

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 Weinkauff, 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.