

## BAR SNACKS

### FARM HAND RATION 10

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

add a 10oz Farm Hand \$2.

### BEER CHEESE 12

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

### POMME FRITES 7

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

### DUCK FAT FRITES 9

finished in salt & thyme. served with aioli.

### MARINATED OLIVES 9

queen olives & peppadews in house marinade.

### CROCK OF PICKLES 6

house-made assortment of pickled vegetables.

## 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



## 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

## HOUSE SPECIALTIES

### ESCARGOT 15

beer butter. parmesan. toasted bread.

### DUCK NACHOS 23

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

### BONE MARROW 24

fennel seed crust. pickled vegetable salad. toasted bread.

### CHEESY CROQUETTES 12

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

### CHARCUTERIE & CHEESE MP

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

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### SAUSAGE PLATE 19

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

### DAILY POUTINE 17

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

### PORK TENDERLOIN 17

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

## SOUP, SALAD, SANDWICHES

### MITRAILLETTE SANDWICH 19

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

### TEMPEH SANDWICH 18

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 BURGER 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.

### NASHVILLE CHICKEN 18

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 SALAD 13

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

### MONK SALAD 8 | 15

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

white balsamic reduction. VPF mixed greens.

### SOUP OF THE DAY 4 | 7

ask your server for today's selection.

### ESPRESSO BASQUE CHEESECAKE 12

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

### BREAD PUDDING 11

house bread. vanilla custard. dark chocolate crumbs. cream cheese icing. lemon zest. add gelato for \$2.

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### FLOURLESS CHOCOLATE CAKE 9

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

### GELATO SELECTION 6

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**

**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.

Brewing Team: Jesse Weinkauf, Ciaran Leask, Terry Lancaster

## 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

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