

BEER

CRISP

slow pour pilsner

lager | 4.7% | 16oz | 8

**crisp - refreshing - quaffable
worth the wait...*

permutation 11.25

hoppy lager | 5% | 16oz | 8

**orange - citrus - herby*

sprang

kölsch inspired ale | 4.9% | 16oz | 9

**lemon peel - pine - dry*

CLASSIC

schwarzbier

german dark lager | 5% | 16oz | 8

**dark chocolate - coffee*

trillium rye saison

saison | 5% | 16oz | 8

**oak - vanilla - spice*

valley wheat saison

Saison - 5.4% | 16oz | 8

**dry - pepper - banana*

SPONTANEOUS

habitat: 2023 pinot noir (B)

spontaneous fermented ale | 7.7% | 500ml | 28

**cherry - oak - tart*

habitat: 2024 blend 01 (B)

spontaneous fermented ale | 6.3% | 500ml | 17

**apricot - light hop - tangy*

WILD & SOUR

oenobier: pinot noir, meunier &

chardonnay (B)

american wild ale | 11.6% | 1.5l | 75 | 3l | 150

**vinous - effervescent - elegant*

FRUITED

daily serving: raspberry & blueberry

fruited berliner weisse | 4% | 10oz | 8

**fruit popsicle - blueberry - tart*

HOPPY

fort point pale ale

pale ale with citra | 6.6% | 16oz | 10

**spruce - zested lemon - balanced*

comeback bru

pale ale with citra, sabro, mosaic | 5.4% | 16oz | 9

**tropical - crisp - balanced*

collaboration with untold brewing

congress street

ipa with galaxy, columbus | 7.2% | 16oz | 10

**pine - clementine - tropical fruits*

ddh the riverway

double ipa with mosaic, galaxy | 7% | 16oz | 10

**orange sherbet - meyer lemon - dry*

redferrari

double ipa with galaxy, mosaic | 8% | 10oz | 10

**pineapple jam - fresh peach - sultry*

collaboration with the veil brewing

ROASTY

pm dawn

imperial coffee stout | 9% | 10oz | 9

**coffee bean - hot chocolate - full*

barrel aged pm noche (B)

barrel-aged imperial stout | 15.2% | 500ml | 34

**toasted coconut - espresso - rich*

collaboration with weldwerks brewing company

objective lens (B)

imperial stout with vanilla | 15.1% | 500ml | 34

**baked sugar cookie - milk chocolate - heavenly*

collaboration with bottle logic brewing

** indicates tasting notes*

5 oz pours are available for most draft beers.

please ask your server about current offerings.

(l) contains lactose or dairy products, (n) contains nuts, (b) bottle

COCKTAILS

barrel thief

bbq fat washed whiskey, orange liqueur,
angostura bitters 16
**rich, savory, herbal*

maraud for ears

Bergamot infused gin, sweet vermouth,
agrumi amaro, cask smoke 15
**complex - botanical - intense*

legend has it

ardito amaro, lemon, blueberry froth 14
**berry-sweet, - luscious - layered*

howling for you

windrow vodka, raspberry-basil, lemon,
sweet vermouth, foam 15
**delicate - herbal - silky*

opposite shore

aveller gin, tonic-lime reduction 15
**botanical bouquet - zesty - bright*

instant crush

agave, house pineapple-sriracha, lime,
orange liqueur 15
**piquant - tropical - floral*

ohm

agave, orange liqueur, lime, pilsner 15
**crisp - semi-dry - citrus*

artsy friends

white rum, blackberries, mint, lime, soda 15
**fresh - light - berry*

give good love

espresso, vodka, egg whites, vanilla 16
**heavenly - rich - zippy*

WINE

red blend

**floral - spiced - lush*
6oz | 12

chardonnay

**bright - honeysuckle - citrus*
6oz | 12

sparkling

**green apple - apricot - semi sweet*
6oz | 12

HARD SELTZER

**contains trace amounts of gluten*

soak seltzer: tangerine lime

**mango juice - white grape - crisp*
4% | 16oz | 7

NO BUZZ

orange sherbert soda

orange, barrel aged vanilla 8

bitter dog

grapefruit, bitter aperitif, cranberry, lime 11

mint smash

lemon, mint, choice of bubbles or flat 6

shirley

house grenadine, lemon, lime 5

MUNCH

gougeres gruyere 8

scallop crudo cucumber, fresno, serrano, tomatillo, citrus 14 GF

deviled eggs chicken cracklings, charred onion ash, aleppo 8 GF

oysters wild ale mignonette 3.5ea.

island creek oyster tinned fish picked vegetables, country loaf, lemon
mariscadora scallops 22
mariscadora mussels 26
pinhais sardines 20

SHARE A LITTLE

baby gem preserved lemon relish, citrus, tahini vinaigrette 14 V GF

chicken rilette pickled vegetables, sweet pepper relish, whole grain mustard 11

mushrooms asparagus, ramps, spicy greens, green goddess 18 VEG GF

latkes parsnip, tarragon, creme fraiche 14 VEG GF

SHARE A LITTLE MORE

spring lamb carrots, feta sumac yogurt, mint chimichurri 28 GF

pork belly broccolini, apple, sambal vinaigrette 26 GF

SWEETS

cherry sorbet bowl ardito amaro, anise hyssop, candied pistachios, oat crumble 8 V GF

caramelized white chocolate cheesecake balsamic roasted strawberries, black pepper 10 VEG

chocolate cake pm dawn coffee stout, valrhona, chantilly 9 VEG

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.