

BAR SNACKS

- 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.

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



HOURS

Mon-Thurs: 3-10; Kitchen 3-9

Fri & Sat: 12-10 Sun: 12-9

ADD:

*+grilled or fried chicken,
tempeh, or burger \$8.*

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

SUB: truffle or duck fat frites \$1.

(v) vegetarian

(vv) vegan

Reminder: Consuming raw or undercooked meats,
poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



CHECK OUT OUR BFF FEST
SEPTEMBER 14TH 1PM - 5PM

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

SANDWICHES

- TEMPEH SANDWICH (vv)** 18
spicy maple chipotle bbq. scallion faux 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.

DESSERT

- (ROOT) BEER FLOAT** 7 | 9
chocolate. strawberry sorbet. tahitian vanilla.
sea salted caramel. your choice of root beer or beer.
- GELATO** 8
chocolate. strawberry sorbet.
tahitian vanilla. sea salted caramel.

HOUSE-BREWED BEER

HOPS & FRUITS

TROPICAL SAISON*

MANGO & PINEAPPLE ALE 5.5%
5oz \$3.5 | 16oz \$6.5
CHAMOY + TAJIN RIM \$1

PEACH FARM HAND

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

BIG RED

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

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

RARITIES & BROAD LEAF

CHROMATIC SHATTER*

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

DARK SOL*

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

COQTOBERFEST*

FEST LAGER | 5.8%
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



BEER FLIGHTS - 12

FOUR 5oz POURS.

BEERS MARKED WITH * INDICATE AN UPCHARGE.

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

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

HOUSE 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.

BOURBON À LA TROPICALE- 14

BURNT OFFERING BOURBON. PINEAPPLE JUICE. LEMON
JUICE. SIMPLE SYRUP. ANGOSTURA BITTERS.

ESPRESSO MARTINI ITALIANO - 13

BL VODKA. HOUSE LIMONCELLO. MADCAP COLDBREW.
SWEET VERMOUTH. SIMPLE SYRUP. LEMON JUICE.
TONIC. CHOCOLATE BITTERS.

SANGRIA, SANTÉ! - 13

BROAD LEAF RUM. RED WINE. HOUSE ORANGE LIQUOR.
SIMPLE SYRUP. LIME JUICE

LIMONCELLO SPRITZ - 12

HOUSE MADE LIMONCELLO. SPARKLING WINE.

WALDMEISTER PUNCH - 14

BL GIN. MUDDLE CUCUMBER. WOODRUFF SYRUP.
LIME JUICE. SODA WATER.

BURNT OFFERING

OLD FASHIONED - 14

BURNT OFFERING BOURBON.
HOUSE SIMPLE SYRUP. ANGOSTURA BITTERS.
ORANGE BITTERS. BURNT ORANGE.

LOW OR NO ABV

GRAPEFRUIT HOPWATER 5

HOUSE-MADE. BUBBLY. REFRESHING. MILD
GRAPEFRUIT W/ HOPS.

ZERO-PROOF COQTAILS 6

WHERE'S WALDMEISTER?
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: wallonroom

Brewsader code: FarmHand

Vivant is part of a Better Drinking Culture.

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