

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

TROPICAL SAISON

MANGO & PINEAPPLE ALE 5.5%
5oz \$3.5 | 16oz \$6.5

EARTH TO BEER*

DOUBLE IPA | 8%
5oz \$3.5 | 13.5oz \$7

CHROMATIC SHATTER*

HAZY PALE ALE | 5.5% ABV
5oz \$3.5 | 13.5oz \$6.5

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

HH SKI PATROL

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

RARITIES & ONE - OFFS

VOTE FOR PEDRO*

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

TROPICAL WHIP*

SAISON WITH FRUIT & LACTOSE
5.5%
5oz \$4 | 16oz \$8

RAINBOW TAILFEATHERS*

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

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.

Vivant Guest wifi password: walloonroom
Brewsader code: FamlHand