

# BIER

## ON TAP

Allagash White	10
Lone Pine Portland Pale Ale	9
Guinness	10
Fiddlehead IPA	9
CBC The Great Pumpkin Ale	10
Singlecut Kim Hibiscus Sour	9
Shacksbury Classic Dry Cider	9

## PACKAGED

Rothaus Pils	10
Fiddlehead Second Fiddle	11
Cornado Nado	11
Switchback Ale	8
Topo Chico Hard Seltzer	7
Modelo	7
Miller High Life	6
Hamms	5

## POWER COUPLES | 13

ROULETTE	High Life & Mystery Shot
HAMM ON RYE	Hamms & Old Overholt
BARTENDERS CHOICE	Modelo & Amaro

## FREE-SPIRITED | 13

SLIGHTLY SEASONAL	
Seedlip Garden 108, Apple, Butternut Squash, Cinnamon, Clove, Cardamom Soda	

KENTUCKY GENTLEMAN	
Lyre's Non-Alcoholic American Malt, Clementine-Ginger, Lemon	

ME ESPRESSO	
Seedlip Spice, Espresso, Apple Cinnamon, Demerara	

## GIN LANE

DIVE BAR G&T	Lawley's Small Batch Gin, Tonic Water, Lime	12
SLOE AND LOW	Plymouth Sloe Gin, Badger Grapefruit Soda, Orange	13
TRIANA	Tanqueray Sevilla, Badger Tonic Water, Orange-Rosemary	15



## VINO | 16

ROSÈ	
Cinsault	
Sixpence, 2023, Western Cape, South Africa	

WHITE	
Macabeo+Sauv Blanc	
Realce, 2022, Castilla La Mancha, Spain	

Muscat Ottonel	
Union Sacré, 2022, Monterey, California	

RED	
Gamay	
Cave Springs, 2021, Niagra, Canada	

Tempranillo	
Artuke, 2023, Rioja, Spain	

ORANGE	
Cayetana+Pardina	
Vegas Altas, 2022, Extremadura, Spain	

SPARKLING	
Chard+Chenin Blanc+Colombard <i>pet-nat</i>	
Field Recordings "Salad Days", NV, California	

Rosè	
Oyster River "Morphos", 2022, Maine	

GROWER CHAMPAGNE	
Blanc de Noir <i>1/2 bottle</i>	40
Bertrand-Delespierre-Premiere Cru	
Blanc de Blanc <i>full bottle</i>	70
Hure Freres, "Invitation" Brut NV	

# OLD FRIENDS

BLACK GOLD	16
Old Forester Bourbon, Lemon, Honey, Squid Ink-Montelobos Mezcal Float	

HABANA AFFAIR	18
Pueblo Viejo Reposado, Habanero, Agave, Grapefruit, Paprika Rim	

COLD TEA	17
Cognac, Sesame, Dry Vermouth, Clarified Lemon, Tamari Soy	

BIG BIRD'S DEMISE	18
Speyburn, Jura 10, Malort, Maraschino, Clementine, Lime, Tiki Bitters, Beet Oil	

DOUBLE GOAT 7	17
Goat Cheese Chive Gin, Vodka, Dry Vermouth	

SEASONAL SPRITZ	16
Vodka, Apple, Butternut Squash, Ginger, Cinnamon, Cardamom, Clove, Prosecco	

## GROUP HANGS

HOUSE MILK PUNCH	FOR TWO	32
Speyburn, Red Wine, Sweetened Condensed Milk, Lime, Pineapple, Egg Whites		

DRAGON'S MILK	FOR TWO	32
Slane Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon		

CURRY-OSITY	FOR TWO	34
Dark Rum, Velvet Falernum, Allspice Dram, Coconut Milk Curry, Lime		

## CLASSY AQUAINTANCES

23 FLIGHT ON A ROCK	24
Zacapa 23 Rum, Velvet Falernum, House Orgeat, Lemon, Mint	

OBERON	55
High West Midwinter Night's Dram, Applebrandy, Carpano Antica, Amer Dit Picon	

\*\*Please drink responsibly and never drive drunk.  
Please let a staff member know if you need help getting home safely.

# RAW & SNACKS

## CAVIAR CORNER

### UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika, Sturgeon Caviar

### BUTTERMILK FRIED CHICKEN TENDERS | 15

Hot Honey Mustard, Togarashi, Scallions, Sturgeon Caviar

### HANDMADE MOZZARELLA STICKS | 18

Chile Honey, Parmigiano-Reggiano, Sturgeon Caviar

### COLOSSAL SHRIMP COCKTAIL\* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

### OYSTERS ON THE HALF SHELL\* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

### BRANDT BEEF TARTARE | 20

Prime Strip Loin, Capers, Shallots, Cornichons, Truffle Dijonnaise, Kettle Chips  
add 5g of sturgeon caviar +10

### CASTLEVETRANO OLIVES | 7

### ROASTED CARROT & ZAAATAR HUMMUS | 14

Cashew Dukkah, Tahini Yogurt, Smoked Paprika, Grilled Pita

### TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

### 24 MONTH AGED PROSCIUTTO DI PARMA | 14

Torn Burrata, Smoked Honey, Arugula, Grilled Sourdough

### ONE PERFECT CHEESE | 12

La Tur - Italy - Triple Cream

Mission Figs, Smoked Honey, Grilled Sourdough

### EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.  
Recent health inspection available at request.

\* These items are served raw or undercooked and may be cooked to your specifications.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

# SMALL PLATES

### BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

### FALL HARVEST SALAD | 16

Belgian Endive, Arugula, Brussels Sprouts, Gala Apples, Toasted Cashews,  
Cider Vinaigrette

### TRUFFLED MUSHROOM TOAST | 16

Exotic Shrooms, Marsala Truffle Cream, Iggy's Sourdough

### DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

### BONE MARROW | 16 EACH

Ancho Chile, Parmesan Breadcrumbs, Country Toast

\*\*sherry shot luge to accompany +5

### ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

### PORK BELLY CONFIT | 16

Gala Apples, Brussels Sprouts, Maple Carrot Purée

### KOREAN SHORT RIBS | 18

Tamari Glaze, Cashew Dukkah, Scallions

### THE BRANDT BURGER | 21

New School American Cheese, Crispy Shallots, Truffle Aioli, Sesame Brioche, Truffle Fries

add north country bacon + 3

## SOMETHING SWEET?

### COCONUT TRES LECHE CAKE | 12

Toasted Coconut & Strawberries

### VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out.  
Please speak to your server for more information.

A 20% service fee will be added to the check for large parties of six or more. This fee is paid entirely to the service staff.