooked Tree IPA**, Marshall, 139 Miles, 6%, 16oz - \$6

Imports

Boulevard **Tank 7 Farmhouse Ale**, Kansas City MO, 492 Miles, 8.0%, 12oz - \$7
Stillwater **Stateside Saison**, Baltimore MD, 605 Miles, 6%, 12oz - \$8
Ommegang **Hennepin**, Cooperstown NY, 652 Miles, 7.7%, 12oz - \$6
Allagash **White**, Portland Maine, 886 Miles, 5.0%, 16oz - \$7
Guinness, Dublin IRL, 3,658 Miles, 7.5%, 20oz - \$6
Brasserie Dupont **Saison Dupont** Tourpes BEL, 4117 Miles, 6.5%, 12oz - \$7
Bockor **Cuvee des Jacobins Rouge**, Bellegem BEL, 4102 Miles, 6.5%, 12oz - \$10
Duvel **Single**, Breendonk BEL, 4132 Miles, 7.5%, 12oz - \$7

Bottles

Great Lakes **Dortmunder Gold** – 12 oz. \$6
North Coast **Prangster** – 12 oz. \$7
Bell's **Oberon** – 12 oz. \$6
Ayinger **Brau Weiss** – 12 oz. \$9
Lakefront **Organic ESB** – 12 oz. \$6
Argus **California Common** – 12 oz. \$6
Central Waters **Glacial Trail IPA** – 12 oz. \$6
Lagunitas **A Little Sumpin Sumpin** – 12 oz. \$6
Founders **Dirty Bastard** – 12 oz. \$6
Arcadia **London Style Porter** – 12 oz. \$6
Unibroue **Maudite** – 12 oz. \$6
Dark Horse **Amber Ale** – 12 oz. \$6
North Coast **Le Merle** – 375 ml - \$10
Lost Abbey **Red Barn** – 750 ml \$18
Brouwerij Bosteels **Tripel Karmeliet** – 375ml -\$9
Mikkeller **Galena Single Hop IPA** - 750 ml \$13
Ommegang **Three Philosophers** – 750 ml \$18
Jolly Pumpkin **La Roja** - 750ml \$20
Firestone Walker **Double Jack** - 750ml \$20
Jolly Pumpkin **Wiezen Barn** - 750ml \$20

New Holland **Full Circle** – 12 oz. \$6
Lagunitas **Pils** – 12 oz. \$6
Victory **Prima Pils** – 12 oz. \$6
Crown Valley **Old School Pilsener** – 12 oz. \$6
Chicago Beer Co. **Windy City Wheat** – 12 oz. \$6
Ommegang **BPA** – 12 oz. \$8
Arcadia **Hop Mouth Double IPA** – 12 oz. \$8
Emmett's **Pale Ale** – 12 oz. \$6
Half Acre **Daisy Cutter** – 16 oz Can. \$6
New Holland **The Poet** – 12 oz. \$6
Clown Shoes **Lubrication** – 12 oz. \$6
Tyranena **Headless Man Amber Alt** – 12 oz. \$6
Horny Goat **Exposed** – 12 oz. \$6
New Holland **Farmhouse Hatter** – 12 oz. \$6
Boulevard **The Sixth Glass** – 12 oz. \$9
Boon **Oude Gueuze** – 375 ml \$17
New Holland **Dragon's Milk** – 12 oz. \$9
Goose Island **Sofie** – 22 oz. \$15
Jolly Pumpkin **Oro de Calabaza** – 750ml \$20
Brooklyn **Sorachi Ace** – 750 ml \$35
Evil Twin **Before During & After Xmas** – 16oz \$20

FARMHOUSE



Wines by the Glass

Farmhouse Tap White

Domaine Berrien Marsanne, Berrien, Michigan - \$6

Rose

Jumilla Rose, Spain - \$6

Red

Powers Cabernet, Washington - \$9

Tilia Malbec, Argentina - \$6

Domaine Brunet Pinot Noir, France - \$8

Millenium (mencia/grenacha), Spain - \$6

White

Guerrilla Albarino, Spain - \$8

Tariquet, France - \$7

BREWS & BOOZE - \$8

'Farmer's Tan'

Guinness, Flywheel Lager, Hum

'Hop, Skip & Skinny Dip'

Berry Infused Organic Moon Mountain Vodka, Homemade Lemonade, Finch's Cut
Throat Pale Ale

'John Deere Beer'

Rooibos Tea, Farmhouse Sour, hum, Metropolitan Krankshaft Wheat Beer

'Hair of the Bean'

Iced Coffee, Bulleit Bourbon, Maple, Black Bier /Tyranena Porter/Rockys Revenge
Brown ale

Farmhouse Classics -\$10

Farmhouse Cask - Marsanne Sangria

Glass/Carafe

Maple Magarita,

Siebre Azul Tequila, House Made Maple Sour, Seasonal Fruit

'Hum-Dinger'

Hum Botanical Spirit, House Sour, Fizzy Water

'G & Tónico'

House Smoked Farmer'





Farmhouse Spirits

Spirit	Price
Baileys	\$8.00
Bruichladdich	\$12.00
Bulliet	\$9.00
Bunnahabhain 12yr	\$11.00
Bushmills	\$8.00
Cap Rock Organic	\$8.00
Cles Des Ducs	\$8.00
Crop Organic	\$7.00
Death's Door	\$8.00
Death's Door	\$8.00
Death's Door White	\$8.00
Don Julio 42	\$17.00
Farmers Organic	\$7.00
Few Gin	\$9.00
Few White Whiskey	\$9.00
Hum	\$7.00
Johnnie Blue	\$28.00
Ketel One	\$9.00
Koval Crisanthimum Honey	\$10.00
Koval Rye	\$8.00
Knickerbocker	\$8.00
Lion's Pride	\$9.00
Moon Mountain Artisinal	\$7.00
New Holland Dutchess	\$8.00
New Holland Knickerbocker	\$7.00
North Shore	\$8.00
North Shore	\$8.00
North Shore Absinthe	\$11.00
Ron Zacapa 23yr	\$7.00
Sembra Azul Blanco	\$7.00
Templeton	\$9.00
Tobermory & Ledaig 10yr	\$10.00
Valentine	\$8.00

About Farmhouse

Farmhouse is a Midwestern Craft Tavern, focused on the States of Illinois, Indiana, Wisconsin and Michigan. The primary owners of Farmhouse are two couples; TJ Callahan and Molly McCombe, Ferdia Doherty and Nora Gainer.

The majority of our draft beer, bottle beer, wine and spirits are drawn from our four state region. We are committed to working with other local small business people from our community. Our food is locally sourced whenever possible. Ask your server and bartenders about where our food is coming from today.

Farmhouse is committed to reducing our environmental impact and we have built the majority of Farmhouse out of recovered and salvaged materials. Most of what you see at Farmhouse was salvaged by TJ and Ferdia from an abandoned factory on the Southside of Chicago.

The large silver refrigerator behind the first floor bar is a Bevador. It's 8 ½ feet tall, over 1,000 lbs and holds over 500 bottles of beer on its Lazy-Susan style shelves. Our Bevador was manufactured in 1934 in Buffalo, New York.

TJ, Molly, Ferdia and Nora welcome you to Farmhouse!

For more information on Farmhouse, go to www.farmhousechicago.com or Facebook/Farmhousechicago

