

BEER

Tap

Port City 'Optimal Wit' \$7
Belgian Style White Ale, 5% ABV

Palm \$8
Belgian Amber Ale, 5.4% ABV

Erdinger 'Hefe-Weizen' \$8
German Wheat Beer, 5.3% ABV

Bottles

Antigoon \$32 (750ml)
Belgian Double Blonde Ale, 6.8% ABV
(Brewed exclusively for Chef Wiedmaier Restaurants)

AleSmith 'Grand Cru' \$32 (750ml)
Belgian Style Dark Ale, 10.5% ABV

Deus 'Bier de Brut' \$32 (750ml)
Brut des Flandres, 11.5% ABV

Bavik \$7
Pilsner, 5.2% ABV

Stella Artois \$6
Euro Pale Lager, 5.2% ABV

Urthel Hop-It \$11
Belgian IPA, 9.5% ABV

Orval \$13
Trappist, 6.9% ABV

Straffe Hendrik \$12
Brugs Tripel, 9.0% ABV

Ayinger Oktoberfest \$14
Fest-Märzen, 5.6% ABV

Brugse Zot Dubbel \$12
Brugs Dubbel, 7.5% ABV

Bacchus \$10
Flanders Red Ale, 4.5% ABV

Troubador 'Obscura' \$10
Mild Belgian Stout, 8.2% ABV

Urthel Hop Saisonière \$11
Saison, 6% ABV

Kwak \$14
Belgian Specialty Ale, 8.4% ABV

Post Road Pumpkin Ale \$8
Ale Brewed with Pumpkin and Spices, 5% ABV

COCKTAILS

Orange You A Pistachio? \$13
*Jimador Blanco Tequila, house made Pistachio Orgeat,
fresh lime juice & Angostura Orange Bitters*

"Fig"ment of the Imagination \$13
*Maker's Mark Bourbon, house made fig puree,
Fee Bros. Old-Fashioned Bitters*

The Day Ginger Snapped \$13
*Monte Alban Mezcal, house made Molasses~Ginger syrup,
Fentiman's Ginger Beer*

Cardamaro Manhattan \$13
*Russell's Reserve Rye Whiskey, Cardamaro, Dolin
Rouge Vermouth, Fee Brother's Whiskey Barrel Bitters*

Brabo's Fizz \$13
*Campari, Cointreau, Lime Juice,
Moscatto d'Asti*

Gin Blossom \$13
Plymouth Gin, St. Germain, fresh pink grapefruit juice

Fall Leaves \$13
*10 Cane Rum, Myer's Dark Rum, Bay Leaf syrup, fresh
lemon juice, Bar Code Lavender Spice Bitters*

Not Yo' Mamma's Appletini \$13*
*Apple Brandy, Barentzen Apfelnkorn, Spiced syrup, fresh
lemon juice, egg white foam, Bar Code Apple Spice Bitters*

The Absinthe Minded \$13*
*Kubler Absinthe, honey syrup, lemon juice,
egg white foam, Angostura Orange Bitters*

Maple Leaf \$13
Crown Royal, maple syrup, lemon juice

Claret Punch \$10
*Special recipe of red wine with Brandy, Benedictine,
Spices, lemons and oranges*

*The consumption of raw or undercooked food may be
hazardous to your health.



Beer & Cocktail Menu