

WINE

SPARKLING

PROSECCO FRIZZANTE terre dei buth nv treviso, italy	13/52
BRUT BLANC medivol cremant nv limoux, france	15/60
ROSÉ ultraviolet nv north coast, california	15/60
CHAMPAGNE guy de forez brut nv champagne, france	26/104

WHITE & ROSÉ

RIESLING elektrisch 2022 rheinhessen, germany	14/56
SAUVIGNON BLANC sincerite 2022 loire valley, france	12/56
ORANGE/ROSÉ ovum big salt 2022 oregon, usa	15/60
ROSÉ o de rose 2022 languedoc, france	15/60
CHARDONNAY domaine des terres 2021 burgundy, france	17/68

RED

PINOT NOIR violet hill 2022 rogue valley, oregon	14/56
SYRAH/MERLOT requiem 2020 columbia valley, washington	16/64
CABERNET SAUVIGNON valravn 2019 sonoma county, california	18/72

DRY BAR

SAN PELLEGRINO	8
LEVITATE extra carbonated water hewing branded, pure & clear ice cube +\$1 pick one of our essence flavors: blackberry, grapefruit, or strawberry	6
BAUHAUS NAH BEER	7
HEWING TONIC black spruce red apple almond	8
3 LECHES KOMBUCHA	8/32
NA SAUVIGNON BLANC geisen 0% marlborough, nz	11
NA ROSÉ geisen 0% marlborough, nz	11
NA SPARKLING vinada zero-alcohol la mancha, spain	11

MOCKTAILS 14

NA-SCOW MULE house tonic syrup na sparkling ginger beer lime
BUBBLY BEET beet shrub lemon rosemary
ST. AGRESTIS phony negroni

COCKTAILS 16

HEWING OLD-FASHIONED keeper's heart irish + bourbon whiskey demerara bitters blend
HEWING MANHATTAN knob creek hewing private label whiskey sweet vermouth cherry bark vanilla bitters
NORDIC 75 far north gin berry lemon prosecco
HEARTBEET vikre aquavit xila spiced mezcal liqueur beet juice
BZZ'D BEE vikre aquavit honey lemon aquafaba lavender
BLACK BIRD herradura blanco tequila blackberry lime rosemary
HIGH TIDE plantation overproof rum aperol pineapple lime
CLARIFIED MILK PUNCH 14 rotating flavors

HIGHBALLS 15

HEWING G&T sipsmith gin house tonic syrup: black spruce red apple cardamom almond
NEW AGE toki japanese whiskey essence of: honeydew grapefruit cinnamon
BOTANIC roku gin essence of: strawberry yuzu angelica root
NEUTRAL haku vodka essence of: blackberry lime pine

DRAFT BEER 9

INSIGHT DOPPELGANGER pilsner	LOON JUICE HONEY CRISP cider
MODIST TEAL LABEL IPA	BAUHAUS GAUVATRON gose
INDEED FLAVORWAVE tropical IPA	PRYES MAIN SQUEEZE lemon lime blonde

THC SELTZERS 12

MODIST MELT 10mg thc
SHARAB SHRUB shrub n' bub 3mg thc

BITES

CHEF'S KOLTBOARDS

MEAT KOLTBOARD

selections of house charcuterie | spelt crackers | mostarda | pickled vegetables

16

CHEESE KOLTBOARD

local cheeses | spelt crackers | house jam | pickled vegetables

16

TIN FISH KOLTBOARD

selection of fangst tinned fish | rye bread | pickled beets | shallot & herb salad

16

STARTER

MIXED NUTS

house-spice blend | parmesan crisps

5

BITTERBALLEN

beef stew croquette | horseradish cream | micro greens

8

DUCK FAT FRENCH FRIES

dill aioli | ketchup

9

CHEESE CURDS

salami | pickled peppers | ranch seasoning

13

BEET HUMMUS

apple | endive | pistachio dukkah

14

SANDWICHES

all sandwiches come with house-spiced chips & dip | add duck fat fries for +2.50

HEWING BURGER*

double patty | white american cheese | buttered onion | b&b pickles | burger sauce

16

LIL CLUCKER

fried chicken thigh | cry baby craig's aioli | coleslaw | brioche bun

16

IMPOSSIBLE BEEF LINDSTROM

fried egg | crispy shallots | dill aioli | brioche bun

17

A 2% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. A service charge of 20% will be added to parties of 6 or more.

