

TO START

OYSTERS \$4/EA

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

BURRATA \$18

FOCACCIA, ROASTED GARLIC PUREE,
WORT HONEY, TRUFFLE SALT
SUGGESTED BEER PAIRING: NEW ZEALAND PILSNER

MOODY TONGUE CAESAR \$19

ROMAINE, GIARDINIERA DRESSING, CHARRED
ONION OIL, ANCHOVY, PARMESAN
SUGGESTED BEER PAIRING: KOLSCH

HAMACHI TARTARE \$20

COCONUT ESPUMA, CILANTRO OIL,
CRISPY YUBA CRACKER, CALAMANSI,
THAI CHILE, PRESERVED PLUM
SUGGESTED BEER PAIRING: NEW ZEALAND PILSNER

PORK BELLY \$24

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

FRIED SOFT SHELL CRAB \$24

CHARRED LIME AIOLI, PERI PERI SAUCE,
RAPINI, XO SAUCE
SUGGESTED BEER PAIRING: HOPFENWEISSE

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

AUSTRALIAN LAMB SHANK \$75

CHICKPEA PUREE, CHARRED EGGPLANT, HARISSA,
LABNEH, HERB SALAD
SUGGESTED BEER PAIRING:
CHICAGO COMMON

22OZ DRY AGED COWGIRL RIBEYE \$125

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

ROASTED BARRAMUNDI \$34

FENNEL, LEEK RAGOUT, BLACK ONION PURÉE,
CRISPY LEEKS, SMOKED FUMET
SUGGESTED BEER PAIRING: HAZY SAISON

HOKKAIDO SEA SCALLOP \$32

BASIL PISTOU, CRISPY POLENTA, SWEET CORN
PUREE, FAVA 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:
CHERRY OUD BRUIN

WHOLE FISH MP

JEOW SOM RELISH, BRAISED GREENS,
FRIED ONIONS
SUGGESTED BEER PAIRING: COLD KIWI IPA

CRESCENT DUCK BREAST \$48

GREEN & WHITE ASPARAGUS, PISTACHIO
GREMOLADA, DUCK MUSTARD SAUCE
SUGGESTED BEER PAIRING: CHERRY BERLINER WEISSE

“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

**NITRO CARAMELIZED
CHOCOLATE
CHURRO PORTER**

7.0% ABV OAXACAN CACAO
\$4.50 PER 4 OZ
\$11.50 PER 13.5 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

GRAPEFRUIT GOSE

4.0% ABV
ruby red grapefruit spritz
\$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

HOPFENWEISSE

6.0% ABV
banana, clove
\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

CHICAGO COMMON

5.5% ABV
*caramel malt,
biscuit*
\$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

HAZY SAISON

7.3% ABV
mandarin orange, papaya
\$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

SPECIALTY FLIGHTS

SUMMER SERIES

KOLSCH
COLD KIWI IPA
HOPFENWEISSE

\$12.50 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

DARK LAGER
HAZY SAISON
CHERRY OUD BRUIN

\$12.50 PER THREE 4 OZ TASTING GLASSES