

THE BAR

TO START

CHILLED

OYSTERS 4.25/EA

HOUSE-MADE HOT SAUCE, MIGNONETTE

* APERITIF PILSNER

HAMACHI CRUDO 20

PANIPURI, TEEKHA WATER,
COCONUT ESPUMA, BLACK LIME

* CITRON BELGIAN WIT

CAVIAR SERVICE 140

SCALLION-BUCKWHEAT BLINI,
CARAMELIZED CRÈME FRAÎCHE, SEASONAL PICKLES

* SHAVED BLACK TRUFFLE LAGER

SMALL PLATES

BREAD & BUTTER 15

CORNBREAD, CULTURED BUTTER,
APPLE CIDER HONEY

* 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 CAVATELLI 24

SMOKED CORN CREAM, TOMATO, NAM PRIK,
FERMENTED CORN, BROWN BUTTER

* TOASTED RICE LAGER

BAR HARBOR MUSSELS 24

TAMARIND BRODO, BLISTERED TOMATO,
TOKYO TURNIP, PRAWN OIL

* ORANGE BLOSSOM BELGIAN BLONDE

ENTRÉES

LION'S MANE MUSHROOM 29

HUITLACOCHE TAMALE, MOJO VERDE,
AJI AMARILLO CREMA, PEPITA

* SMOKED APPLEWOOD GOLD

NORWEGIAN FJORD TROUT 42

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

* ORANGE BLOSSOM BELGIAN BLONDE

STONE AXE WAGYU BEEF 68

CORN SPOON BREAD, MUSHROOMS, GAI LAN, CORN
ESPUMA, FOIE GRAS DEMI

* CHERRY OUD BRUIN

CRESCENT DUCK

TWO-WAYS 58

BARLEY RISOTTO, WILD MUSHROOMS, CARROT
KIMCHI, GALBI GLAZE

* SMOKED CHERRY 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

FINGERLINGS, WILD MUSHROOMS,
CHINESE BROCCOLI, FOIE GRAS DEMI,
COMPOUND BUTTER

* SHAVED BLACK TRUFFLE LAGER

SAKURA PORK SHANK 68

BBQ, STONE-GROUND GRITS, CABBAGE,
FAVA BEANS, MIMOLETTE

* CARAMELIZED CHOCOLATE CHURRO PORTER

SIDES

BLISTERED SHISHITOS 13

CARAMELIZED ONION,
SESAME, LIME

GLAZED CARROTS 15

RAITA, VADOUVAN,
DUKKAH

CONFIT FINGERLINGS 14

POTATO SOUBISE, BROWN BUTTER,
CHEDDAR

* 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

**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**BUBBLEGUM PLUM****6.5% ABV***A mixed culture saison refermented on whole Michigan
bubblegum plums from our friends at Mick Klüg Farms. Aromas
of mixed berries and ripe stone fruit lead into a tart, dry, and
effervescent finish, shaped by traditional bottle conditioning.***\$48 PER 750 ML BOTTLE****APERITIF PILSNER****5.0% ABV · french baguette**
\$4.50 PER 4 OZ / \$11.50 PER 16 OZ MUG**PEELED GRAPEFRUIT PILSNER****5.0% ABV · ruby red grapefruit**
\$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**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**ORANGE BLOSSOM BELGIAN BLONDE****5.4% ABV · honeysuckle, orange rock candy**
\$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**BLOOD ORANGE GOSE****4.3% ABV · orange zest, sea salt**
\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ**CHERRY-RAZ BERLINER WEISSE****4.4% ABV · cherry slushie, raspberry sorbet**
\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ**CITRON BELGIAN WIT****4.5% ABV · meyer lemon zest, coriander**
\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ**FRENCH SAISON****5.2% ABV · honeycomb, white peach**
\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ**SMOKED APPLEWOOD GOLD****4.9% ABV · applewood, pilsner malt**
\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ**SMOKED CHERRY ALE****6.1% ABV · cherry pie, smoked fig**
\$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**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

SUMMER SERIESGRAPEFRUIT PILSNER
BLOOD ORANGE GOSE
JUICED LYCHEE IPA**\$13 PER THREE 4 OZ TASTING GLASSES****CHEF SERIES**CITRON BELGIAN WIT
FRENCH SAISON
SMOKED CHERRY ALE**\$13 PER THREE 4 OZ TASTING GLASSES**