

# THE BAR

## TO START

### CHILLED

#### OYSTERS \$4.25/EA

HOUSE-MADE HOT SAUCE, MIGNONETTE

\* APERITIF PILSNER

#### TROUT TARTARE \$20

PUMPERNICKEL, EVERYTHING GRANOLA,  
YOGURT CHIPS, MEYER LEMON, SMOKED ONION OIL

\* ORANGE BLOSSOM BELGIAN BLONDE

#### CAVIAR SERVICE \$140

SCALLION-BUCKWHEAT BLINI,  
CARAMELIZED CRÈME FRAÎCHE, SEASONAL PICKLES

\* SHAVED BLACK TRUFFLE LAGER

### SMALL PLATES

#### BREAD & BUTTER \$15

RYE FOCACCIA, CULTURED BUTTER

\* APERITIF PILSNER

#### WEDGE SALAD \$18

SWEET ONION JAM, MOODY BLUE CHEESE DRESSING,  
CRISPY BACON & SHALLOT, SMOKED TOMATO

\* COLD KIWI IPA

#### SEARED FRENCH FETA \$20

CHICORY, OLIVE TAPENADE, CUCUMBER, CITRUS

\* NEW ZEALAND PILSNER

#### SMOKED BEET & BURRATA \$22

SHERRY VINAIGRETTE, WALNUT, ZA'ATAR,  
MUHAMMARA, FLATBREAD

\* PEELED GRAPEFRUIT PILSNER

#### BUSSAN CRAB ANGEL HAIR PASTA \$24

BROWN BUTTER, PEANUT CHILI CRUNCH,  
CRAB-BARLEY BEURRE BLANC

\* TOASTED RICE LAGER

#### BAR HARBOR MUSSELS \$24

TAMARIND BRODO, BLISTERED TOMATO,  
TOKYO TURNIP, PRAWN OIL

\* CITRON BELGIAN WIT

## ENTRÉES

#### LION'S MANE MUSHROOM \$29

MOLE, PLUMPED RAISINS, CASHEWS, TORTILLAS,  
HUITLACOCHÉ-HOMINY CAKE

\* BLACK IPA

#### NORWEGIAN FJORD TROUT \$42

FENNEL, LEEK RAGOUT, KOJI VELOUTÉ,  
CALABRIAN CHILI OIL, SMOKED TROUT ROE

\* FARMHOUSE ALE

#### STONE AXE WAGYU BEEF \$60

SUNCHOKE, CHINESE BROCCOLI, BROWN BUTTER,  
FOIE GRAS DEMI, SUNFLOWER

\* CHERRY OUD BRUIN

#### CRESCENT DUCK

#### TWO-WAYS \$58

BARLEY RISOTTO, WILD MUSHROOMS,  
CARROT KIMCHI, GALBI GLAZE

\* BELGIAN DARK ALE

## 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

SUNCHOKES, FOIE GRAS DEMI,  
CHINESE BROCCOLI,  
COMPOUND BUTTER

\* SHAVED BLACK TRUFFLE LAGER

#### SAKURA PORK SHANK \$68

BBQ, STONE-GROUND GRITS, CABBAGE,  
FAVA BEANS, MIMOLETTE

\* CARAMELIZED CHOCOLATE CHURRO PORTER

## SIDES

#### GRILLED GAILAN \$14

FERMENTED BLACK BEAN,  
GINGER, GARLIC

#### GLAZED CARROTS \$15

RAITA, VADOUVAN,  
DUKKAH

#### CONFIT SUNCHOKES \$14

SOUBISE, BROWN BUTTER,  
ESPRESSO

\* 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.

CURRENT RELEASE

**FRAMBOISE**

6.5% ABV

*Fermented with whole Michigan raspberries, this wild saison features vibrant berry flavors with a hint of lemon. 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.*

\$72 PER 750 ML BOTTLE

**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

**CITRON BELGIAN WIT**

4.5% ABV · *meyer lemon zest, coriander*

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

**PEELED GRAPEFRUIT PILSNER**

5.0% ABV · *ruby red grapefruit*

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

**EXTRA SPECIAL BITTER**

5.8% ABV · *toasted biscuit, toffee*

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

**NEW ZEALAND PILSNER**

5.0% ABV · *key lime, white grapefruit*

\$4.50 PER 4 OZ / \$11 PER 13.5 OZ

**FARMHOUSE ALE**

6.1% ABV · *asian pear, toasted wheat*

\$4.50 PER 4 OZ / \$11.50 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

**HOT TODDY SAISON**

9.5% ABV · *lemon peel, candy ginger*

\$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

**BELGIAN DARK ALE**

8.5% ABV · *cinnamon, clove, hibiscus*

\$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

**CHERRY OUD BRUIN**

9.0% ABV · *balaton cherry, rhubarb*

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

**BLACK IPA**

5.0% ABV · *pine, citrus*

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

SPECIALTY FLIGHTS

**SPRING SERIES**

NEW ZEALAND PILSNER

ORANGE BLOSSOM BELGIAN BLONDE

FARMHOUSE ALE

\$14 PER THREE 4 OZ TASTING GLASSES

**CHEF SERIES**

EXTRA SPECIAL BITTER

BLACK IPA

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES