

BIER

LAGERS AND WHEATS

Rothaus Pilsner	11
More Umlaut Pilsner	12
Hamms Lager	5
Miller High Life Lager	6
Allagash White Wit Beer	12
Modelo Mexican Lager	7

HOPPY

Lawson's Little Sip IPA	13
Zero Gravity Conehead Haze IPA	12

MALTY

Guinness Irish Stout	10
Sam Smiths Nut Brown Ale	12

CIDERS & SOURS & SELTZERS

Nutrl Variety Hard Seltzer	9
Champlain Farmstead Semi Dry Cider	10
Wolffer Estate Botanical Cider	13
Hudson Valley Peach Silhouette Sour	14

NON-ALCOHOLIC

Athletic Brewing Free Wave N/A	8
Guinness N/A	8

POWER COUPLES | 13

ROULETTE | High Life & Mystery Shot

HAMM ON RYE | Hamms & Old Overholt

BARTENDERS CHOICE | Modelo & Amaro

FREE-SPIRITED | 14

SLIGHTLY SEASONAL

Seedlip Garden, Pomegrante, Pomelo, N/A Bubbles

BLAZING SUNSET

Lyre's Blanco Agave, Giffard Elderflower, Blood Orange, Lime

ME ESPRESSO

Seedlip Spice, Espresso, Apple Cinnamon, Demerara

TIKI TANGO

Lyre's Dark Cane, Blood Orange, Pineapple, Hazelnut-Pistachio Orgeat



VINO | 16

ROSÉ

Cinsault
Sixpence, 2023, Western Cape, South Africa

WHITE

Viognier+Vermentino+Chardonnay
Chateau Musar, 2021, Bekaa Valley, Lebanon

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

RED

Vernaccia Nera
Colleluce, NV, Marche, Italy

Cab+Cab Franc+Merlot+Malbec
Chateau Platon, 2021, Bordeaux, France

ORANGE

Louriero
Tiago Teles "Raiz", 2019 Vinho Verde, Portugal

SPARKLING

Chard+Chenin Blanc+Colombard *pet-nat*
Field Recordings "Salad Days", NV, California

Dornfelder-*pet-nat rouge*
Muller Ruprect, 2023, Pfaltz, Germany

GROWER CHAMPAGNE

Blanc de Noir *1/2 bottle* | 45
Pierre Gerbais NV-extra brut

Blanc de Blanc *full bottle* | 70
Hure Freres, "Invitation" Brut NV

OLD FRIENDS

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

ETERNAL SUNSHINE 20
Rum, Campari, Clementine, Blood Orange,
Pineapple, Egg White

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
goat cheese stuffed olives + \$2
"bump" it up with white sturgeon caviar +\$10

SEASONAL SPRITZ 16
Vodka, Pomegrante, Pomelo, Prosecco

YOUR GRACE 20
Aviation Gin, Lavender, Lemon, Moutard
Pere-Fils Champagne

GROUP HANGS

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

CURSE OF AEAEA FOR TWO 34
Lawley's Rum, Yellow Chartreuse, Red Wine, Roasted Figs, Honey, Lemon, Milk

GIN LANE

SLOE & LOW 14
Plymouth Sloe Gin, Grapefruit Bubbles,
Soda

TRIANA 15
Tanqueray Sevilla, Clarified Orange,
Rosemary, Tonic

FIZZLE DANCE 18
Roku Gin, Genepy, Chamomile, Honey,
Lemon, Eggwhite, Soda

NEW PALS

DUDE RANCH 16
Green Bean Rye, Cocchi Americano,
Manzanilla Sherry, Cranberry Bitters

JUST LIKE MAGIC 20
Mezcal Union, Dry Curacao, Toasted
Coconut, Lime, Matcha Foam

HIGH TEA 18
Honeybush Gin, Dolin Blanc, Braulio,
Absinthe Rinse

KING RAMA 17
High West Double Rye, Thai Tea,
Condensed & Oat Milk, Guinness

PRESSED 17
Coconut Cacao Mezcal, Amargo de Chile,
Espresso, Demerara, Mole Bitters

MAVERICK 17
Strawberry infused Tequila, Sfumato,
Aperol, Lemon

A FASHIONED WAY

KYOTO 24
Mars Iwai Japanese Whiskey, Miso-Simple,
Toasted Sesame, Ango & Orange Bitters

ASH & OAK 28
Smoked Wilderness Trail Wheated Bourbon,
Simple, Black Walnut & Orange Bitters

SIREN 30
Zacapa 23 Rum, Ginger-Simple, Ango &
Spiced Cherry Bitters

RAW & SNACKS

CAVIAR CORNER

UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika, White Sturgeon Caviar

BUTTERMILK FRIED CHICKEN TENDERS | 15

Hot Honey Mustard, Togarashi, Scallions, White Sturgeon Caviar

HANDMADE MOZZARELLA STICKS | 18

Chile Honey, Parmigiano-Reggiano, Marinara, White Sturgeon Caviar

6 EACH

SALTED MARCONA ALMONDS

MARINATED OLIVES

BEET TZATZIKI

WHIPPED FETA

Chile Oil

CARROT HUMMUS

Cashew Dukkah

24 MONTH PROSCIUTTO DI PARMA | 10

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Mignonette, Cocktail Sauce

BRANDT BEEF TARTARE | 20

Prime Strip Loin, Capers, Shallots, Cornichons, Truffle Dijonnaise, Kettle Chips

add 5g of white sturgeon caviar to any dish +10

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

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

WINTER CHICORY SALAD | 15

Citrus, Toasted Hazelnuts, Gorgonzola 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, Pickles,

Sesame Brioche, Truffle Fries

Add North Country Bacon \$3

SOMETHING SWEET?

COCONUT TRES LECHES CAKE | 12

Toasted Coconut & Strawberries

CREME BRULEE | 12

Vanilla Bean Custard, Burnt Sugar

CHEF DE CUISINE: MIKE SLAVIN

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. If you have questions or concerns, please ask our staff 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.