

## 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

## 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.

## 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.

**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

## RAINBOW TAILFEATHERS\*

FRUITED SOUR ALE | 5.5%  
5oz \$3.5 | 13.5oz \$8

## 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

## 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

### BLINKY'S COMET\*

TRIPLE IPA W/  
CANNABIS TERPENES | 8%  
5oz \$4 | 10oz \$8

## UPCOMING RELEASES

### 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

ADULTISH PICK-ME-UP. NA MULE. MARGE-A-RITA.  
SANSBOISE FIZZ.

### 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.