

house made dressings	sides & extras		beverages		desserts
buttermilk ranch	french fries	5.00	zuberfizz sodas	4.50	granola cookie 2.50
blue cheese	sliced chicken breast	5.00	lemonade	4.00	ghiradelli chocolate
raspberry vinaigrette	side house salad	5.00	drip coffee	3.50	brownie 5.00
mediterranean	extra dressing	.50	black iced tea	3.50	gluten free peanut butter
asian peanut	GF blue corn muffin	2.00	mango green tea	3.50	cookie 2.50
	focaccia bread	2.00	fountain sodas	3.50	house made carrot
apple cider vinaigrette			Colorado beer, wine and spirits.		cake, cheesecake, or
lemon-fig balsamic vinaigrette					chocolate torte 10.00
creamy garlic					
sun dried tomato					
vinaigrette					

Our ingredients make us special! Locally sourced and organic whenever possible. Grass fed, locally and humanely raised beef, lamb and pork. Free-range antibiotic & hormone free poultry, and sustainable seafood. You can feel really good about what you eat at The Farm!



Welcome to The Farm Bistro, offering farm-to table dining in Cortez since January of 2009.

We are dedicated to serving as much organic, locally and sustainably grown food as possible.

We appreciate the growers in our region for providing delicious and fresh produce, eggs and free range meat. While you’re here, check out the community board, farm stand, used book collection, art

gallery, area publications and locally made products.

Thank you for buying local!

lunch *monday through friday from 11 am to 4:30 pm*
dinner *monday through friday from 4:30 to 9 pm (8pm in winter)*
cash, checks, visa, mc, discover, amex, cortez cash
34 west main cortez, colorado 81321
(970) 565-3834 www.thefarmbistrocortez.com
eat in • take out • farm stand • catering • private parties

* Consuming raw or undercooked meats, eggs, poultry or fish may increase your risk of food borne illness.
 Celiac individuals please be aware that we use flour in our kitchen. Let the server know if your condition is extreme.