THE BAR

TO START

CHILLED

OYSTERS 4.25/EA
HOUSE-MADE HOT SAUCE, MIGNONETTE
** APERITIF PILSNER*

WAGYU BEEF TARTARE 24
CAPERS, SMOKED EGG JAM, DILL, KOMBU,
BEEF TENDON, ARARE
** TOASTED RICE LAGER*

CHEESE PLATE 18
SELECTION OF 3 CHEESES, HONEYCOMB, CROSTINI
** ROASTED HAZELNUT BROWN ALE*

SMALL PLATES

BREAD SERVICE 15
PRETZEL, BEER CHEESE, MUSTARD
** APERITIF PILSNER*

WEDGE SALAD 18
SWEET ONION JAM, MOODY BLUE CHEESE DRESSING,
CRISPY BACON & SHALLOT, SMOKED TOMATO
** COLD KIWI IPA*

WHIPPED FRENCH FETA 20
WATERCRESS, ENDIVE & FENNEL, ROASTED GRAPES,
CASHEWS, BLACK CURRANT VINAIGRETTE
** NEW ZEALAND PILSNER*

SMOKED BEET & BURRATA 22
SHERRY VINAIGRETTE, WALNUT, ZA'ATAR,
MUHAMMARA, FLATBREAD
** AMBER LAGER*

HUDSON VALLEY FOIE GRAS 22
FOIE MOUSSE, CAKE DONUTS, BLUEBERRY VINEGAR,
COFFEE GELÉE, SMOKED DUCK FAT
** CHERRY-RAZ BERLINER WEISSE*

SEAFOOD CAVATELLI 22
SEA URCHIN BUTTER, SMOKED TROUT ROE,
BARLEY BEURRE BLANC, SQUID INK CRUMBLE
** TOASTED RICE LAGER*

ENTRÉES

LION'S MANE MUSHROOM 32
HUITLACOCHE TAMALE, MOJO VERDE,
AJI AMARILLO CREMA, PEPITA
** SMOKED APPLEWOOD GOLD*

ATLANTIC HALIBUT 42
TAMARIND, FERMENTED EGGPLANT,
DAIKON RADISH, BOK CHOY, TARO ROOT
** ORANGE BLOSSOM BELGIAN BLONDE*

ROSEWOOD WAGYU BEEF 68
BREAD PUDDING, MUSHROOMS,
BROCCOLINI, BONE MARROW ESPUMA,
FOIE GRAS DEMI
** AMBER LAGER*

SLAGEL FAMILY FARM HALF-CHICKEN 54
SCHUPFNUDELN, KOJI GRAVY,
ROASTED ROOT VEGETABLES
** FRENCH SAISON*

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
MUSHROOMS, BROCCOLINI,
BONE MARROW ESPUMA, FOIE GRAS DEM
** SHAVED BLACK TRUFFLE LAGER*

DUROC PORK CHOP 60
SCHNITZEL, BRAISED SAUERKRAUT,
HERB SPAETZLE, APPLE SALAD,
MUSTARD JUS
** 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.

MOODY TONGUE

BEER

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

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

PIQUETTE FRAMBOISE

4.4% ABV · *wild raspberry, lemon*

$4.50 PER 4 OZ / $11.50 PER 13.5 OZ

TOM'S PUMPKIN ALE

4.8% ABV · *pumpkin pie spices, brown butter*

$4.50 PER 4 OZ / $11.50 PER 13.5 OZ

ROASTED HAZELNUT BROWN ALE

4.8% ABV · *caramel, toasted hazelnut*

$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

AMBER LAGER

5.5% ABV · *honey graham, munich malt*

$4.50 PER 4 OZ / $11.50 PER 16 OZ MUG / $15 PER 22 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

FALL FLIGHTS

TRADITIONAL SERIES

APERITIF PILSNER

SMOKED APPLEWOOD GOLD

AMBER LAGER

$13 PER THREE 4 OZ TASTING GLASSES

FRUITED SERIES

PIQUETTE FRAMBOISE

BLOOD ORANGE GOSE

CHERRY-RAZ BERLINER WEISSE

$13 PER THREE 4 OZ TASTING GLASSES

DESSERTS

BLACK FOREST CAKE 14

DARK CHOCOLATE CAKE, JAMMY CHERRIES, CHERRY GEL, BAHIBE CHOCOLATE ICE CREAM

THE DECADE CAKE 24

PUMPKIN SPICE CAKE, CINNAMON CHEESECAKE, APPLE PEAR CHUTNEY, BROWN BUTTER CREAM CHEESE, BURNT SALTED CARAMEL

CORN & BERRIES 15

BROWN BUTTER CORNMEAL CAKE, SMOKED HUSK ICE CREAM, CHANTILLY, ELDERFLOWER

12 LAYER GERMAN CHOCOLATE CAKE 22

CHOCOLATE BUTTERCREAM, ESPRESSO SPECKLED CHEESECAKE, TOASTED PECAN & COCONUT CARAMEL