



# V. Brewery Vivant

## TRADITIONAL & RUSTIC

**FARMHAND** HH 5 OZ 16 OZ 20 OZ  
FARMHOUSE ALE | 5.5% ABV \$ 3 | 6.00 | 7.00

**SKI PATROL** HH 5 OZ 16 OZ 20 OZ  
BELGIAN INSPIRED WITBIER | 6% ABV \$ 3 | 6.50 | 7.50

**ZAISON\*** HH 5 OZ 10OZ  
IMPERIAL SAISON | 9.5% ABV \$ 3.50 | 7.00

**SAHTI\*** HH 5 OZ 13.5OZ  
FINNISH INSPIRED FARMHOUSE ALE | 7.4% ABV \$ 3.50 | 6.50

**PRO-AM TRIPEL\*** 5 OZ 10OZ  
BREWED BY GARY MAVIS | 9.3% ABV \$ 3.50 | 7.00

**DÜNK THE HALLS** HH 5 OZ 16 OZ 20 OZ  
DUNKELWEIZEN | 5.1% ABV \$ 3 | 6.00 | 7.00  
PARTNERED W/ THE GR CHRISTKINDL MARKT

**ENCOURAGING STOUT** HH 5 OZ 16 OZ 20 OZ  
ENGLISH STYLE STOUT | 4.9% ABV \$ 3 | 6.00 | 7.00  
PARTNERED W/ GRAND RAPIDS RED PROJECT

## CZECH SIDE-PULL

ASK YOUR SERVER FOR MORE DETAILS

**CULT PILS**  
PILSNER | 5% ABV



5 OZ 16 OZ  
\$ 3.00 | 6.00

## HOPS & FRUITS

**CHROMATIC SHATTER\***  
HAZY PALE ALE | 5.5% ABV



5 OZ 13.5 OZ  
\$ 3.50 | 6.50

**JAM JAR**  
FRUITED SOUR ALE | 6% ABV

5 OZ 13.5OZ  
\$ 3.50 | 7.00

**BIG RED** HH  
CITRA RED ALE | 6.5% ABV

5 OZ 16 OZ 20 OZ  
\$ 3 | 6.00 | 7.00

**HOP FIELD** HH  
FARMHOUSE IPA | 6.5% ABV

5 OZ 16 OZ 20 OZ  
\$ 3 | 6.00 | 7.00

## RARITIES & ONE-OFFS

**TANNIC TURVY** 5 OZ 10OZ  
R.W.B.A. COFFEE STOUT | 9.8% ABV \$ 4.00 | 8.00

**SHERRY WIZARD\*** 5 OZ 10OZ  
S.B.A QUADRUPLE ALE | 13% ABV \$ 6.00 | 12.00

## CIDER & WINE + BOTTLES & CANS

**LOCAL CIDER** \$3 - 5oz | \$8 - 13.5oz  
SEMI-DRY HARD APPLE CIDER | 7% ABV

**SPARKLING WINE** \$9  
CRISP. DRY. BRIGHT | 12% ABV

**RED TABLE WINE** \$9  
SMOOTH. BALANCED. AROMATIC | 12% ABV

**WHITE TABLE WINE** \$9  
SOFT. FRUITY. EASY DRINKING | 12% ABV

**GRAND LAGER** \$4  
LAGER | 4.5% ABV | 12oz can pour

## HOUSE COCKTAILS

**ROSEMARY DID YOU KNOW?** \$12  
BL GIN. ROSEMARY INFUSED SIMPLE SYRUP. LIME JUICE. ROSEMARY.

**ICED PEPPERMINT RISTRETTO** \$12  
BL VODKA. MADCAP COLD BREW. CREME DE MENTHE. HEAVY CREAM.

**RON HOLIDAY** \$13  
BL RUM. HOUSE RED WINE. LIME JUICE. HOUSE CITRUS LIQUOR. BRIX COLA. ANGOSTURA BITTERS.

**CRANBERRY MARGARITA** \$13  
BL AGAVE SPIRIT. LIME JUICE. CRANBERRY JUICE. HOUSE CITRUS LIQUOR.



**BROAD LEAF SPIRITS**  
GIN. VODKA. RUM. AGAVE. MIXED. NEAT. ON THE ROCKS.

## BEER FLIGHTS \$12

FOUR 5.5OZ POURS; BEERS MARKED WITH AN \*, DENOTE AN UPCHARGE ON FLIGHTS

**STEIN NIGHT BEERS (MONDAYS)**   
**HAPPY HOUR (MON-FRI 3 TIL 6)** HH

## NON ALCOHOLIC BEVERAGES

Brix Soda Co. 3.00  
Cola, Diet, Root Beer, Lemon-Lime, Lemonade,  
Pineapple-Coconut Soda, Ginger Beer, Tonic  
French Press -- roasted by Mudpenny 7.00  
Hopped Soda Water 3.00

"beer the change"  
breweryvivant.com  
broadleafbeer.com

wifi network: Vivant Guest  
password: walloonroom  
brewsader password: FarmHand



# Vivant Brewery

## Appetizers & Bar Snacks

<b>Duck Nachos</b>	23
duck confit. brie cream. tomatoes. caramelized onions. scallions. cracklin. lemon zest.	
<b>Bone Marrow</b>	24
fennel seed crust. pickled vegetable salad. toasted bread.	
<b>Charcuterie &amp; Cheese</b>	MP
your server will offer details on chef's handmade and curated selections	
<b>Escargot</b>	15
beer butter. parmesan. toasted bread.	
<b>Pomme Frites</b>	7
seasoned perfectly with salt & pepper; served with aioli. add truffle oil for \$2	
<b>Duck Fat Frites</b>	9
finished in salt & thyme. served with aioli.	
<b>Beer Cheese</b>	12
four-cheese blend. herbs. Farm Hand. Rapid IPA. soft pretzels. rosemary crostinis.	
<b>Crock of Pickles</b>	6
house-made assortment of pickled vegetables	
<b>Marinated Olives</b>	9
queen olives & peppadews in house marinade	
<b>Soup of the Day</b>	4/7
your server will catch you up on today's soup	

## Dessert

<b>Espresso Basque Cheesecake</b>	12
blackberry sauce. brown butter Biscoff cookie crumble. toffee tuile. Add gelato for \$2.	
<b>Bread Pudding</b>	11
house bread. vanilla custard. dark chocolate crumbs. cream cheese icing. lemon zest. Add gelato for \$2	
<b>Flourless Chocolate Cake</b>	9
blueberry compote. herb whipped cream. Add gelato for \$2	
<b>Gelato Selection</b>	6
Chocolate. Strawberry Sorbet. Tahitian Vanilla. Sea Salted Caramel.	

Executive Chef: Chris VanderMeer  
Sous Chef: Mitch VanDenBerg

## Pub Fare

<b>BBQ Brisket Hash</b>	21
slow-smoked beef brisket. roasted potatoes. brussels sprouts. kale. sweet corn. charred carrots. kraut. house bbq sauce. creamy slaw dressing.	
<b>Sausage Plate</b>	21
smoked poblano boudin sausage. root vegetable gratin. seared kale. charred onion gastrique. fried leeks.	
<b>Mitraillette Sandwich</b>	19
braised beef. braising greens. muenster cheese. frites. gravy. pickled onions. andalouse sauce. hoagie bun.	
<b>Daily Poutine</b>	17
pomme frites. coddled egg. white cheddar cheese curds. rotating gravy and garnish. Ask your server for today's protein options.	
<b>Monk Salad</b>	15
creamy chevre. garlic croutons. blistered tomato dressing. toasted walnuts and pepitas. roasted squash. VPF greens. Ask your server for today's protein options.	
<b>Vivant Burger</b>	18
6oz blend of beef/bacon. VPF greens. tomato. bread & butter pickles. rooster sauce. split-top bun. pomme frites. +bacon \$2. +cheddar or gruyere \$1. +aioli \$.50. +truffle frites \$1. +duck fat fries \$1	
<b>Fried Tempeh Sandwich</b>	18
spicy maple chipotle bbq. scallion "aioli". dill pickle. VPF greens. split-top bun. pomme frites. +bacon \$2. +cheddar or gruyere \$1. +aioli \$.50. +truffle frites \$1. +duck fat fries \$1	

### Tip The Kitchen \$10

Our from-scratch kitchen team pours their hearts and energy into every dish. Show them some love and they'll go crazy with appreciation!

### Fromage Amour

Join us on Valentine's Day 2/14 for a 4 course tasting menu of exquisite cheeses, hand selected by our friends at The Cheese Lady; lovingly paired with Vivant beverages. Celebrate love... for cheese that is. Tickets \$55 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Scan the QR code for a list of menu allergens per dish.

