

# BIER

## LAGERS AND WHEATS

Rothaus   Pilsner	11
Saison Dupont   Saison	13
Hamms   Lager	5
Miller High Life   Lager	6
Allagash White   Wit Beer	12
Modelo   Mexican Lager	7
Devil's Purse Hand Line Kolsch   Kolsch	11

## 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, Strawberry, Guava, N/A  
Bubbles

## BLAZING SUNSET

CleanCo 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

Gaglioppo+Greco Nero  
Statti, 2022, Calabria, Italy

## ORANGE

Sauvignon Blanc  
Vincent Roussely, 2022, Loire Valley, France

## SPARKLING

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

Field Blend (20 red & white grapes) red *pet-nat*  
Folias de Baco "Renegado", 2020 Douro, Portugal

## 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-Xicarú Mezcal Float

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

BIG BIRD'S DEMISE 18  
Speyburn, Jura 10, Malort, Maraschino,  
Sumo Mandarin, 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, Strawberry, Guava, 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

TRIANA 15 KYOTO 24  
Tanqueray Sevilla, Clarified Orange,  
Rosemary, Tonic Mars Iwai Japanese Whiskey, Miso-Simple,  
Toasted Sesame, Ango & Orange Bitters

SHE WOLF 17 ASH & OAK 28  
Tanqueray 10, Faccia Brutto Centerbe,  
Kiwi, Toasted Peppercorn, Lemon Smoked Wilderness Trail Wheated Bourbon,  
Simple, Black Walnut & Orange Bitters

FIZZLE DANCE 18 SIREN 30  
Roku Gin, Genepy, Chamomile, Honey,  
Lemon, Eggwhite, Soda Zacapa 23 Rum, Ginger-Simple, Ango &  
Spiced Cherry Bitters

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

# RAW & SNACKS

## CAVIAR CORNER

FEATURING WHITE STURGEON CAVIAR

### UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika

### BUTTERMILK FRIED CHICKEN TENDERS | 15

Hot Honey Mustard, Togarashi, Scallions

### HANDMADE MOZZARELLA STICKS | 18

Chile Honey, Parmigiano-Reggiano, Marinara

## 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.