

TO START

OYSTERS \$4/EA

SHISHITO MIGNONETTE, LEMON, HOT SAUCE
SUGGESTED BEER PAIRING: APERITIF PILSNER

BURRATA \$18

FOCACCIA, ROASTED GARLIC PURÉE,
WORT HONEY, TRUFFLE SALT
SUGGESTED BEER PAIRING: CHERRY BERLINER WEISSE

MOODY TONGUE CAESAR \$19

ROMAINE, GIARDINIERA DRESSING, CHARRED
ONION OIL, ANCHOVY, PARMESAN
SUGGESTED BEER PAIRING: NEW ZEALAND PILSNER

TUNA TARTARE \$20

PUFFED GRAINS, AVOCADO PURÉE,
YUCA CHIP, BLACK LIME,
CILANTRO
SUGGESTED BEER PAIRING: KOLSCH

PORK BELLY \$24

ORZO, PICKLED CORN, ONION RELISH, PORK RIND
SUGGESTED BEER PAIRING: MIDWEST IPA

FRIED SOFT SHELL CRAB \$24

CHARRED LIME AIOLI, PERI PERI SAUCE,
RAPINI, XO SAUCE
SUGGESTED BEER PAIRING: COLD KIWI IPA

BUSSAN CRAB ANGEL HAIR PASTA \$24

BROWN BUTTER, PEANUT CHILI CRUNCH,
CRAB-BARLEY BEURRE BLANC
SUGGESTED BEER PAIRING: TOASTED RICE LAGER

FOIE GRAS & FRENCH TOAST \$22

HUDSON VALLEY FOIE GRAS,
JAPANESE MILK BREAD, ALMONDS,
ESPRESSO, ORANGE MARMALADE
SUGGESTED BEER PAIRING: DARK LAGER

ENTRÉES

TO SHARE

COLORADO LAMB SHANK \$85

CHICKPEA PUREE, CHARRED EGGPLANT, HARISSA,
LABNEH, HERB SALAD
SUGGESTED BEER PAIRING: LIMITED RELEASE CERISE
\$75 PER 750ML

22OZ DRY AGED COWGIRL RIBEYE \$125

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAM
SUGGESTED BEER PAIRING:
SHAVED BLACK TRUFFLE LAGER

ROASTED BARRAMUNDI \$34

FENNEL, LEEK RAGOUT, BLACK ONION PURÉE,
CRISPY LEEKS, SMOKED FUMET
SUGGESTED BEER PAIRING: JUICED LYCHEE IPA

HOKKAIDO SEA SCALLOP \$32

BASIL PISTOU, CRISPY POLENTA, SWEET CORN
PURÉE, GREEN BEANS, SUMMER SQUASH
SUGGESTED BEER PAIRING:
ORANGE BLOSSOM BELGIAN BLONDE

STONE AXE WAGYU BEEF \$52

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAM
SUGGESTED BEER PAIRING:
SHAVED BLACK TRUFFLE LAGER

WHOLE FISH \$85

SMOKED ONION AIOLI, CHOW CHOW RELISH,
STEWED GREEN BEANS, SLAW
SUGGESTED BEER PAIRING: COLD KIWI IPA

STUFFED QUAIL \$48

BLACK GARLIC & PORK MEATBALL, CAULIFLOWER
PUREE, GRILLED PEACH, WILD RICE
SUGGESTED BEER PAIRING: OKTOBERFEST

“CONFIT” CAULIFLOWER \$29

SPICY TOMATO CHUTNEY, CHICKPEA, DUKKAH,
SMOKED CAULIFLOWER PURÉE, COUSCOUS
SUGGESTED BEER PAIRING: GRAPEFRUIT GOSE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTE: A 3.5% SURCHARGE WILL BE ADDED TO YOUR FINAL BILL TO SUPPORT OUR TEAM AND RESTAURANT IN AN EFFORT TO
OFFSET RISING COSTS IN THE HOSPITALITY INDUSTRY. WE GREATLY APPRECIATE YOUR SUPPORT.

CURRENT RELEASE

**FARMERS MARKET
SERIES**

*Please ask your
server for details*

\$5 PER 4 OZ
\$12.00 PER 13.5 OZ

CERISE

*Bottle conditioned Klug Farm Cherry
Sour Ale showcasing flavors of sweet-tart
balaton cherries and beaujolais*

LIMITED RELEASE: 40 BOTTLES AVAILABLE
\$75 PER 750 ML CHAMPAGNE BOTTLE

**SHAVED BLACK
TRUFFLE LAGER**

5.5% ABV

chilean black truffles

\$30 PER 5 OZ

APERITIF PILSNER

5.0% ABV

french baguette

\$4.50 PER 4 OZ / \$11.50 PER 16 OZ MUG

NEW ZEALAND PILSNER

5.0% ABV

key lime, white grapefruit

\$4.50 PER 4 OZ / \$11 PER 13.5 OZ

TOASTED RICE LAGER

5.5% ABV

lightly toasted jasmine rice, baked lychee

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ / \$15 PER 22 OZ

COLD KIWI IPA

5.5% ABV

lime, sauvignon blanc grape

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

JUICED LYCHEE IPA

6.0% ABV

lychee, grapefruit zest

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ / \$15 PER 22 OZ

MIDWEST IPA

6.0% ABV

papaya, pine

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

KOLSCH

5.2% ABV

german pilsner malt, honey

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

ORANGE BLOSSOM BELGIAN BLONDE

5.4% ABV

honeysuckle, orange rock candy

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

SUMMER SAISON

3.5% ABV

lime & lemon zest

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

CHERRY BERLINER WEISSE

4.0% ABV

cherry pie

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

GRAPEFRUIT GOSE

4.0% ABV

ruby red grapefruit spritz

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

DARK LAGER

5.3% ABV

dark chocolate, caramel

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

OKTOBERFEST

5.8% ABV

honey graham cracker, toasted biscoff cracker

\$4.50 PER 4 OZ / \$11.50 PER 16 OZ MUG / \$15 PER 22OZ

CHERRY OUD BRUIN

9.0% ABV

balaton cherry, rhubarb

\$7 PER 4 OZ / \$10 PER 6 OZ

**NITRO CARAMELIZED CHOCOLATE
CHURRO PORTER**

7.0% ABV

*oaxacan cacao, tahitian vanilla,
mexican cinnamon*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

SPECIALTY FLIGHTS

SUMMER SERIES

SUMMER SAISON

GRAPEFRUIT GOSE

KOLSCH

\$13.00 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

CHERRY BERLINER WEISSE

DARK LAGER

CHERRY OUD BRUIN

\$14.00 PER THREE 4 OZ TASTING GLASSES