

# BAR SNACKS

## FARM HAND RATION 10

a true Vivant experience - pork pâté 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

# 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.



## 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

"corned" 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 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.

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) item can be modified for a gluten sensitive diet.

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

allergens



## 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

Executive Chef : Chris VanderMeer Sous Chef : Mitch VanDenBerg  
General Manager : Evann McUmber

# 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

## CHROMATIC SHATTER\*

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

## 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

## HOPSTRONOMY\*

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

## MEXICALI BLUES\*

ALE W/ SMOKED SERRANO CHILE, BLUE AGAVE, AND  
MEXICAN CHOCOLATE | 6.8% ABV 5OZ \$4 | 10OZ \$8

## PUMPKIN SAISON\*

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

## QUANTUM QUAKER\*

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

## ROOSTER OF CHERRY STREET\*

BA COQTOBERFEST W/ TOSCHI AMARENA BLACK CHERRIES  
5.8% ABV 5OZ \$4 | 13.5OZ \$9

## 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

NA MARG. NA MULE. COS-NO. 6  
CRANBERRY 75. FIGGY PAS. 7

**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



## 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

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

## SOLUTION DE CANNEBERGE - 12

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

## 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.

## BIG CITY SOUR - 13

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

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.