



Pub Hours:
Monday - Thursday 3:00pm-11:00pm
Friday 3:00pm-Midnight
Saturday 11:00am-Midnight
Sunday Noon-9:00pm

Farm Hand: French Style Farmhouse Ale **\$4**

5.5% abv 16oz Becher Glass

There was a time in old world France when nearly every family farm had a brewery. A necessary part of farm life was to provide a ration of beer to sustain and nourish the laborers, and beer was safer to drink than the water of the time. Farmhand is our interpretation of what these rustic beers must have been like. It is slightly cloudy from being made with raw un-malted grains and a simple single infusion of mash procedure.

Lange Wapper: Belgian Uytzet **\$5**

5.5% abv 16oz Becher Glass

Uytzet is a 300-year-old style of Belgian beer that was brewed exclusively by a handful of farmhouses in Ghent and enjoyed locally. Thanks to the Mitus Touch, you can experience this almost extinct brew. We named this beer after a mythological creature who is best friends with the Kludde (fear not Vivant beer lovers, our Kludde Dark Ale will return soon). Like the Lange Wapper, this buckwheat brewed ale will encourage your repeated return to the safe warmth of our pub.

Triomphe: Belgian IPA **\$4**

6.5% abv 16oz Large Tulip

This beer is made with a classic Belgian style yeast strain that gives the complexity and slight sweetness you may expect from a Belgian style ale, but then reaches deeper providing a smack-down of American hops. Served in a large tulip glass to capture and focus the hop aromas.

Barrel-Aged Contemplation **\$5**

6.5% abv 10oz Small Tulip

Honey ale aged in bourbon barrels. Hints of apricot, light oak, and vanilla with a touch of Belgian barnyard funk.

Amber Wheat **\$5**

6% abv 16oz Wit Glass

This amber ale is made with 50% of the malt bill containing a blend of white wheat and caramel wheat. Traditional German noble hops are used with a special Belgian yeast to round it all out.

Hubris: Quadruple Anniversary Ale **\$6**

13% abv 10oz Small Tulip

Our anniversary ale, made with a copious amount of brown sugar, has been aging for over three months under the steady eye (and occasional sampling) of our brewers. Dark ruby in color, expect big caramel and brown sugar flavors swimming on top of one of our favorite Belgian yeast strains.

Solitude: Belgian Amber Ale **\$4**

6.5% abv 16oz Abbey Glass

A deep mahogany colored beer that is made in the tradition of the famous brewing monks of the Abbeys of Belgium. It is malt forward with hints of caramel, pear & raisin.

Belgian Oatmeal Stout: **\$5**

6.2% abv 16oz Becher Glass

A large dose of three different varieties of oats give this beer a big, creamy mouthfeel. Hints of chocolate and roasted malts balance well with the oats. Our house Belgian yeast strains add a little something extra.

Beer Samplers

Vivant Flight: Farmhand Ale, Triomphe IPA, Solitude Abbey Ale, and one choice of your own **\$8**

Cambier Flight: You choose four beers and/ or ciders *(In Belgium a brewer is called a Cambier)* **\$10**

Firkin Fridays: **\$5**

Each Friday we will tap a new Firkin at 6pm. Firkins are small kegs of "real ale". These delicious selections are cask conditioned, naturally carbonated and are only served on Friday evenings. Enjoy!

Brewery Tours ~ Saturdays at 2pm & 3:30pm





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Hard Cider

Working with our friends at VanderMill Cidery to bring these special ciders to you.

Apple Cider: **\$5**

7% abv 12oz Cerveise glass
Fresh apple taste, slightly dry hard cider made from locally grown apples

Raspberry-Apple Cider: **\$6**

7% abv 12oz Cerveise glass
Slightly dry raspberry hard cider. A bit fruitier than the apple

Wine

Working with Hickory Creek & Mawby Wineries.

Pinot Gris 2010 (Now on tap!!!) **\$8**

This white wine has a beautiful floral bouquet and great acidity. Very refreshing!

Melange: Red Bordeaux Blend 2006 **\$8**

Aromas of cherry, raspberry, and currant. Toasty cocoa balances minerals and fruit on the palate. This has a lengthy finish with soft tannins.

Bubbly NV **\$8**

Blanc de Noir dry sparkling wine from L. Mawby. This wine also makes a great Mimosa...

Non-alcoholic

Draft Rootbeer: **\$3.50**

A tasty rootbeer made with 100% cane sugar, no corn syrup. Served the old fashioned way, from a keg.

Coca-Cola products are also available

Rowster's Coffee: **Single pot \$4**

Locally roasted coffee & decaf, served in a press pot

Double pot \$8

Brewer, Jacob Derylo

Chef, Drew Turnipseed

