

BAR SNACKS

FARM HAND RATION10

a true vivant experience -- pork pate campagne. rotating cheese selection. grain mustard. bread.

add a 10oz Farm Hand \$2.

BEER CHEESE12

four-cheese blend. herbs. Farm Hand. Hop Field. soft pretzels. rosemary crostini.

POMME FRITES7

seasoned perfectly with salt & pepper. served with aioli. add truffle oil for \$2.

DUCK FAT FRITES9

finished in salt & thyme. served with aioli.

MARINATED OLIVES9

queen olives & peppadews in house marinade.

CROCK OF PICKLES6

house-made assortment of pickled vegetables.



HOURS

M-Th : 3-10 ; Kitchen 4-9

Fri - Sat : 12-10; Kitchen 12-10

Sun: 12-9; Kitchen 12-9

Vivant was inspired by our travels through the European countryside; an experience that led to creating beer inspired from what is around us with a nod to European traditions. We pair the joy of beer with food made from scratch by people who care; with ingredients sourced locally from growers we trust. This is food we feel good serving our family and friends.

Executive Chef: Chris VanderMeer

Sous Chef: Mitch VanDenBerg

SOUP, SALAD, SANDWICHES

MITRAILLETTE SANDWICH19

braised beef. braising greens. muenster cheese. frites. gravy. pickled onions. andalouse sauce. all layered on a hoagie bun.

TEMPEH SANDWICH18

spicy maple chipotle bbq. scallion "aioli". dill pickle. VPF greens. split-top bun. pomme frites. (vegan)

+bacon \$2. +cheddar or gruyere \$1. +aioli \$.50. +truffle frites \$1. +duck fat frites \$1.

VIVANT BURGER18

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.

NASHVILLE CHICKEN18

fried chicken. nashville hot-oil. spicy aioli. dill pickles. coleslaw. brioche bun.

+bacon \$2. +cheddar or gruyere \$1. +aioli \$.50. +truffle frites \$1. +duck fat frites \$1.

DUCK CAESAR SALAD13

smoked duck ham. VPF mixed kale. garlic & black pepper croutons. parmesan. duck fat dressing.

MONK SALAD8 | 15

fresh strawberries. shaved fennel. sourdough croutons. strawberry poppyseed vinaigrette. feta cheese.

white balsamic reduction. VPF mixed greens.

SOUP OF THE DAY4 | 7

ask your server for today's selection.

TIP THE KITCHEN

Our from-scratch kitchen team pours their hearts and energy into every dish. Show them some love and they'll go crazy with appreciation! \$10

HOUSE SPECIALTIES

ESCARGOT15

beer butter. parmesan. toasted bread.

DUCK NACHOS23

duck confit. brie cream. tomatoes. caramelized onions. scallions. cracklin. lemon zest.

BONE MARROW24

fennel seed crust. pickled vegetable salad. toasted bread.

CHEESY CROQUETTES12

panko breaded. potato mash. parmesan. gruyere. cheddar curds. french onion sour cream.

CHARCUTERIE & CHEESEMP

your server will offer details on chef's handmade and curated selections.

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SAUSAGE PLATE19

lamb merguez. peanut dukka. roasted pepper cheese sauce. snap peas. fried garbanzo beans. pea tendrils.

DAILY POUTINE17

pomme frites. coddled egg. white cheddar cheese curds. rotating house-made gravy and garnish.

PORK TENDERLOIN17

sage butter farro. wild berry chutney. grilled asparagus. lavender honey pork tenderloin.

ESPRESSO BASQUE CHEESECAKE12

blackberry sauce. brown butter Biscoff cookie crumble. toffee tuile. add gelato + \$2.

BREAD PUDDING11

house bread. vanilla custard. dark chocolate crumbs. cream cheese icing. lemon zest.

add gelato for \$2.

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FLOURLESS CHOCOLATE CAKE9

blueberry compote. herb whipped cream. add gelato for \$2.

GELATO SELECTION6

chocolate. strawberry sorbet. tahitian vanilla. sea salted caramel.

HOUSE-BREWED BEER


HOPS & FRUITS


STRAWBARB*
FRUITED SOUR ALE | 5.5%
5oz \$3.5 | 13.5oz \$7

EARTH TO BEER*
DOUBLE IPA | 8%
5oz \$3.5 | 13.5oz \$7


HH HOP FIELD
FARMHOUSE IPA | 7%
5oz \$3 | 16oz \$6.5 | 20oz \$7.5

HH BIG RED 
CITRA RED ALE | 6.5%
5oz \$3 | 16oz \$6.5 | 20oz \$7.5

HH LORAL’S FARM 
DRY HOPPED FARMHAND | 5.5%
5oz \$3 | 16oz \$6.5 | 20oz \$7.5


CHROMATIC SHATTER* 
HAZY PALE ALE | 5.5%
5oz \$3.5 | 13.5oz \$6.5

FARMHOUSE & BELGIAN

HH FARMHAND 
FARMHOUSE ALE | 5.5%
5oz \$3 | 16oz \$6 | 20oz \$7

CONTEMPLATION*
MICHIGAN HONEY ALE | 7.7%
5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

HH VIVANT BLANC 
WITBIER W/ CORRIANDER | 5.3%
5oz \$3 | 16oz \$6.50 | 20oz \$7.50

HH SAHTI* 
FINNISH FARMHOUSE ALE | 7.4%
5oz \$3.5 | 13.5oz \$6.5

SKI PATROL
WITBIER W/ ORANGE PEEL &
CARDAMOM | 6% ABV
\$6.5 - 16oz can pour

ANYUTA*
RYE FARMHOUSE ALE | 6%
5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

RARITIES & ONE - OFFS

VOTE FOR PEDRO*
PX SHERRY B.A. SAISON | 5.7%
5oz \$4 | 10oz \$8

UPCOMING RELEASES

WEIRD BEER WEEKEND
4/19 - 4/21
TROPICAL SAISON - 4/26

Brewing Team: Jesse Weinkauf, Ciaran Leask, Terry Lancaster



CULT PILS
PILSNER
5% ABV
16OZ \$6.50



SERVED THE TRADITIONAL WAY FROM A CZECH SIDE
PULL FAUCET.
16OZ BEER IN 20OZ GLASS WITH 2” HEAD TO BRING
OUT THE FLAVORS & AROMAS.
THE ART OF POURING CHANGES THE EXPERIENCE.

BEER FLIGHTS - 12

FOUR 5OZ POURS

BEERS MARKED WITH * INDICATE AN UPCHARGE

STEIN NIGHT BEERS 

HAPPY HOUR (MON-FRI 3-6) HH



HOUSE COQTAILS

FRAMBOISE FIZZ
14
BL GIN. LEMON JUICE. RASPBERRY-THYME SHRUB.
SODA WATER. FRESH THYME.

ADULT PICK-ME-UP
11
BL VODKA. MADCAP COLDBREW. CARAMEL SYRUP.
CARAMEL SAUCE DRIZZLE. HEAVY CREAM.

PUFF ‘EM UP
12
BL RUM. LEMON JUICE. LEMONADE.
VIVANT TRIPLE SEC. ANGOSTURA. SODA WATER

TEQUILA MOCKINGBIRD
14
BL AGAVE. VIVANT TRIPLE SEC. LIME JUICE.
SPICY STRAWBERRY PUREE. CHAMOY+TAJIN RIM.

BROADLEAF G & T
11
BL GIN. BRIX TONIC WATER. LIME

CIDER & WINE

BREWER’S CIDER
SEMI-DRY HARD APPLE CIDER | 7% ABV
5OZ \$3 | 13.5OZ \$8

SPARKLING WINE
CRISP. DRY. BRIGHT | 12% ABV
BY THE GLASS \$9

RED TABLE WINE
SMOOTH. BALANCED. AROMATIC. | 12% ABV
BY THE GLASS \$9

WHITE TABLE WINE
SOFT. FRUITY. EASY DRINKING. | 12% ABV
BY THE GLASS \$9

LOW OR NO ABV

GRAPEFRUIT HOPWATER 4
HOUSE-MADE. BUBBLY. REFRESHING. MILD
GRAPEFRUIT W/ HOPS.

ZERO-PROOF COQTAILS 6
ADULT PICK-ME-UP. MULE. MARGARITA.
FRAMBOISE FIZZ. PUFF ‘EM UP

SURELY BUBBLY RED 11
CONTAINS 0.5% ABV. A CARBONATED, JAMMY, & FRUIT
FORWARD BLEND OF CABERNET & PINOT NOIR

FRENCH PRESS COFFEE 7
LOCAL ROAST FROM MADCAP COFFEE 12oz

BRIX SODAS 3
COLA. DIET COLA. ROOTBEER. LEMON-LIME.
PINEAPPLE-COCONUT. GINGER BEER. TONIC.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

wifi network: Vivant Guest
password: walloonroom