

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
Greater Good Prickly Pear Margarita 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

CITRUS CRUSH

Seedlip Spice, Sumo Mandarin, Lime, Ginger Beer, Soda Water

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

Cab+Merlot+Shiraz
Avondale, 2018, Paarl, South Africa

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 Grower 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 Redwood Empire Lost Monarch,
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

Ranch, Scallions

HANDMADE MOZZARELLA STICKS | 18

Chile Honey, Parmigiano-Reggiano, Marinara

6 EACH

MARINATED OLIVES

SALTED MARCONA ALMONDS ARTICHOKE BAGNA CAUDA

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, Snap Peas, Horseradish, Charred Spring Onion Vinaigrette,
Quail Egg, 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

ROASTED ASPARAGUS | 13

Pancetta, Parmesan, Black Pepper, Sunny Egg

FRIED SWEET PLANTAINS | 13

Chicken Fat, Salsa Macha, Queso Fresco, Cilantro

**available vegan*

CHICORY SALAD | 15

Citrus, Gorgonzola, Hazelnut Vinaigrette

MUSHROOM RAREBIT | 16

King Oyster Mushrooms, Cheddar, Mustard, Beer

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW & SHALLOT FOCACCIA | 15

Parsely & Horseradish Dip

ROASTED PORTUGUESE OCTOPUS | 19

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

BERKSHIRE CRISPY PORK BELLY | 17

Cantonese Style, Hot Mustard, 5 Spiced Salt

BRANDT PRIME BAVETTE STEAK | 25

Tamarind Steak Sauce

THE BRANDT BURGER | 22

Secret Salt, New School American Cheese, Caramelized Onions, Shreddeuce,
Tallow Fancy Sauce, Sesame Brioche w Salt & Vinegar Fries

SOMETHING SWEET?

BOOZEY SWEET?? HOW ABOUT A HOUSEMADE BOURBON CREAM?? 15

CHOCOLATE CAKE | 13

TCHO chocolate pudding, coconut
crunch, whipped cream

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.