

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
Toppling Goliath Pseudo Sue IPA	12
MALTY	
Guinness Irish Stout	10
Sam Smiths Nut Brown Ale	12
CIDERS & SOURS & SELTZERS	
Nutrl Variety Hard Seltzer	9
Anxo Cidre Blanc Semi Dry Cider	12
Graft Lost Tropic Tropical Mimosa Cider	11
Greater Good Prickly Pear Margarita 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 | 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

ROSE	
Cinsault	
Sixpence, 2023, Western Cape, South Africa	
WHITE	
Chenin Blanc	
Beaumont, 2024, Western Cape, South Africa	
Malvasia	
Birichino, 2022, Monterey, California	
RED	
Cariganan	
Subject to Change, 2021, Mendocino, California	
Gaglioppo+Greco Nero	
Statti, 2022, Calabria, Italy	
ORANGE	
Sauvignon Blanc	
Vincent Roussely, 2022, Loire Valley, France	
SPARKLING	
Arneis+Nebbiolo <i>pet-nat</i>	
DeMarie "Luigi" NV, Piedmonte, Italy	
Field Blend (20 red & white grapes) red <i>pet-nat</i>	
Folias de Baco "Renegado", 2020 Douro, Portugal	
SANGRIA	
Red Wine Blend, Old Forester, Grand Marnier, Spiced Plum, Pomegrante	
GROWER CHAMPAGNE	
Blanc de Noir <i>1/2 bottle</i>	45
Pierre Gerbais NV-extra brut	
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-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	
<i>goat cheese stuffed olives + \$2</i>	
<i>"bump" it up with white sturgeon caviar +\$10</i>	
SEASONAL SPRITZ	16
Vodka, Strawberry, Guava, Prosecco	
YOUR GRACE	20
Aviation Gin, Lavender, Lemon, Moutard Pere-Fils Grower Champagne	

GROUP HANGS

STORYLAND	FOR TWO	32
Old Forester Bourbon, Banane du Bresil, Pistachio, Brown Sugar, Black Walnut, Lemon		
CURRY-OSITY	FOR TWO	34
Dark Rum, Velvet Falernum, Allspice Dram, Coconut, Curry, Lime		
CURSE OF AEAEA	FOR TWO	34
Lawley's Rum, Yellow Chartreuse, Red Wine, Roasted Figs, Honey, Lemon, Milk		

GIN LANE

TRIANA	15
Tanqueray Sevilla, Clarified Orange, Rosemary, Tonic	
HIGH TEA	18
Honeybush Gin, Dolin Blanc, Braulio, Absinthe Rinse	
FIZZLE DANCE	18
Roku Gin, Genepy, Chamomile, Honey, Lemon, Eggwhite, Soda	

NEW PALS

DEMON TIME	17
Barsol Pisco, Maraschino,Clarified Lemon, Spiced Cherry Bitters	
JUST LIKE MAGIC	20
Mezcal Union, Dry Curacao, Toasted Coconut, Lime, Matcha Foam	
BROWNSTONE	18
Brown Butter washed High West Dbl Rye, Tempus Fugit, Kirsch	
ROCK BOTTOM	17
Kimchi Vodka, Rouge Vermouth, Ginger, Lime	
KYOTO	20
Mars Iwai Japanese Whisky, Miso, Toasted Sesame, Ango & Orange Bitters	
MAVERICK	17
Strawberry infused Tequila, Sfumato, Aperol, Lemon	

CEREAL SIPS

BARRY B. BENSON	16
Honey Nut Cheerio Cognac, Gin, Amaretto, Orgeat, Lemon, Molasses Bitters	
CIN-CITY	17
Old Monk, Meletti, Espresso, Maple, Cinnamon Toast Crunch Milk	
CUCKOO'S NEST	18
Cacao Infused Bulleit Bourbon, Cocoa Puff Simple, Mole & Orange 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, Shredduce,
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

STRAWBERRY SHORTCAKE | 13

buttermilk biscuit, macerated
strawberries, whipped cream

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.