



AMUSE – BOUCHE

QUAIL EGG

Soft Poached, Sautéed Leeks

RINGER

1ST COURSE

DUCK PASTRAMI SALAD

Duck Pastrami, Parsnip/Apple
Celery/Spring Mix, Dried Cherries

SWEET CHILD OF VINE

2ND COURSE

PHEASANT, WILD RICE, AND MUSHROOM TERRINE

Golden Raisins, Dehydrated
Grapes, Mushroom Conserva,
Almond Gazpacho

LONELY BLONDE

3RD COURSE

BRAISED BISON CHUCK

Demi Rye Jus, Salt-baked Celery
Root, Caraway Granola, Herb Sauce

LIBERTINE

4TH COURSE

ROASTED PUMPKIN PIE

Wild rice crispies, whipped cream

MAITRISE



RINGER

Style | ABV

American Pale Ale (APA) | 5%

Bright citrus and floral aromas introduce a refreshingly light malt body.

SWEET CHILD OF VINE

Style | ABV

English India Pale Ale (IPA) | 6.4%

The Sweet Child has a serious malt backbone to stand up to all those CZT and Glacier hops, creating a delightful balance that will keep you coming back for more. It's an IPA, Fulton-style.

LONELY BLONDE

Style | ABV

American Blonde Ale | 4.8%

The Lonely Blonde wears a delicate fragrance of German noble hops, and slips a touch of white wheat between American pale and crystal malts for a smooth, sensuous body, fair complexion, and a pleasantly lacy white head.

THE LIBERTINE

Style | ABV

American Amber / Red Ale | 8.5%

Loaded with malts that include the UK's premium Maris Otter and Caramel 60, and topped off with Rye to impart a distinct reddish hue, the Libertine is a malt-dominated red ale like none you've ever had before.

MAITRISE

Style | ABV

Saison / Farmhouse Ale | 9.5%

Maitrise ("May-treese"; translates from French as "expertise" or "mastery") is a new world farmhouse ale crafted as a tribute to the creativity, dedication, and ingenuity required by the profession of brewing.