

## BAR SNACKS

<b>FARM HAND RATION</b>	<b>10</b>
a true vivan experience -- pork pate campagne. sharp white cheddar. grain mustard. bread. add a 10oz Farm Hand \$2.	
<b>BEER CHEESE (v)</b>	<b>12</b>
four-cheese blend. herbs. Farm Hand. Hop Field. soft pretzels. rosemary crostini.	
<b>POMME FRITES (v)</b>	<b>7</b>
seasoned perfectly with salt & pepper. served with aioli.	
<b>TRUFFLE FRITES (v)</b>	<b>9</b>
seasoned with salt & pepper, then finished in truffle oil. served with aioli.	
<b>DUCK FAT FRITES</b>	<b>9</b>
finished in salt & thyme. served with aioli.	
<b>MARINATED OLIVES (vv, gs)</b>	<b>9</b>
queen olives & peppadews in house marinade.	
<b>CROCK OF PICKLES (vv, gs)</b>	<b>6</b>
house-made assortment of pickled vegetables.	

## HOUSE SPECIALTIES

<b>CHARCUTERIE &amp; CHEESE</b>	<b>MP</b>
your server will offer details on chef's handmade and curated selections.	
<b>ESCARGOT</b>	<b>15</b>
beer butter. parmesan. toasted bread.	
<b>BONE MARROW</b>	<b>24</b>
fennel seed crust. pickled vegetable salad. toasted bread.	
<b>DUCK NACHOS</b>	<b>23</b>
duck confit. brie cream. tomatoes. caramelized onions. chives. cracklin. lemon zest.	
<b>BUREK (v, gs)</b>	<b>13</b>
bosnian feta and filo pie. roasted pepper and eggplant ajvar. shopska salad.	
<b>FRIED BRUSSEL SPROUTS (v)</b>	<b>10</b>
smoked habanero honey. salt and pepper. Parmigiano Reggiano.	
<b>DAILY POUTINE</b>	<b>17</b>
pomme frites. coddled egg. white cheddar cheese curds. rotating house-made gravy and garnish.	
<b>PORK TENDERLOIN</b>	<b>17</b>
sage butter farro. wild berry chutney. grilled zucchini. lavender honey pork tenderloin.	
<b>BEEF BRATWURST HASH</b>	<b>18</b>
baked smash potatoes. brussel sprouts. lemon vinaigrette. sauerkraut. caraway beer mustard.	

ADD : +confit duck \$9. +bacon lardon \$4.  
 +grilled or fried chicken, tempeh, or burger \$8.  
 +cheddar, blue cheese or gruyere \$1.  
 +bacon \$2  
 +aioli \$.50.  
 SUB : truffle or duck fat frites \$1. soup or salad \$2

(v) vegetarian (vv) vegan (gs) gluten sensitive  
 Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef : Chris VanderMeer Sous Chef : Mitch VanDenBerg

General Manager : Evann McUmber



### HOURS

Mon-Thurs : 3-10 ; Kitchen 3-9  
 Fri & Sat : 12-10 Sun: 12-9

## SANDWICH + SALAD + SOUP

<b>PULLED PORK MITRAILLETTE</b>	<b>18</b>
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!	
<b>TEMPEH SANDWICH (vv)</b>	<b>18</b>
spicy maple chipotle bbq. scallion faux aioli. dill pickle. VPF greens. split-top bun. pomme frites.	
<b>VIVANT BURGER (gs)</b>	<b>24</b>
8oz Wernette beef-blend. cooked to desired temperature. pretzel bun. VPF mixed greens. seasoned tomato. frites. bacon-onion marmalade. aioli.	
	<b>sub gf bun +3</b>
<b>PUB BURGER (gs)</b>	<b>16</b>
6oz blend of local ground chuck. VPF greens. tomato. bread & butter pickles. rooster sauce. split-top bun. pomme frites.	
	<b>sub gf bun +3</b>
<b>NASHVILLE CHICKEN</b>	<b>18</b>
fried chicken. nashville hot-oil. spicy aioli. dill pickles. coleslaw. brioche bun. pomme frites.	
<b>GARDEN OF EATIN' (v)</b>	<b>15</b>
F&F Italian sourdough. triple creme cow's cheese. fresh cucumber. green frisee. pickled red beet. fresh seasoned tomato. scallion faux aioli. pomme frites	
<b>DUCK CAESAR SALAD</b>	<b>13</b>
smoked duck ham. VPF mixed kale. garlic & black pepper croutons. parmesan. duck fat dressing.	
<b>MONK SALAD (v)</b>	<b>8   14</b>
fresh strawberries. shaved fennel. sourdough croutons. strawberry poppyseed vinaigrette. feta cheese. white balsamic reduction. VPF mixed greens.	
<b>SOUP OF THE DAY</b>	<b>4   7</b>
ask your server for today's selection.	

### 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

## DESSERT

<b>FRENCH SILK PIE</b>	<b>12</b>
chocolate cream pie. whipped chocolate mousse. passionfruit sauce. orange zest. add gelato \$2.	
<b>TRIPLE CITRUS CHEESECAKE</b>	<b>8</b>
lemon curd. fresh berries. mojito mint. add gelato \$2.	
<b>GELATO</b>	<b>8</b>
chocolate. strawberry sorbet. tahitian vanilla. sea salted caramel.	
<b>(ROOT) BEER FLOAT</b>	<b>7   9</b>
chocolate. strawberry sorbet. tahitian vanilla. or sea salted caramel. your choice of root beer or beer.	

# HOUSE-BREWED BEER

## BIG RED

RED IPA | 6.5%abv 5oz \$3 | 16oz \$7 | 20oz \$8

## FARM HAND

FARMHOUSE ALE | 5.5%abv 5oz \$3 | 16oz \$6 | 20oz \$7

## PEACH FARM HAND

FARMHOUSE ALE | 5.5%abv 5oz \$3 | 16oz \$7 | 20oz \$8

## VIVANT BLANC\*

WITBIER W/ CORRIANDER 4.5%abv 5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

## EXTRA SPECIAL BELGIAN\*

BELGIAN PALE ALE | 6%abv 5oz \$3.5 | 16oz \$7 | 20oz \$8.5

## BREAD BASKET

TABLE BEER | 3.3%abv 5oz \$3 | 16oz \$6 | 20oz \$7

## COMETS OVER IDAHO\*

IPA W/ COMET AND IDAHO 7 HOPS | 7.7%abv 5oz \$3.5 | 13.5oz \$7

## COQTOBERFEST\*

FEST LAGER | 5.8%abv 5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

## PUMPKIN SAISON\*

SEASONAL SAISON | 7.2%abv 5oz \$3.5 | 16oz 7 | 20oz 8

## CHROMATIC SHATTER\*

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

## TROPICAL SAISON\*

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

CHAMOY + TAJIN RIM \$1

## DARK SOL\*

STOUT | 5.2%abv 5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

## UF : BLUEBERRY CHERRY\*

FRUITED SOUR ALE | 5.5%abv 5oz \$3.5 | 13.5oz \$7

# CIDER & WINE

## BREWER'S CIDER

SEMI-DRY HARD APPLE CIDER | 7% ABV 5OZ \$3 | 13.5OZ \$8

**SPARKLING WINE** 12% ABV 10  
CRISP. DRY. BRIGHT.

**RED TABLE WINE** 12% ABV 10  
SMOOTH. BALANCED. AROMATIC.

**CHARDONNAY** 12% ABV 10  
SOFT. FRUITY. EASY DRINKING.

**PINOT NOIR ROSÉ** 12% ABV 10  
RICH. VIBRANT. DRY.

**GAMAY NOIR** 13% ABV 14  
MEDIUM BODIED. FRUITY. EARTHY.

# ZEROPROOF

**GRAPEFRUIT HOPWATER** 5  
HOUSE-MADE. BUBBLY. REFRESHING. MILD  
GRAPEFRUIT W/ HOPS.

**ZERO-PROOF COQTAILS** 6  
FIZZ PAS. NA MARG. COS-NO.

**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: FarmHand

Vivant is part of a Better Drinking Culture.

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

## CULT PILS

PILSNER

5% ABV

16OZ \$6.50



## BEER FLIGHTS - 12

FOUR 5oz POURS.

BEERS MARKED WITH \* INDICATE AN  
UPCHARGE.

**STEIN NIGHT - \$6 STEIN FILLS**  
MONDAY ALL DAY

**HAPPY HOURS : MONDAY - FRIDAY**  
3PM - 4PM & 8PM - 9PM

**\$15 FLIGHT & FRITES**  
**\$30 FARM HAND PITCHER & PARTY BOWL**  
**OF FRITES**  
(SALT & PEPPER ONLY)

# SPIRITS

2oz BROAD LEAF VODKA & RUM - 7  
2oz BROAD LEAF AGAVE & GIN - 10\*  
2oz BURNT OFFERING BOURBON - 12\*  
ADD BRIX SODA - 2  
ADD TONIC or HOPSODA - 3

## SPIRIT FLIGHT - 8

FOUR 1/2oz POURS

SPIRITS MARKED WITH \* INDICATE AN UPCHARGE

# VIVANT COQTAILS

**MI CHERI MARGARITE** - 14  
BROAD LEAF AGAVE. HOUSE AMARETTO. MUDDLED  
CHERRIES. LIME JUICE. LEMON JUICE.

**FIZZ DE PROVENCE** - 14  
BROAD LEAF GIN. BLUEBERRY AND  
HERB DE PROVENCE SHRUB. LEMON JUICE.  
SODA WATER. LAVENDER SUGAR RIM.

**ESPRESSO MARTINI ITALIANO** - 13  
BL VODKA. HOUSE LIMONCELLO. MADCAP COLDBREW.  
SWEET VERMOUTH. SIMPLE SYRUP. LEMON JUICE.  
TONIC. CHOCOLATE BITTERS.

**LIMONCELLO SPRITZ** - 13  
HOUSE MADE LIMONCELLO. SPARKLING WINE.

**BURNT OFFERING OLD FASHIONED** - 14  
BURNT OFFERING BOURBON.  
HOUSE SIMPLE SYRUP. ANGOSTURA BITTERS.  
ORANGE BITTERS. BURNT ORANGE.

# CLASSIC COQTAILS

COSMO - 11 G&T - 11  
MULE - 10 MARGARITA - 11

