

THE BAR

TO START

CHILLED

OYSTERS 4.25/EA

HOUSE-MADE HOT SAUCE, MIGNONETTE

* APERITIF PILSNER

HAMACHI CRUDO 20

PANIPURI, TEEKHA WATER,
COCONUT ESPUMA, BLACK LIME

* CITRON BELGIAN WIT

CAVIAR SERVICE 140

SCALLION-BUCKWHEAT BLINI,
CARAMELIZED CRÈME FRAÎCHE, SEASONAL PICKLES

* SHAVED BLACK TRUFFLE LAGER

SMALL PLATES

BREAD & BUTTER 15

RYE FOCACCIA, CULTURED BUTTER

* APERITIF PILSNER

WEDGE SALAD 18

SWEET ONION JAM, MOODY BLUE CHEESE DRESSING,
CRISPY BACON & SHALLOT, SMOKED TOMATO

* COLD KIWI IPA

SEARED FRENCH FETA 20

CHICORY, OLIVE TAPENADE, CUCUMBER, CITRUS

* NEW ZEALAND PILSNER

SMOKED BEET & BURRATA 22

SHERRY VINAIGRETTE, WALNUT, ZA'ATAR,
MUHAMMARA, FLATBREAD

* PEELED GRAPEFRUIT PILSNER

BUSSAN CRAB ANGEL HAIR PASTA 24

BROWN BUTTER, PEANUT CHILI CRUNCH,
CRAB-BARLEY BEURRE BLANC

* TOASTED RICE LAGER

BAR HARBOR MUSSELS 24

TAMARIND BRODO, BLISTERED TOMATO,
TOKYO TURNIP, PRAWN OIL

* ORANGE BLOSSOM BELGIAN BLONDE

ENTRÉES

LION'S MANE MUSHROOM 29

HUITLACOCHÉ TAMALE, MOJO VERDE,
AJI AMARILLO CREMA, PEPITA

* FARMHOUSE ALE

NORWEGIAN FJORD TROUT 42

FENNEL, LEEK RAGOUT, KOJI VELOUTÉ,
CALABRIAN CHILI OIL, SMOKED TROUT ROE

* GINGER-LEMON SAISON

STONE AXE WAGYU BEEF 72

SUNCHOKÉ, CHINESE BROCCOLI, BROWN BUTTER,
FOIE GRAS DEMI, SUNFLOWER

* CHERRY OUD BRUIN

CRESCENT DUCK

TWO-WAYS 58

BARLEY RISOTTO, WILD MUSHROOMS,
CARROT KIMCHI, GALBI GLAZE

* EXTRA SPECIAL BITTER

FOR THE TABLE

WHOLE FISH 85

RED CURRY COCONUT RICE,
SCALLION AIOLI, JEOW SOM,
GREEN PAPAYA

* JUICED LYCHEE IPA

22 OZ DRY AGED RIBEYE 125

SUNCHOKES, FOIE GRAS DEMI,
CHINESE BROCCOLI,
COMPOUND BUTTER

* SHAVED BLACK TRUFFLE LAGER

SAKURA PORK SHANK 68

BBQ, STONE-GROUND GRITS, CABBAGE,
FAVA BEANS, MIMOLETTE

* CARAMELIZED CHOCOLATE CHURRO PORTER

SIDES

GRILLED GAILAN 14

FERMENTED BLACK BEAN,
GINGER, GARLIC

GLAZED CARROTS 15

RAITA, VADOUVAN,
DUKKAH

CONFIT SUNCHOKES 14

SOUBISE, BROWN BUTTER,
ESPRESSO

* RECOMMENDED BEER PAIRING

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. 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

**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

CITRON BELGIAN WIT

4.5% ABV · *meyer lemon zest, coriander*

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

PEELED GRAPEFRUIT PILSNER

5.0% ABV · *ruby red grapefruit*

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

EXTRA SPECIAL BITTER

5.8% ABV · *toasted biscuit, toffee*

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

NEW ZEALAND PILSNER

5.0% ABV · *key lime, white grapefruit*

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

FARMHOUSE ALE

6.1% ABV · *asian pear, toasted wheat*

\$4.50 PER 4 OZ / \$11.50 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

GINGER-LEMON SAISON

9.5% ABV · *lemon peel, candy ginger*

\$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

BELGIAN DARK ALE

8.5% ABV · *cinnamon, clove, hibiscus*

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

CHERRY OUD BRUIN

9.0% ABV · *balaton cherry, rhubarb*

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

BLOOD ORANGE GOSE

4.3% ABV · *orange zest, sea salt*

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

**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

SPRING SERIES

NEW ZEALAND PILSNER

ORANGE BLOSSOM BELGIAN BLONDE

FARMHOUSE ALE

\$14 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

EXTRA SPECIAL BITTER

GINGER-LEMON SAISON

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES