

TO START

OYSTERS \$4.25/EA

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

BAKED CAMEMBERT \$18

SOURDOUGH, MOSTARDA,
PICKLED ONIONS, HOPPED APPLE CIDER HONEY
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: TOASTED RICE LAGER

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

ALMONDS, JAPANESE MILK BREAD, ESPRESSO,
ORANGE MARMALADE
SUGGESTED BEER PAIRING: WINTER ALE

ENTRÉES

TO SHARE

COLORADO LAMB SHANK \$85

CHICKPEA PURÉE, CHARRED EGGPLANT, HARISSA,
LABNEH, HERB SALAD
SUGGESTED BEER PAIRING: LIMITED RELEASE CERISE
\$60 PER 750ML

22OZ DRY AGED COWGIRL RIBEYE \$125

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAM
SUGGESTED BEER PAIRING:
CHERRY OUD BRUIN

NORWEGIAN FJORD TROUT \$38

CAPERS, GRAPEFRUIT, SMOKED POTATOES,
KOJI VELOUTÉ, CALABRIAN OIL
SUGGESTED BEER PAIRING: JUICED LYCHEE IPA

STONE AXE WAGYU BEEF \$52

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAM
SUGGESTED BEER PAIRING:
CHERRY OUD BRUIN

LAC BROME DUCK BREAST \$48

DUCK LEG SCRAPPLE, APPLE TWO-WAYS,
FRISÉE, MUSTARD & DUCK JUS
SUGGESTED BEER PAIRING: HOT TODDY SAISON

HOKKAIDO SEA SCALLOP \$32

BROWN BUTTER, SPICED NUTS, SWEET POTATO
BRUSSELS SPROUTS
SUGGESTED BEER PAIRING:
ORANGE BLOSSOM BELGIAN BLONDE

WHOLE FISH \$85

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

“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

FRAMBOISE

6.5% ABV

Fermented with whole Michigan raspberries, this wild saison features vibrant berry flavors with a hint of lemon, accented by notes of shortbread and toasted almond. Extended time with the fruit brings depth and a dry, elegant finish.

\$48 PER 750 ML BOTTLE

CASSIS

2024 MEDAL RECIPIENT,
GREAT AMERICAN BEER FESTIVAL

6.5% ABV

Bottle conditioned Belgian-style Lambic ale showcasing notes of black currant similar to Bordeaux wines.

\$72 PER 750 ML BOTTLE

FARMERS MARKET
SERIES

Ask your server for details

\$5 PER 4 OZ

\$12 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

\$60 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

GRAPEFRUIT GOSE

4.0% ABV · *ruby red grapefruit spritz*

\$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

FARMHOUSE ALE

6.1% ABV · *asian pear, toasted wheat*

\$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

FRESH HOP PALE ALE

6.0% ABV · *valencia orange, pineapple*

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

HOT TODDY SAISON

9.5% ABV · *lemon peel, candy ginger*

\$4.50 PER OZ / \$11.50 PER 13.50 OZ

WINTER ALE

8.5% ABV · *cinnamon, clove, hibiscus*

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

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

WINTER SERIES

WINTER ALE

HOT TODDY SAISON

NITRO CARAMELIZED CHOCOLATE CHURRO PORTER

\$13 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

CHERRY BERLINER WEISSE

MIDWEST IPA

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES