

MINERAL POINT, WISCONSIN  
U.S.A.

# THE CIDER FARM

## Cidery and Tasting Room

### Ciders

*\$6.50 per 8oz Pour OR \$11 per Flight of Four*

Nearly all American ciders are made from eating apples. At The Cider Farm we organically grow English and French cider apples that, unlike eating apples, have tannins. These apples are only grown for alcoholic beverages. Our ciders have wine complexity, pair well with food, but have half the alcohol of wine.

### Year-Round Favorites

#### Classic Dry - 6.3% ABV

A classic English-style cider made with 5 of our tannic English cider apples in a tart apple base. Complex with balanced acids and tannins, not too dry.

#### Oak Aged - 5.7% ABV

A balanced and smooth heritage apple blend aged in medium-toast American oak. Notes of vanilla reminiscent of an oaked California chardonnay.

#### Equinox — 5.9% ABV

Subtle hint of hop on the nose but on the pallet it has citrus, green grassy notes, reminiscent of a New Zealand sauvignon blanc.

#### Cyser — 9.2% ABV

Apple juice and honey fermented together become cyser. Hives on The Cider Farm and other local farms provide the honey. A bit of unfermented honey yields a slight sweetness. Our highest ABV pour.

### Limited Release Ciders

#### Rosé — 6.5% ABV

The Cider Farm's rare, red-fleshed apples combined with tart apples and a touch of elderberry, cranberry and black currant juices render both a pleasing tartness and color.

#### Tremlett's - 6.7% ABV

This cider features the tannic, tart Geneva Tremlett's Bitter apple paired with an aromatic, sweet American apple, Priscilla. Subtle flavor differences between this and Classic Dry come from the apple varieties used. A hint of toast and caramel.

#### Belgian Saison — 5.7% ABV

A cider true to the Belgian farmhouse saison-style, done with bitter orange peel, bergamot, star anise, aromatic hops and other classic Belgian classic. Our most highly flavored and aromatic cider.

*Ciders are available to take home in 500ml bottles (\$10).  
10% off on half-case (6); 15% discount for full case (12).*

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### *The Cider Farm Apple Brandy Old Fashioned*

Our take on the Wisconsin classic \$13 Double (two shots) \$16

Our 2-year Aged Apple Brandy, Cyser, Fabbri Amarena cherries, bitters, sugar cube, orange slice

### *The Cider Farm Apple Brandy*

*Our apple brandies are America's only brandies made with tannic cider apples in the French tradition.*

2-year aged — 80 proof \$10 per 2 oz pour

Aged two years in charred oak Bourbon barrels with wild applewood from our farm. Slight char-whiskey note.

5-year aged — 96 proof \$13 per 2 oz pour

Aged five years in charred oak bourbon barrels with wild applewood from our farm. Complex and very smooth.

***Ask about our fine chocolate caramels made with our apple brandy!***

### *Cidertails*

*Cider Sangria* \$12 The Cider Farm Cyser & 2-year Aged Apple Brandy, red wine, orange juice, orange slice.

*Mimosa* \$7 Classic Dry cider with organic orange juice

*Hot Mulled Cider* \$5-- Hot fresh WI apple juice, mulling spices. Add our 2-year Aged Apple Brandy (+\$4)

### *Wisconsin Beers*

*\$7 per 16 oz pour OR \$10 per Flight of Four*

Goodcity Brewing, Pilsner 5.4% ABV

A Wisconsin Pilsner-style lager in the best Midwestern tradition. Milwaukee

Three Sheeps Rebel Kent 5.0% ABV

Amber Ale. Sheboygan

Milwaukee Brewing Company, MVP IPA 5.5% ABV

Hazy IPA using Citra and Mosaic hops. Bright, juicy, citrus and tropical notes. Milwaukee

Third Space Happy Place 5.3% ABV

Wisconsin Pale Ale with bright hop and citrus notes. Milwaukee

### *Red Wine*

\$8 per 6oz Pour

Indigenous — Pinot Noir-Cabernet blend 13.5% ABV

Locally made in Stoughton, WI from California and Pacific Northwest grapes. Fruitiness of pinot noir with the backbone of cabernet sauvignon

Drumlin Ridge — Cabernet Sauvignon 14% ABV

Locally made in Waunakee, WI from California grapes. A slightly lighter Cab.

### *Other*

Coffee	\$2.50 (cup)
Apple Brandy 'Calva' coffee	\$8
WiscoPop sodas, assorted flavors	\$4
Organic orange juice, WI fresh apple juice	\$4
Sparkling water	\$3