

TO START

OYSTERS \$4/EA

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

BURRATA \$17

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

RISOTTO, APPLE-ONION RELISH, PORK JUS
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

WHOLE FISH MP

JEOW SOM RELISH, BRAISED GREENS,
FRIED ONIONS
SUGGESTED BEER PAIRING: LIMITED RELEASE CERISE
\$75 PER 750 ML

22OZ DRY AGED COWGIRL RIBEYE \$125

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAM
SUGGESTED BEER PAIRING:
SHAVED BLACK TRUFFLE LAGER

ROASTED BARRAMUNDI \$32

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

STONE AXE WAGYU BEEF \$50

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAM
SUGGESTED BEER PAIRING:
SHAVED BLACK TRUFFLE LAGER

CRESCENT DUCK BREAST \$48

GREEN & WHITE ASPARAGUS, PISTACHIO
GREMOLADA, DUCK MUSTARD SAUCE
SUGGESTED BEER PAIRING: CHERRY OUD BRUIN

HOKKAIDO SEA SCALLOP \$32

RAMP PISTOU, ARTICHOKE PUREE,
ENGLISH PEAS, BASIL POWDER
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

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

**SHAVED BLACK
TRUFFLE LAGER**

5.5% ABV

chilean black truffles

\$30 PER 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

MIDWEST IPA

6.0% ABV

papaya, pine

\$4.50 PER 4 OZ / \$10 PER 13.5 OZ

KOLSCH

5.2% ABV

german pilsner malt, honey

\$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

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

HAZY SAISON

7.3% ABV

mandarin orange, papaya

\$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

**NITRO 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

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