

BAR SNACKS

FARM HAND RATION 10

a true Vivant experience - pork pote campagne. sharp white cheddar. grain mustard. bread. add a 10oz Farm Hand \$2.

BEER CHEESE (v) 13

four-cheese blend. herbs. Farm Hand. Big Red. soft pretzels. rosemary crostini.

POMME FRITES (v) 7

seasoned with salt & pepper. served with aioli.

TRUFFLE FRITES (v) 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, gs) 9

queen olives & peppadews in a house marinade.

CROCK OF PICKLES (vv, gs) 6

house-made assortment of pickled vegetables.

HOUSE SPECIALTIES

CHARCUTERIE & CHEESE MP

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

ESCARGOT 16

compound beer butter. parmesan. toasted bread.

BONE MARROW 24

fennel seed crust. pickled vegetables. sea salt. toasted bread.

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.

FRIED BRUSSELS SPROUTS (v) 10

smoked habanero honey. salt and pepper. Parmigiano Reggiano.

DAILY POUTINE 17

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

PORK TENDERLOIN 17

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

BEEF BRATWURST HASH 18

baked & smashed potatoes. brussels sprouts. lemon vinaigrette. sauerkraut. caraway beer mustard.

*contains pork

ADD : +confit duck \$12.
+bacon lardons \$5.
+grilled or fried chicken \$8.
+burger \$9.
+cheddar, blue cheese or gruyere \$1.
+bacon strips \$2.
+aioli \$.50.

SUB : truffle or duck fat frites \$1. soup or salad \$3.

(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.



HOURS

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

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

SANDWICH | SALAD | SOUP

PULLED PORK MITRAILLETTE 18

smoked 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!

SMOKED MUSHROOM REUBEN (v) 19

"combed" lion's mane mushroom. sauerkraut. gruyere. marble rye. Russian Island dressing. pomme frites.

VIVANT BURGER (gs) 24

8oz Wernette beef-blend. cooked to desired temperature. buttered pretzel bun. VPF mixed greens. seasoned tomato. pomme frites. bacon-onion marmalade. aioli.

PUB BURGER (gs) 16

6oz blend of local ground chuck. 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. artisan bun. pomme frites.

GRILLED CHEESE & TOMATO SOUP (v) 18

Italian bread. mild & sharp cheddar. hickory smoked gouda. served w/roasted pepper & tomato soup. garnished w/caper tapenade and white balsamic reduction.

MONK SALAD (gs) (v) 8 | 14

kale and pepita pesto. roasted delicata squash. kidney, navy, and black beans tossed in lemon vinaigrette. VPF greens. cider pickled mushrooms.

SOUP OF THE DAY 4 | 7

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

FRENCH SILK PIE 12

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

BOURBON CARAMEL PIE 11

butterscotch cremeux. apple compote. cider & sorghum reduction. dark chocolate bark. ginger snap crust. add gelato \$2.

GELATO 8

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

(ROOT) BEER FLOAT 8 | 10

chocolate. strawberry sorbet. tahitian vanilla. sea salted caramel. your choice of Angry Rooster Root Beer or beer.

HOUSE-BREWED BEER

BIG RED

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

BREAD BASKET

TABLE BEER | 3.3% ABV 5OZ \$3 | 16OZ \$6 | 20OZ \$7

CITRON SOUR*

BA SOUR SAISON W/ LEMON PEEL & CINNAMON
6.4% ABV 5OZ \$5 | 10OZ \$10

COQTOBERFEST*

FEST LAGER | 5.8% ABV 5OZ \$3.5 | 16OZ \$6.5 | 20OZ \$7.5

DOUBLE DRY HOPPED TRIOMPHE*

BELGIAN STYLE IPA | 7% ABV 5OZ \$3.5 | 13.5OZ \$7

DUNK THE HALLS*

DUNKELWEIZEN | 5.2% ABV 5OZ \$3.5 | 16OZ \$6.5 | 20OZ \$7.5
EXCLUSIVE BEER OF THE DOWNTOWN CHRISTKINDL MARKT
STOP DOWN AND SEE VIVANT'S POP UP SHOP!

FARM HAND

FARMHOUSE ALE | 5.5% ABV 5OZ \$3 | 16OZ \$6 | 20OZ \$7

FRUIT SMARTS*

BA SOUR WITH BERRY HIBISCUS TEA
6.0% ABV 5OZ \$5 | 10OZ \$10

HEIMABRYGG*

NORWEGIAN FARM ALE W/ MAPLE 5% ABV 5OZ \$3.5 | 13.5OZ \$7

MAILLARD'S IMAGINARY FRIEND*

RED WINE BA SOLITUDE W/ CARAMEL | 6.2% ABV 5OZ \$5 | 10OZ \$10

LOUD BRUIN*

RED WINE BA FLEMISH-STYLE | 7.7% ABV 5OZ \$5 | 10OZ \$10

PUMPKIN SAISON*

SEASONAL SAISON | 7.2% ABV 5OZ \$3.5 | 16OZ 7 | 20OZ \$8

SKI PATROL

WHEAT ALE W/ ORANGE PEEL AND CARDAMOM
6% ABV 5OZ \$3 | 16OZ \$6 | 20OZ \$7

STRANGE RUNES*

DOUBLE DRY HOPPED IPA | 7.4% ABV 5OZ \$3.5 | 13.5OZ \$8

WIZARD BURIAL GROUND '24*

BOURBON BARREL AGED QUADRUPEL
13.1% ABV 5OZ \$5 | 10OZ \$9

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.

ZEROPROOF

GRAPEFRUIT HOPWATER 5

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

ANGRY ROOSTER ROOT BEER 5

16OZ STEIN OF MICHIGAN MADE CRAFT ROOT BEER.
GLUTEN FREE, CAFFINEE FREE, MADE WITH CANE SUGAR.
ICE UPON REQUEST. NO REFILLS.

ZERO-PROOF COQTAILS 6

NA MARG. NA MULE. COS-NO. ROUDOLPH 75.

FRENCH PRESS COFFEE 7

LOCAL ROAST FROM MADCAP COFFEE 12oz

BRIX SODAS 3

COLA. DIET COLA. LEMON-LIME.
ORANGE CREAM. GINGER BEER. TONIC.

CULT PILS

PILSNER

5% ABV
16OZ \$6.50



HOPSTRONOMY*

AMERICAN IPA | 7.4% ABV 5OZ \$3.5 | 13.5OZ \$7

MIDNIGHT ALCHEMY*

PORTER | 5.2% ABV 5OZ \$3.5 | 16OZ \$6.5 | 20OZ \$7.5



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
(UPCHARGES APPLY)

\$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

UNDERBERG - 4

ALCOHOLIC BITTER DIGESTIF 44%ABV

VIVANT COQTAILS

FIGGY POP - 14

BALSAMIC FIG SHRUB WITH ROSEMARY.
BROAD LEAF GIN. SODA WATER.

PSC (PUMPKIN SPICE COQTAIL) - 14

BURNT OFFERING BOURBON. SWEET VERMOUTH.
HOUSE PUMPKIN BUTTER. LEMON JUICE.
DEMERARA SAGE SYRUP. PUMPKIN SPICE RIM.

ESPRESSO MARTINI ITALIANO - 13

BL VODKA. HOUSE LIMONCELLO. MADCAP COLD BREW.
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. HOUSE MARASCHINO.

SOLUTION DE CANNEBERGE - 12

BROAD LEAF GIN. HOUSE CRANBERRY SIMPLE. CRANBERRY
BITTERS. SPARKLING WINE.
SILVER LUSTER DUST

BLITZEN'S SOUR - 13

BURNT OFFERING BOURBON. LEMON JUICE. HOUSE SIMPLE
SYRUP. HOUSE RED WINE FLOAT.

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.