

THE BAR

TO START

TO SHARE

BREAD & BUTTER \$15

BUCKWHEAT FOCACCIA, CULTURED BUTTER

* APERITIF PILSNER

BAKED CAMEMBERT \$18

SOURDOUGH, CHERRY CHUTNEY

* CHERRY BERLINER WEISSE

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

KALUGA CAVIAR \$140

SCALLION-BUCKWHEAT BLINI,
CARAMELIZED CRÈME FRAÎCHE, SEASONAL PICKLES

* SHAVED BLACK TRUFFLE LAGER

SMALL PLATES

LIL GEM WEDGE \$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

SLAGEL FAMILY FARM PORK PAVE \$22

BLACK BEANS, NUESKE'S BACON, SALSA VERDE

* FARMERS MARKET SERIES

BUSSAN CRAB ANGEL HAIR PASTA \$24

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

* TOASTED RICE LAGER

ENTRÉES

LION'S MANE MUSHROOM \$29

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

* BLACK IPA

SLAGEL FAMILY FARM

CHICKEN BALLOTINE \$38

CHARRED SQUASH PURÉE, BROWN BUTTER,
GNUDI, SAGE

* WINTER ALE

NORWEGIAN FJORD TROUT \$42

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

* FRESH HOP PALE ALE

STONE AXE WAGYU BEEF \$52

HORSERADISH ESPUMA, SMOKED BEETS & POTATOES,
BEET-BEEF DEMI

* CHERRY OUD BRUIN

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

BRUSSELS SPROUTS, BEEF DEMI,
FINGERLING POTATOES,
COMPOUND BUTTER, MUSTARD

* SHAVED BLACK TRUFFLE LAGER

COLORADO LAMB SHANK \$85

CALDERETA, OLIVE, ALMOND,
PITA BREAD

* NITRO CARAMELIZED CHOCOLATE CHURRO PORTER

SIDES

ROASTED BEETS \$12

ORANGE, FETA,
CASHEWS

BRUSSELS SPROUTS \$14

MUSTARD VINAIGRETTE,
SHALLOTS

CONFIT FINGERLING POTATOES \$12

CALABRIAN CHILI,
PARMESAN

* 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

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

BLACK IPA

5.0% ABV · *pine, citrus*

\$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

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 4 OZ / \$11.50 PER 13.5 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

BLACK IPA

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES