

TO START

**OYSTERS \$4/EA**

SAISON MIGNONETTE, LEMON, HOT SAUCE

SUGGESTED BEER PAIRING:  
APERITIF PILSNER

**BURRATA & BEET \$17**

ROASTED BEETS, PERSIMMON JAM,  
CASHEW BUTTER, BLACK OLIVE OIL

SUGGESTED BEER PAIRING:  
NEW ZEALAND PILSNER

**BIBB LETTUCE SALAD \$19**

PICKLED TURNIPS & CARROTS, ANCHOVIES  
GREEN GODDESS DRESSING, PARMESAN,

SUGGESTED BEER PAIRING:  
STEEPED EMPEROR'S LEMON SAISON

**HAMACHI TARTARE \$20**

COCONUT ESPUMA, CILANTRO OIL,  
CRISPY YUBA CRACKER, CALAMANSI,  
THAI CHILE, PRESERVED PLUM

SUGGESTED BEER PAIRING:  
MOSAIC SAISON

**CONFIT 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, BASIL OIL, CHILI CRUNCH,  
CLAM-BARLEY BEURRE BLANC

SUGGESTED BEER PAIRING:  
TOASTED RICE LAGER

**SEARED HUDSON VALLEY FOIE GRAS \$22**

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

SUGGESTED BEER PAIRING:  
BOURBON BARREL AGED CHOCOLATE BARLEYWINE

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:  
STEEPED EMPEROR'S LEMON SAISON

**PRIME NEW YORK STRIP \$50**

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

SUGGESTED BEER PAIRING:  
CARAMELIZED CHOCOLATE CHURRO PORTER

**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**

BRAISED SAUERKRAUT, SPAETZLE, MUSHROOMS,  
FRIED CARAWAY & CORIANDER, PORK JUS

SUGGESTED BEER PAIRING:  
DARK LAGER

**SMOKED DELICATA SQUASH \$29**

HONEYNUT & COCONUT SAUCE, ROASTED  
BRUSSELS SPROUTS, PUMPKIN & OAT CRUMBLE

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

**CANTALOUPE SOUR SAISON**

6.3% ABV  
*melon sorbet, ripe pineapple*  
\$4.50 PER 4 OZ / \$10 PER 13.5 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

**STEEPED EMPEROR'S LEMON SAISON**

6.3% ABV  
*meyer lemon peel*  
\$4.50 PER 4 OZ / \$10 PER 13.5 OZ / \$14 PER 22 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

**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

**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**

**CHOCOLATE BARLEYWINE**

13.1% ABV  
*chocolate toffee*  
\$5 PER 4 OZ / \$7 PER 6 OZ

**BOURBON BARREL AGED**

**GINGERBREAD STOUT**

13.9% ABV  
*bourbon-soaked gingerbread cookie*  
\$5 PER 4 OZ / \$7 PER 6 OZ

**NITRO BOURBON BARREL AGED**

**12 LAYER CAKE STOUT**

13.9% ABV  
*bourbon-soaked german chocolate cake*  
\$5 PER 4 OZ / \$7 PER 6 OZ

SPECIALTY FLIGHTS

**WINTER SERIES**

CARAMELIZED CHOCOLATE CHURRO PORTER  
BOURBON BARREL AGED CHOCOLATE BARLEYWINE  
NITRO BOURBON BARREL AGED 12 LAYER CAKE STOUT

\$12.50 PER THREE 4 OZ TASTING GLASSES

**BELGIAN SERIES**

ORANGE BLOSSOM BELGIAN BLONDE  
CERISE  
RYE SAISON

\$12.50 PER THREE 4 OZ TASTING GLASSES