

TO START

OYSTERS \$4/EA

LAGER 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:
NEW ZEALAND PILSNER***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 PÊCHE
+\$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:
SHAVED BLACK TRUFFLE LAGER***CRESCENT DUCK BREAST \$48**CARROT PURÉE, MISO GLAZE, FRIED CARROTS,
CURRY-PICKLED PEARS*SUGGESTED BEER PAIRING:
CHERRY OUD BRUIN***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

SHAVED BLACK TRUFFLE LAGER

5.5% ABV

chilean black truffles

\$30 PER 5 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

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

PÊCHE

*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

HOPFENWEISSE

6.0% ABV

banana, clove

\$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

CHERRY OUD BRUIN

9.0% ABV

balaton cherry, rhubarb

\$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

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