

TO START

OYSTERS \$4/EA

SHISHITO MIGNONETTE, LEMON, HOT SAUCE

SUGGESTED BEER PAIRING: APERITIF PILSNER

BAKED CAMEMBERT \$18SOURDOUGH, PEACH MOSTARDA,
PICKLED ONIONS, HOPPED APPLE CIDER HONEY

SUGGESTED BEER PAIRING: CHERRY BERLINER WEISSE

MOODY TONGUE CAESAR \$19ROMAINE, 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 \$24CHARRED LIME AIOLI, PERI PERI SAUCE,
RAPINI, XO SAUCE

SUGGESTED BEER PAIRING: COLD KIWI IPA

BUSSAN CRAB ANGEL HAIR PASTA \$24BROWN BUTTER, PEANUT CHILI CRUNCH,
CRAB-BARLEY BEURRE BLANC

SUGGESTED BEER PAIRING: TOASTED RICE LAGER

FOIE GRAS & FRENCH TOAST \$22ALMONDS, JAPANESE MILK BREAD, ESPRESSO,
ORANGE MARMALADE

SUGGESTED BEER PAIRING: OKTOBERFEST

ENTRÉES

TO SHARE

COLORADO LAMB SHANK \$85CHICKPEA PURÉE, CHARRED EGGPLANT, HARISSA,
LABNEH, HERB SALADSUGGESTED BEER PAIRING: LIMITED RELEASE CERISE
\$75 PER 750ML**22OZ DRY AGED COWGIRL RIBEYE \$125**BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAMSUGGESTED 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 \$52BLACK TRUFFLE BEEF DEMI, BEEF FAT CARROTS,
POTATO KUGEL, CULTURED CREAMSUGGESTED BEER PAIRING:
CHERRY OUD BRUIN**HOKKAIDO SEA SCALLOP \$32**BROWN BUTTER, SPICED NUTS, SWEET POTATO
BRUSSELS SPROUTSSUGGESTED 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 \$48DUCK LEG SCRAPPLE, APPLE TWO-WAYS,
FRISÉE, MUSTARD & DUCK JUS

SUGGESTED BEER PAIRING: OKTOBERFEST

“CONFIT” CAULIFLOWER \$29SPICY 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

**FARMERS MARKET
SERIES**

*Please ask your
server for details*

\$5 PER 4 OZ
\$12.00 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
\$75 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

FALL SAISON

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

OKTOBERFEST

5.8% ABV
honey graham cracker
\$4.50 PER 4 OZ / \$11.50 PER 16 OZ MUG / \$15 PER 22OZ

DUNKEL WEIZENBOCK

8.5% ABV
banana bread, toasted biscoff cracker
\$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

FALL SERIES

FALL SAISON
OKTOBERFEST
NITRO CARAMELIZED CHOCOLATE CHURRO PORTER
\$13.00 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

CHERRY BERLINER WEISSE
MIDWEST IPA
CHERRY OUD BRUIN
\$14.00 PER THREE 4 OZ TASTING GLASSES