

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

* NUT BROWN ALE

SMALL PLATES

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

* OKTOBERFEST

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

AUSTRALIAN WAGYU BEEF 68

BREAD PUDDING, MUSHROOMS, BROCCOLINI,

BONE MARROW ESPUMA, FOIE GRAS DEMI

SUBSTITUTE: 22 OZ DRY AGED RIBEYE 125

* CHERRY OUD BRUIN

WHOLE FISH 85

RED CURRY COCONUT RICE, SCALLION AIOLI,

JEOW SOM, GREEN PAPAYA

* JUICED LYCHEE IPA

OKTOBERFEST CELEBRATION

BREAD SERVICE 15

PRETZEL, BEER CHEESE, MUSTARD

CHICKEN SAUSAGE 22

BAGUETTE, MUSTARD, PICKLE

DUROC PORK CHOP 60

SCHNITZEL, BRAISED SAUERKRAUT,

HERB SPAETZLE, APPLE SALAD, MUSTARD JUS

SLAGEL FAMILY FARM HALF-CHICKEN 54

SCHUPFNUDELN, KOJI GRAVY,

ROASTED ROOT VEGETABLES

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.

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

NUT 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

OKTOBERFEST

5.5% ABV · *honey graham, munich malt*

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

OKTOBERFEST FLIGHTS

TRADITIONAL SERIES

APERITIF PILSNER

SMOKED APPLEWOOD GOLD

OKTOBERFEST

\$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