

THE BAR

TO START

CHILLED

OYSTERS 4.25/EA

HOUSE-MADE HOT SAUCE, MIGNONETTE

* APERITIF PILSNER

HAMACHI CRUDO 20

PANIPURI, TEEKHA WATER,

COCONUT ESPUMA, BLACK LIME

* CITRON BELGIAN WIT

CHEESE PLATE 18

SELECTION OF 3 CHEESES, HONEYCOMB, CROSTINI

* SHAVED BLACK TRUFFLE LAGER

SMALL PLATES

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

* GRAPEFRUIT RADLER

BUSSAN CRAB CAVATELLI 24

SMOKED CORN CREAM, TOMATO, NAM PRIK,

FERMENTED CORN, BROWN BUTTER

* TOASTED RICE LAGER

BAR HARBOR MUSSELS 24

TAMARIND BRODO, BLISTERED TOMATO,

TOKYO TURNIP, PRAWN OIL

* ORANGE BLOSSOM BELGIAN BLONDE

ENTRÉES

LION'S MANE MUSHROOM 32

HUITLACOCHE TAMALE, MOJO VERDE,

AJI AMARILLO CREMA, PEPITA

* SMOKED APPLEWOOD GOLD

NORWEGIAN FJORD TROUT 42

FENNEL, LEEK RAGOUT, KOJI VELOUTÉ,

CALABRIAN CHILI OIL, SMOKED TROUT ROE

* ORANGE BLOSSOM BELGIAN BLONDE

MARGARET RIVER WAGYU BEEF 68

CORN SPOON BREAD, MUSHROOMS, GAI LAN,

CORN 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

BUBBLEGUM PLUM

6.5% ABV

*A mixed culture saison refermented on whole Michigan
bubblegum plums from our friends at Mick Klüg Farms.
Aromas of mixed berries and ripe stone fruit lead into a
tart, dry, and effervescent finish, shaped by traditional
bottle conditioning.*

\$48 PER 750 ML 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

GRAPEFRUIT RADLER

5.0% ABV · *ruby red grapefruit*

\$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

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

CITRON BELGIAN WIT

4.5% ABV · *meyer lemon zest, coriander*

\$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

GRAPEFRUIT RADLER

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

12 LAYER GERMAN CHOCOLATE CAKE 22

CHOCOLATE BUTTERCREAM, ESPRESSO
SPECKLED CHEESECAKE, TOASTED PECAN
& COCONUT CARAMEL

CORN & BERRIES 15

BROWN BUTTER CORNMEAL CAKE,
SMOKED HUSK ICE CREAM, CHANTILLY,
ELDERFLOWER