

BIER

PACKAGED	
Hamms Lager	5
Miller High Life Lager	6
Modelo Mexican Lager	7
Tucher Helles Lager	12
Allagash White Wit Beer	12
Devil's Purse Hand Line Kolsch Kolsch	11
Rothaus Pilsner	11
Saison Dupont Saison	13
Foam Long Disance Driver IPA	14
Guinness Irish Stout	10
Other Half DDH Green City IPA	14

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

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

ROSÈ	
Garnacha	
Vina Zorzal, 2024, Navara, Spain	

WHITE	
Chenin Blanc	
Beaumont, 2024, Western Cape, South Africa	

Treixadura	
Coto de Gomariz, 2024, Galacia, Spain	

RED	
Touriga Franca+Tinta Barroca	
Pormenor, 2023, Douro, Portugal	

Garnacha+Syrah	
Alto Las Pizarras, 2023, Aragon, Spain	

ORANGE	
Sauvignon Blanc	
Vincent Roussely, 2022, Loire Valley, France	

SPARKLING	
Cayuga White <i>pet-nat</i>	
Osmote, 2023, Finger Lakes, New York	

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

GROWER CHAMPAGNE	
Pinot Noir+Pinot Blanc+Chardonnay	1/2 bottle
Pierre Gerbais NV-extra brut	45

Chardonnay+Pinot Noir+Pinot Meunier	full bottle
Hure Freres "Invitation" Brut NV	70

OLD FRIENDS

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

ETERNAL SUNSHINE	18
Rum, Campari, Clementine, Blood Orange, Pineapple, Egg White	

MAVERICK	17
Strawberry infused Tequila, Sfumato, Aperol, Lemon	

SEASONAL SPRITZ	16
Vodka, Strawberry, Guava, Prosecco	

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

STORYLAND	FOR TWO 32
Old Forester Bourbon, Banane du Bresil, Pistachio, Brown Sugar, Black Walnut, 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	

BEDROCK BIRD	18
Old Monk, Fruity Pebble Campari, Orange, Pineapple, Lemon, Pomegrante, Demerara	

MARTINI SERVICE

THE ELEGANT	18
Roku Gin, Orange-Olive Vermouth, Absinthe	

THE NAUGHTY	17
Ketel One, Bread & Butter Pickle Brine, Saline, Pickle Prick	

THE CURIOUS	20
Super Gay Vodka, Covalle Tomato Gin, Empirical Cilantro, Onion	

FRINGE FLIGHT	31
All 3 Riffs in "Tini-Martnis"	

NEW PALS

JUST LIKE MAGIC	18
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	

LONESOME DOVE	17
High West Dbl Rye, Bosq Pear & Gala Apple Shrub, Angostura Bitters	

OVER THE HEDGE	17
Repo Tequila, Canton Ginger, Allspice Dram, Carrot Syrup, Cream, Nutmeg	

**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

PIQUILLO PEPPER HUMMUS

Pinenut Agrodolce

WHIPPED FETA

Chile Oil

BABA GANOUSH

24 MONTH PROSCIUTTO DI PARMA | 10

IRISH PORTER CHEDDAR | 15

Quince, Grain Mustsard, Water Crackers

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Mignonette, Cocktail Sauce

CHICKEN LIVER MOUSSE | 15

Concord Grape, Pickles, Grilled Bread

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

GRILLED CORN | 11

Yuzu Mayo, Shichimi Togarashi, Queso Fresco, Bonito

FRIED SWEET PLANTAINS | 13

Chicken Fat, Salsa Macha, Queso Fresco, Cilantro

**available vegan*

ENDIVE SALAD | 15

Roasted Pears, Roquefort, Fines Herbs Vinaigrette, Brown Butter Crumbs

MUSHROOM RAREBIT | 16

King Oyster Mushrooms, Cheddar, Mustard, Beer

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW & SHALLOT FOCACCIA | 15

Parsley & 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?

TCHO DOUBLE CHOCOLATE PUDDING | 9
toasted almond*, cocnut crunch, sea salt

LIMONCELLO OLIVE OIL CAKE | 13
wild blueberries, olive oil lemon curd

ASK US ABOUT OUR SELECTIONS OF TOSCANINI'S ICE CREAM & SORBET
\$6 SCOOP ADD HOT FUDGE & WHIPPED CREAM \$4

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

CHEF DE CUISINE: MIKE SLAVIN

A 3% KITCHEN SERVICE FEE IS ADDED TO ALL CHECKS TO SUPPORT OUR HOURLY KITCHEN STAFF.
THIS FEE IS OPTIONAL AND WILL BE REMOVED UPON REQUEST

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE