

BON MARCHÉ

OUR DISTINCTIVE BEER LIST IS CURATED BY MASTER CICERONE RICH HIGGINS. RICH BREWS 2-3 ROTATING HOUSE BEERS DESIGNED TO PAIR BEAUTIFULLY WITH CHEF MATT SIEGER'S MENU.

Many of the beers created exclusively for Bon Marché are inspired by classic French styles typically consumed by working class farmers & workers, as opposed to the more refined styles you may find in retail shops. The result is exciting, flavorful beer that is meant to be enjoyed alongside the cuisine of the European countryside.

RICH HAS A WONDERFUL NOSE FOR GUEST BEERS, CELEBRATING LOCAL & INTERNATIONAL BREWERS WITH A SIMILAR APPROACH TO CRAFT BEER: MAKE IT DELICIOUS, MAKE SURE IT PAIRS WELL WITH FOOD, AND DON'T TAKE YOURSELF TOO SERIOUSLY.

PLEASE ENJOY AND DO NOT HESITATE WITH QUESTIONS OR COMMENTS. WE ARE ALWAYS INTERESTED IN CONSTRUCTIVE CRITICISM AS WE EXPERIMENT WITH CREATING NEW BEERS.

À VOTRE SANTÉ!



Brewed in Louse

SUR LIE UNFILTERED PILSNER, 5.2% ABV

CRISP, SMOOTH EUROPEAN PILSNER LAGER, SERVED UNFILTERED THE WAY THE BREWERS DRINK IT IN THE CELLARS OF FRANCE

L'OUVRIER AMBER BIÈRE DE GARDE, 6.8% ABV

DEDICATED TO THE WORKERS & FARM HANDS IN FRENCH FARM COUNTRY FOR WHOM THIS MALTY FARMHOUSE BEER IS TRADITIONALLY BREWED

Jurs Bres

SAISON DE LILY BELGIAN STYLE SAISON, 7.7% ABV

Refreshing with hints of pepper, lemon & earth magnolia brewing co \cdot san francisco, ca

ANCHOR PORTER CLASSIC PORTER, 5.6% ABV

BITTER DARK CHOCOLATE, RED FRUIT AND ROAST ANCHOR BREWING CO \cdot SAN FRANCISCO, CA

SUMMER IPA AMERICAN STYLE IPA, 6.4% ABV

FLAVORS OF CITRUS, TROPICAL FRUITS & PINE FACTION BREWING · ALAMEDA, CA

MONK'S CAFE SOUR ALE FLEMISH SOUR RED ALE, 5.5% ABV

OAK-AGED SOUR ALE WITH HINTS OF CHERRY, AMONTILLADO & BALSAMIC