

## BAR SNACKS

### FARM HAND RATION 10

a true vivant experience -- pork pate campagne. sharp white cheddar. grain mustard. bread.

add a 10oz Farm Hand \$2.

### BEER CHEESE (v) 12

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

### POMME FRITES (vv) 7

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

### TRUFFLE FRITES (vv) 9

seasoned with salt & pepper, then finished in truffle oil. served with aioli.

### DUCK FAT FRITES 9

finished in salt & thyme. served with aioli.

### MARINATED OLIVES (vv) 9

queen olives & peppadews in house marinade.

### CROCK OF PICKLES (vv) 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

Mon-Thurs : 3-10

Fri & Sat : 12-10 Sun: 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

General Manager : Evann McUmber

## SOUP, SALAD,

## SANDWICHS

### PULLED PORK MITRAILLETTE 18

smoked and pulled pork. cherry onion BBQ. beet mustard. pickled red cabbage. chives. served on a hoagie with the fries on top, belgian style. It's a meat riot!

### TEMPEH SANDWICH (vv) 18

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

### VIVANT BURGER 18

6oz blend of beef/bacon. VPF greens. tomato. bread & butter pickles. rooster sauce. split-top bun. pomme frites.

### NASHVILLE CHICKEN 18

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

### GARDEN OF EATIN' (v) 15

F&F Italian sourdough. triple creme cow's cheese. fresh cucumber. green frisee. pickled red beet. fresh seasoned tomato. asparagus faux aioli. pomme frites

ADD : +confit duck \$9. +grilled or fried chicken, or tempeh, or burger \$8. +lardon \$4.

+cheddar or gruyere \$1. +bacon \$2 +aioli \$.50.

SUB : truffle or duck fat frites \$1. soup or salad \$2

### MONK SALAD (v) 8 | 14

fresh strawberries. shaved fennel. sourdough croutons. strawberry poppyseed vinaigrette. feta cheese. white balsamic reduction. VPF mixed greens.

+grilled chicken / +fried chicken \$8

### SOUP OF THE DAY 4 | 7

ask your server for today's selection.

## HOUSE SPECIALTIES

### CHARCUTERIE & CHEESE MP

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

### ESCARGOT 15

beer butter. parmesan. toasted bread.

### DUCK CAESAR SALAD 13

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

### BONE MARROW 24

fennel seed crust. pickled vegetable salad. toasted bread.

### CHEESY CROQUETTES (v) 12

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

(v) vegetarian (vv) vegan

### DUCK NACHOS 23

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

### BUREK (v) 13

bosnian feta and filo pie. roasted pepper and eggplant ajvar. shopska salad.

### PORK TENDERLOIN 17

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

### DAILY POUTINE 17

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

### SAUSAGE HASH 19

ground lamb merguez. peanut dukka. roasted pepper cheese sauce. green beans. fried garbanzo beans. pea tendrils.

## DESSERT

### TRIPLE CITRUS CHEESECAKE 8

lemon curd. fresh berries. mojito mint. add gelato \$2

### GELATO 8

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

### FRENCH SILK PIE 12

chocolate cream pie. whipped chocolate mousse. passionfruit sauce. orange zest. add gelato \$2

### (ROOT) BEER FLOAT 7 | 9

chocolate. strawberry sorbet. tahitian vanilla. sea salted caramel. your choice of root beer or beer.

# HOUSE-BREWED BEER

## HOPS & FRUITS

### TROPICAL SAISON\*

MANGO & PINEAPPLE ALE | 5.5%

5oz \$3.5 | 16oz \$6.5

CHAMOY + TAJIN RIM \$1

### TANGERINE FARM HAND

TART FARMHOUSE ALE | 5.5%

5oz \$3 | 16oz \$6.5 | 20oz \$7.5

### BIG RED

RED IPA | 6.5%

5oz \$3 | 16oz \$6.5 | 20oz \$7.5

### EARTH TO BEER\*

DOUBLE IPA | 8%

5oz \$3.5 | 13.5oz \$7

### COMETS OVER IDAHO\*

IPA W/ COMET AND

IDAHO 7 HOPS | 7.7%

5oz \$3.5 | 13.5oz \$7

## FARMHOUSE & BELGIAN

### FARM HAND

FARMHOUSE ALE | 5.5%

5oz \$3 | 16oz \$6 | 20oz \$7

### VIVANT BLANC\*

WITBIER W/ CORRIANDER 4.5%

5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

### BREAD BASKET

TABLE BEER | 3.3%

5oz \$3 | 16oz \$6 | 20oz \$7

### EXTRA SPECIAL BELGIAN\*

BELGIAN PALE ALE | 6%

5oz \$3.5 | 16oz \$7 | 20oz \$8.5



## BEER FLIGHTS - 12

FOUR 5oz POURS.

BEERS MARKED WITH \* INDICATE AN UPCHARGE.

## RARITIES & BROAD LEAF

### CHROMATIC SHATTER\*

HAZY PALE ALE | 5.5% ABV

5oz \$3.5 | 13.5oz \$6.5

### SOUR LAKE : GPO\*

SOUR W/ GUAVA, PASSION FRUIT

& ORANGE | 5%

5oz \$3.5 | 13.5oz \$7

### DARK SOL\*

STOUT | 5.2%

5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

### CULT PILS

PILSNER

5% ABV

16OZ \$6.50



## STEIN NIGHT - \$6 STEIN FILLS

MONDAY ALL DAY &

TUESDAY - THURSDAY 8-10PM

HAPPY HOUR (MON-FRI 2-6)

\$2OFF: FULL DRAFT POURS + HIGHBALLS + WINE POURS

## 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

WHERE'S WALDMEISTER?. SANSBOISE FIZZ.

FRENCH PRESS COFFEE 7

LOCAL ROAST FROM MADCAP COFFEE 12oz

BRIX SODAS 3

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

## SPIRITS

BROAD LEAF VODKA & RUM - 4

BROAD LEAF AGAVE & GIN - 6

BURNT OFFERING BOURBON - 10

ADD BRIX SODA - 2 ADD TONIC - 3

## HOUSE COQTAILS

### FRAMBOISE FIZZ - 14

BL GIN. LEMON JUICE. RASPBERRY-THYME SHRUB.

SODA WATER. FRESH THYME.

### WALDMEISTER PUNCH - 14

BL GIN. MUDDLE CUCUMBER. WOODRUFF SYRUP.

LIME JUICE. SODA WATER.

### GARDEN PARTY - 15

CELERY-CUCUMBER-CILANTRO INFUSED AGAVE SPIRIT.

FRESH RED BELLPEPPER JUICE. LEMON. SIMPLE.

### THE PEP IN JACQUES' STEP - 14

BL AGAVE. HIBISCUS SIMPLE SYRUP.

CITRUS JUICE BLEND. GUAJILLO PEPPER SHRUB.

### MIDSUMMER MOJITO - 13

BL RUM. HOUSE MINT SIMPLE

LIME JUICE. SODA WATER. MINT.

### OLD FASHIONED - 14

BURNT OFFERING BOURBON.

HOUSE SIMPLE. ANGOSTURA BITTERS.

BURNT ORANGE.

### "IT'S THAT VIVANT ESPRESSO"

### MARTINI - 13

ITALIAN ESPRESSO MARTINI.

BL VODKA. HOUSE LEMONCELLO. MADCAP COLDBREW.

SWEET VERMOUTH. SIMPLE SYRUP. LEMON JUICE.

CHOCOLATE BITTERS. - "WE'RE WORKING LATE"

Vivant Guest wifi password: wallonroom

Brewsader code: FarmHand

Vivant is part of a Better Drinking Culture.

We have a 4 beverage maximum for everyone's enjoyment.