

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 MARKET
STOP DOWN AND SEE VIVANT'S POP UP SHOP!

FARM HAND

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

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

SKI PATROL

WHEAT ALE W/ ORANGE PEEL AND CARDAMOM
6% ABV 5OZ \$3 | 16OZ \$6 | 20OZ \$7.5

STRANGE RUNES*

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

UNAPOLOGETIC FRUIT: JAM JAR*

SOUR ALE W/ BLACKBERRY, BLUEBERRY, RASPBERRY & PLUM
5% ABV 5OZ \$3.5 | 13.5OZ \$7

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, CAFFEINE 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

COLA. DIET COLA. LEMON-LIME. 3
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.

SANGRIA, SANTÉ! - 14

BL RUM. HOUSE RED WINE. LIME JUICE.
HOUSE ORANGE LIQUOR. 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 COLDBREW.
SWEET VERMOUTH. SIMPLE SYRUP. LEMON JUICE. TONIC.
CHOCOLATE BITTERS.

LIMONCELLO SPRITZ - 13

HOUSE MADE LIMONCELLO. SPARKLING WINE.

THE WIZARD'S OLD FASHIONED - 15

BURNT OFFERING BOURBON.
WIZARD BURIAL GROUND. ANGOSTURA BITTERS.
ORANGE BITTERS. BURNT ORANGE.

BIG CITY SOUR - 13

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

COQTAIL FLIGHT - 20

CHOOSE 4 4OZ COQTAILS
RUM SANGRIA
VODKA ESPRESSO MARTINI
AGAVE CLASSIC MARGARITA - +2
GIN & HOPSODA - +2
BOURBON SPICED GOLD RUSH - +3

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.

HOUSE-BREWED BEER

BREAD BASKET

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

MIDNIGHT ALCHEMY*

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

MAC-HAB-RE MARGARITA - 14

BROAD LEAF AGAVE. LIME. HOUSE ORANGE LIQUOR.
HABANERO HOT HONEY. SALT RIM.
ACTIVATED CHARCOAL.

CHROMATIC SHATTER*

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

MERRY CHERRY BOUNCE - 15

BURNT OFFERING BOURBON CHERRY BOUNCE.
LEMON JUICE. CHERRY SYRUP. CHERRY BITTERS.
SPARKLING WINE. MARASCHINO CHERRIES.

BLITZEN'S SOUR - 13

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

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.

CHEESY CROQUETTES (v) 12

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

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

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

ADD : +confit duck \$9.

+grilled or fried chicken,

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

(v) vegetarian

(vv) vegan

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

HOUSE SPECIALTIES

CHARCUTERIE & CHEESE MP

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

DAILY POUTINE 17

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

SOUP OF THE DAY 4 | 7

ask your server for today's selection.

DUCK CAESAR SALAD 13

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

MONK SALAD (v) 8 | 14

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

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.

GARDEN OF EATIN' (v) 15

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

TRIPLE CITRUS CHEESECAKE 8

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

DESSERT

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.

BAR SNACKS

BEER CHEESE (v) 12

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

POMME FRITES (v) 7

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

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.

DAILY POUTINE 17

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

MARINATED OLIVES (vv) 9

queen olives & peppadews in house marinade.

CROCK OF PICKLES (vv) 6

house-made assortment of pickled vegetables.

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.

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



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.

HOURS

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

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

Executive Chef : Chris VanderMeer

Sous Chef : Mitch VanDenBerg

General Manager : Evann McUmber

SANDWICHES

PUB BURGER (gs) 18

6oz blend of beef/bacon. VPF greens. tomato. bread & butter pickles. rooster sauce. split-top bun. pomme frites. **sub gf bun +5**

THROWBACK BURGER (gs) 24

8oz Wemette beef-blend. cooked to desired temperature. pretzel bun. VPF mixed greens. seasoned tomato. frites. bacon-onion marmalade. aioli. Welcome back!

NASHVILLE CHICKEN 18

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

TEMPEH SANDWICH (vv) 18

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

ADD :

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

+cheddar, blue cheese or gruyere \$1.

+bacon \$2

+aioli \$.50.

(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

VIVANT COQTAILS

BOURBON À LA TROPICALE - 14

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

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.

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

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.

CLASSIC COQTAILS

COSMO - 11 G&T - 11

MULE - 10 MARGARITA - 11

Vivant Guest wifi password: walloonroom

Brewsader code: FamHand

Vivant is part of a Better Drinking Culture.

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

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

HEIMABRYGG*

NORWEIGAN FARMHOUSE ALE 5%abv 5oz \$3.5 | 13.5oz \$7

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

MIDNIGHT ALCHEMY*

PORTER | 5.2%abv 5oz \$3.5 | 13.5oz \$6.5 | 20oz \$7.5

UF : BLUEBERRY CHERRY*

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

PARIS*

RED WINE BA IMPERIAL SAISON | 10.7% abv 5oz \$5 | 10oz \$10

LOUD BRUIN*

RED WINE BA FLEMISH-STYLE OUD BRUIN | 7.7%abv 5oz \$5 | 10oz \$10

S'MORE, YOU WANT S'MORE?*

BOURBON BA STOUT | 7.7%abv 5oz \$5 | 10oz \$10

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

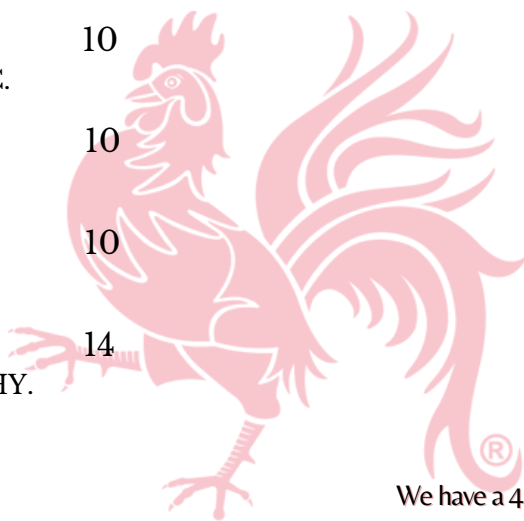
SOFT. FRUITY. EASY DRINKING.

PINOT NOIR ROSÉ 12% ABV 10

RICH. VIBRANT. DRY.

GAMAY NOIR 13% ABV 14

MEDIUM BODIED. FRUITY. EARTHY.



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)

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.

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 ; Kitchen 3-9
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 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.
- GARDEN OF EATIN' (v)** 15
F&F Italian sourdough. triple creme cow's cheese. fresh cucumber. green frisee. pickled red beet. fresh seasoned tomato. scallion 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.
- 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 (gf) gluten free

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

- 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

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.

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

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 \$10

RED TABLE WINE

SMOOTH. BALANCED. AROMATIC.
12% ABV | BY THE GLASS \$10

WHITE TABLE WINE

SOFT. FRUITY. EASY DRINKING.
12% ABV | BY THE GLASS \$10

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.

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.

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.

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.