

## TO START

**OYSTERS \$4/EA**

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

**BAKED CAMEMBERT \$18**

SOURDOUGH, MOSTARDA,  
PICKLED ONIONS, HOPPED APPLE CIDER HONEY  
*SUGGESTED BEER PAIRING: CHERRY BERLINER WEISSE*

**MOODY TONGUE CAESAR \$19**

ROMAINE, GIARDINIERA DRESSING, CHARRED  
ONION OIL, ANCHOVY, PARMESAN  
*SUGGESTED BEER PAIRING: NEW ZEALAND PILSNER*

**TUNA TARTARE \$20**

PUFFED GRAINS, AVOCADO PURÉE,  
YUCA CHIP, BLACK LIME, CILANTRO  
*SUGGESTED BEER PAIRING: TOASTED RICE LAGER*

**PORK BELLY \$24**

ORZO, PICKLED CORN, ONION RELISH, PORK RIND  
*SUGGESTED BEER PAIRING: MIDWEST IPA*

**FRIED SOFT SHELL CRAB \$24**

CHARRED LIME AIOLI, PERI PERI SAUCE,  
RAPINI, XO SAUCE  
*SUGGESTED BEER PAIRING: COLD KIWI IPA*

**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**

ALMONDS, JAPANESE MILK BREAD, ESPRESSO,  
ORANGE MARMALADE  
*SUGGESTED BEER PAIRING: WINTER ALE*

## ENTRÉES

## TO SHARE

**COLORADO LAMB SHANK \$85**

CHICKPEA PURÉE, CHARRED EGGPLANT, HARISSA,  
LABNEH, HERB SALAD  
*SUGGESTED BEER PAIRING: LIMITED RELEASE CERISE  
\$60 PER 750ML*

**22OZ DRY AGED COWGIRL RIBEYE \$125**

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,  
POTATO KUGEL, CULTURED CREAM  
*SUGGESTED BEER PAIRING:  
CHERRY OUD BRUIN*

**SKATE WING \$34**

CAPERS, GRAPEFRUIT, SMOKED POTATOES,  
KOJI VELOUTÉ, CALABRIAN OIL  
*SUGGESTED BEER PAIRING: JUICED LYCHEE IPA*

**STONE AXE WAGYU BEEF \$52**

BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,  
POTATO KUGEL, CULTURED CREAM  
*SUGGESTED BEER PAIRING:  
CHERRY OUD BRUIN*

**HOKKAIDO SEA SCALLOP \$32**

BROWN BUTTER, SPICED NUTS, SWEET POTATO  
BRUSSELS SPROUTS  
*SUGGESTED BEER PAIRING:  
ORANGE BLOSSOM BELGIAN BLONDE*

**WHOLE FISH \$85**

SMOKED ONION AIOLI, CHOW CHOW RELISH,  
STEWED GREEN BEANS, SLAW  
*SUGGESTED BEER PAIRING: COLD KIWI IPA*

**LAC BROME DUCK BREAST \$48**

DUCK LEG SCRAPPLE, APPLE TWO-WAYS,  
FRISÉE, MUSTARD & DUCK JUS  
*SUGGESTED BEER PAIRING: HOT TODDY SAISON*

**“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

FRAMBOISE

6.5% ABV

*Fermented with whole Michigan raspberries, this wild saison features vibrant berry flavors with a hint of lemon, accented by notes of shortbread and toasted almond. Extended time with the fruit brings depth and a dry, elegant finish.*

\$48 PER 750 ML BOTTLE

CASSIS

2024 MEDAL RECIPIENT,  
GREAT AMERICAN BEER FESTIVAL

6.5% ABV

*Bottle conditioned Belgian-style Lambic ale showcasing notes of black currant similar to Bordeaux wines.*

\$75 PER 750 ML BOTTLE

FARMERS MARKET  
SERIES

*Ask your server for details*

\$5 PER 4 OZ

\$12 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

\$60 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*

\$4.50 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

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

MIDWEST IPA

6.0% ABV · *papaya, pine*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

GRAPEFRUIT GOSE

4.0% ABV · *ruby red grapefruit spritz*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

ORANGE BLOSSOM BELGIAN BLONDE

5.4% ABV · *honeysuckle, orange rock candy*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

FARMHOUSE ALE

6.1% ABV · *asian pear, toasted wheat*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

CHERRY BERLINER WEISSE

4.0% ABV · *cherry pie*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

FRESH HOP PALE ALE

6.0% ABV · *valencia orange, pineapple*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

HOT TODDY SAISON

9.5% ABV · *lemon peel, candy ginger*

\$4.50 PER OZ / \$11.50 PER 13.50 OZ

WINTER ALE

8.5% ABV · *cinnamon, clove, hibiscus*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

CHERRY OUD BRUIN

9.0% ABV · *balaton cherry, rhubarb*

\$7 PER 4 OZ / \$10 PER 6 OZ

NITRO CARAMELIZED CHOCOLATE  
CHURRO PORTER

7.0% ABV · *oaxacan cacao, tahitian vanilla,  
mexican cinnamon*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

SPECIALTY FLIGHTS

WINTER SERIES

WINTER ALE

HOT TODDY SAISON

NITRO CARAMELIZED CHOCOLATE CHURRO PORTER

\$13 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

CHERRY BERLINER WEISSE

MIDWEST IPA

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES