

TO START

**OYSTERS \$4/EA**

SAISON MIGNONETTE, LEMON, HOT SAUCE

SUGGESTED BEER PAIRING:  
APERITIF PILSNER

**BURRATA \$17**

TOASTED GARLIC FOCACCIA, TOASTED PINE NUTS, WORT HONEY, SMOKED SICHUAN SALT

SUGGESTED BEER PAIRING:  
NEW ZEALAND PILSNER

**BIBB LETTUCE SALAD \$19**

PICKLED TURNIPS & CARROTS, ANCHOVIES GREEN GODDESS DRESSING, PARMESAN

SUGGESTED BEER PAIRING:  
KOLSCH

**HAMACHI TARTARE \$20**

COCONUT ESPUMA, CILANTRO OIL, CRISPY YUBA CRACKER, CALAMANSI, THAI CHILE, PRESERVED PLUM

SUGGESTED BEER PAIRING:  
MOAIC SAISON

**PORK BELLY \$24**

RISOTTO, APPLE-ONION RELISH, PORK JUS

SUGGESTED BEER PAIRING:  
JUICED LYCHEE IPA

**SPANISH OCTOPUS \$24**

CONFIT EGGPLANT, APPLE CHUTNEY, GREEK YOGURT, HARISSA

SUGGESTED BEER PAIRING:  
ORANGE BLOSSOM BELGIAN BLONDE

**BUSSAN CRAB ANGEL HAIR PASTA \$24**

BROWN BUTTER, PEANUT CHILI CRUNCH, CLAM-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

**WHOLE FISH MP**

JEOW SOM RELISH, BRAISED GREENS, FRIED ONIONS

SUGGESTED BEER PAIRING: LIMITED RELEASE PÉCHE  
+\$75 PER 750 ML

**ROASTED BARRAMUNDI \$32**

FENNEL, LEEK RAGOUT, BLACK ONION PURÉE, CRISPY LEEKS, SMOKED FUMET

SUGGESTED BEER PAIRING:  
HAZY SAISON

**PRIME NEW YORK STRIP \$50**

BLACK TRUFFLE BEEF DEMI, MAITAKE MUSHROOMS, POTATO KUGEL, CULTURED CREAM

SUGGESTED BEER PAIRING:  
DARK LAGER

**CRESCENT DUCK BREAST \$48**

CARROT PURÉE, MISO GLAZE, FRIED CARROTS, CURRY-PICKLED PEARS

SUGGESTED BEER PAIRING:  
CERISE

**HOKKAIDO SEA SCALLOP \$32**

GRAPEFRUIT & CAPER RELISH, PARSNIP PURÉE, HAZELNUT BROWN BUTTER ESPUMA, CONFIT POTATO

SUGGESTED BEER PAIRING:  
ORANGE BLOSSOM BELGIAN BLONDE

**BRAISED SAKURA PORK SHANK \$48**

CHARRED BOK CHOY, SESAME CRUNCH STEAMED RICE, GOCHUJANG PORK JUS

SUGGESTED BEER PAIRING:  
CHICAGO COMMON

**“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 / \$11 PER 13.5 OZ

**APERITIF PILSNER**

5.0% ABV  
*french baguette*  
\$4 PER 4 OZ / \$10 PER 16 OZ MUG

**NEW ZEALAND PILSNER**

5.0% ABV  
*key lime, white grapefruit*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**TOASTED RICE LAGER**

5.5% ABV  
*lightly toasted jasmine rice, baked lychee*  
\$4 PER 4 OZ / \$9 PER 13.5 OZ / \$13 PER 22 OZ

**COLD KIWI IPA**

5.5% ABV  
*lime, sauvignon blanc grape*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**JUICED LYCHEE IPA**

6.0% ABV  
*lychee, grapefruit zest*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ / \$14 PER 22 OZ

**KOLSCH**

5.2% ABV  
*german pilsner malt, honey*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**MOSAIC SAISON**

6.5% ABV  
*mango sour skittles*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**HAZY SAISON**

7.3% ABV  
*mandarin orange, papaya*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**ORANGE BLOSSOM BELGIAN BLONDE**

5.4% ABV  
*honeysuckle, orange rock candy*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**PÉCHE**

*bottle conditioned Klug Farm All Star Peach Wild Ale showcasing flavors of sweet-tart peaches & white burgundy*  
LIMITED RELEASE: 40 BOTTLES AVAILABLE  
\$75 PER 750 ML CHAMPAGNE BOTTLE

**GRAPEFRUIT GOSE**

4.0% ABV  
*ruby red grapefruit spritz*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**CERISE**

6.0% ABV  
*cherry pie*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**CHICAGO COMMON**

5.5% ABV  
*caramel malt, biscuit*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**DARK LAGER**

5.3% ABV  
*dark chocolate, caramel*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

**VANILLA CHERRY OUD BRUIN**

9.0% ABV  
*vanilla, cherry*  
\$6 PER 4 OZ / \$8 PER 6 OZ

**CARAMELIZED CHOCOLATE**

**CHURRO PORTER**  
7.0% ABV  
*oaxacan cacao, tahitian vanilla, mexican cinnamon*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ / \$15 PER 22 OZ

**NITRO BOURBON BARREL AGED**

**12 LAYER CAKE STOUT**  
13.9% ABV  
*bourbon-soaked german chocolate cake*  
\$6 PER 4 OZ / \$8 PER 6 OZ

SPECIALTY FLIGHTS

**SPRING SERIES**

KOLSCH  
COLD KIWI IPA  
HAZY SAISON

\$12.50 PER THREE 4 OZ TASTING GLASSES

**BELGIAN SERIES**

ORANGE BLOSSOM BELGIAN BLONDE  
CERISE  
MOSAIC SAISON

\$12.50 PER THREE 4 OZ TASTING GLASSES