

THE BAR

TO START

CHILLED

OYSTERS \$4.25/EA

HOUSE-MADE HOT SAUCE, MIGNONETTE

* APERITIF PILSNER

TROUT TARTARE \$20

PUMPERNICKEL, EVERYTHING GRANOLA,
YOGURT CHIPS, MEYER LEMON, SMOKED ONION OIL

* ORANGE BLOSSOM BELGIAN BLONDE

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

* CITRON BELGIAN WIT

ENTRÉES

LION'S MANE MUSHROOM \$29

MOLE, PLUMPED RAISINS, CASHEWS, TORTILLAS,
HUITLACOCHÉ-HOMINY CAKE

* BLACK IPA

NORWEGIAN FJORD TROUT \$42

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

* FARMHOUSE ALE

STONE AXE WAGYU BEEF \$52

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

* CHERRY OUD BRUIN

CRESCENT DUCK

TWO-WAYS \$58

BARLEY RISOTTO, WILD MUSHROOMS,
CARROT KIMCHI, GALBI GLAZE

* BELGIAN DARK ALE

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

HOT TODDY 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

BLACK IPA

5.0% ABV · *pine, citrus*

\$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

BLACK IPA

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES