

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*

SEARED HUDSON VALLEY FOIE GRAS \$22

RYE PANCAKE, SMOKED PECANS, CITRUS MARMALADE, MAPLE- DUCK GASTRIQUE

*SUGGESTED BEER PAIRING:
DARK LAGER*

ENTRÉES

WHOLE FISH MP

JEOW SOM RELISH, BRAISED GREENS, FRIED ONIONS

*SUGGESTED BEER PAIRING:
COLD KIWI IPA*

ROASTED BARRAMUNDI \$32

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

*SUGGESTED BEER PAIRING:
COLD KIWI IPA*

PRIME NEW YORK STRIP \$50

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

*SUGGESTED BEER PAIRING:
CHERRY OUD BRUIN*

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:
DARK LAGER*

“CONFIT” CAULIFLOWER \$29

SPICY TOMATO CHUTNEY, CHICKPEA, DUKKAH, SMOKED CAULIFLOWER PURÉE, COUSCOUS

*SUGGESTED BEER PAIRING:
RYE SAISON*

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

RYE SAISON

7.3% ABV
toasted pineapple, black pepper
\$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

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

CERISE

6.0% ABV
cherry pie
\$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

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

BOURBON BARREL AGED

GINGERBREAD STOUT
13.9% ABV
bourbon-soaked gingerbread cookie
\$6 PER 4 OZ / \$8 PER 6 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