

# BREWSKIS

## 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

Topo Chico   Hard Seltzer	7
Champlain Farmstead   Semi Dry Cider	10
Wolffer Estate   Botanical Cider	13
Hudson Valley Peach Silhouette   Sour	14

## NON-ALCHOHOLIC

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 | 13

## SLIGHTLY SEASONAL

Seedlip Garden 108, Pomegrante, Pomelo, N/A  
Champagne

## TIKI TANGO

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

## ME ESPRESSO

Seedlip Spice, Espresso, Apple Cinnamon,  
Demerara

# GIN LANE

DIVE BAR G&T House 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

Pinot Gris  
Sophie Schaal, 2023, Alsace, France

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

# 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

# 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

# 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

### COLOSSAL SHRIMP COCKTAIL\* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

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

Champagne Mignonette, Cocktail Sauce  
add 5g of white sturgeon caviar +10

### BRANDT BEEF TARTARE | 20

Prime Strip Loin, Capers, Shallots, Cornichons, Truffle Dijonnaise, Kettle Chips  
add 5g of white 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, Sheep's Milk Feta, 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, Pickles, Sesame Brioche, Truffle Fries  
add north country bacon + 3

## SOMETHING SWEET?

### COCONUT TRES LECHE CAKE | 12

Toasted Coconut & Strawberries

### CREME BRULEE | 12

Vanilla Bean Custard, Burnt Sugar

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.