

BRUNCH

SERVED SATURDAY & SUNDAY 8AM - 3PM



STARTERS

HOT BEIGNETS 6.95

Old fashioned bag of house-made beignets with hot Belgian chocolate sauce. **WITTEKERKE FRAMBOISE**

MONKEY BREAD 9.95

Cinnamon sugar pull-a-part pastry with bier caramel sauce, bacon and pecans. (serves 4+)

LEFT COAST ASYLUM TRIPEL

BRUNCHOS* 12.95

House-made tortilla chips layered with chorizo, black beans, avocado, white and yellow cheddar, pico de gallo, chili rojo, sour cream and fried eggs.

TROUBADOUR WESTKUST IPA

LIGHTER FARE

FRESH FRUIT PLATE 8.95

Honeydew melon, cantaloupe, pineapple, grapes, strawberries, blueberries and raspberries. **STELLA CIDRE**

HOUSEMADE OATMEAL 6.95

Housemade muesli with dried apricots, dried cherries, hazelnuts, almonds, seeds, oats, barley, cinnamon and vanilla. **CUVEE DE TROLLS**

BANANA BERRY SMOOTHIE BOWL 7.95

Blackberry, blueberry and banana smoothie topped with home-made granola, fresh berries and bananas.

VICTORY GOLDEN MONKEY

EGGS

Substitute Fruit 2.00

CLASSIC EGGS BENEDICT* 9.95

Poached eggs and Canadian bacon served on a toasted English muffin, smothered in our house-made Hollandaise sauce. Served with rosemary potatoes.

HIGH SPEED WIT

CAJUN BENEDICT* 10.95

Fried green tomatoes, house-made cajun Hollandaise and poached eggs served on a toasted English muffin. Served with rosemary potatoes. **DESCHUTES FRESH SQUEEZED IPA**

SMOKED SALMON BENEDICT* 12.95

Smoked salmon and poached eggs served on a toasted English muffin, topped with house-made hollandaise sauce, tomato, red onions, and capers. Served with rosemary potatoes. **WESTMALLE TRIPEL**

GREEN THUMB OMELET 9.95

Fresh organic spinach and basil combined with herb cream cheese. Served with rosemary potatoes and whole wheat toast. **SAISON DUPONT**

EGG WHITE OMELET 11.95

Egg whites, asparagus, avocado, sweet peppers, forest mushrooms, aged cheddar served with whole wheat toast and fruit. **GOOSE ISLAND SOFIE**

HAM AND CHEESE OMELET 9.95

Black Forest ham and white cheddar served with rosemary potatoes and whole wheat toast. **OMMEGANG HENNEPIN**

PLATO TÍPICO* 8.95

Scrambled eggs, avocado, tomatoes, jalapeños, chili rojo, chili black beans and fried plantains served with corn tortillas. **NORTH COAST PRANQSTER**

AMERICANA* 8.95

Two eggs your way. Served with rosemary potatoes, whole wheat toast, and choice of house recipe Belgian sausage, thick-cut bacon, Black Forest ham or sausage links. **PALM**

SIGNATURES

CHEESY GOOEY SPICY MESS* 13.95

Three scrambled eggs, thick-cut bacon, sausage, and chorizo. Served over rosemary potatoes, topped with chipotle cheese sauce, shredded cheddar cheese, chili rojo sauce and fritos.

LA CHOUFFE HOUBLON

BIBIMBAP BRUNCH BOWL* 12.95

Crispy rice tossed with Korean BBQ sauce, zucchini, squash, kale, garlic and shiitake mushrooms. Topped with Korean BBQ pork belly, sunny side up egg, watermelon radish and sesame seeds. **UNIBROUE LA FIN DU MONDE**

EL GORDO BURRITO 12.95

Rosemary potatoes, scrambled eggs, pico de gallo, and white cheddar, stuffed with house recipe chorizo sausage in a jalapeño cheese tortilla, topped with chile rojo and chipotle cheese sauce. **5 RABBIT 5 LIZARD**

BREAKFAST TACOS 12.95

Three flour or corn tortillas stuffed with scrambled eggs and chorizo, topped with white cheddar cheese, chipotle sour cream, and housemade pico de gallo. Served with rosemary potatoes. **NORTH COAST SCRIMSHAW**

BAY VIEW AU GRATIN SKILLET* 11.95

Cheesy rosemary potatoes with sliced house recipe Belgian sausage, cheddar cheese, and sautéed onions, topped with fried eggs. **TROUBADOUR MAGMA**

TENDERLOIN HASH* 13.95

Six-pepper tenderloin mixed with cheese curds, onions, sweet peppers, cajun potatoes, parsley and thyme. Drizzled with demi galcé and topped with fried eggs and green onions.

ST BERNARDUS ABT 12

BREAKFAST VEGGIE BOWL* 10.95

Chili oil tossed roasted red onion, mushrooms, butternut and yellow squash, zucchini, bok choy, Fresno peppers, sweet peppers and spinach finished with a drizzle of Sriracha yogurt and topped with fried eggs and green onions.

LAKEFRONT NEW GRIST

PANCAKES + FRENCH TOAST

Substitute 100% pure maple syrup 1.50

BERRY BASIL FRENCH TOAST 10.95

Fresh berries on top of cinnamon coated challah French toast, layered with creamy mascarpone cheese and topped with basil. Served with syrup. **OMMEGANG ROSETTA**

CINNAMON STREUSEL FRENCH TOAST 10.95

Challah French toast, topped with cinnamon streusel and an orange marmalade butter. Served with syrup. **LINDEMANS PECHE**

CHICKEN FRIED STEAK TOAST* 12.95

House-recipe buttermilk fried sirloin over a slice of Challah French toast topped with country gravy and fried eggs. **TANDEM DUBBEL**

CINNAMON ROLL PANCAKES 8.95

Three light fluffy pancakes layered with brown sugar cinnamon glaze and buttercream frosting. Topped with whipped cream and served with butter and maple syrup. **3RD SIGN MADAGASCAR VANILLA**

LEMON & RICOTTA PANCAKES 8.95

Three light fluffy ricotta pancakes with lemon crème fraiche, served with syrup, butter and house-made blackberry preserves.

OMMEGANG WITTE

SIDES & EXTRAS

Thick-cut bacon	2.95	Housemade Muesli	2.95
Black Forest ham	3.95	One egg*	1.50
Breakfast sausage links	2.95	Whole wheat toast	1.50
Belgian sausage	3.95	English muffin	1.50
Fresh fruit	2.95	Low-fat yogurt	1.95
Rosemary potatoes	2.95	100% pure maple syrup	1.50

HOUSE MADE DIPPING *sauces* 75¢

Sriracha Mayonnaise	Chipotle Sour Cream	Sriracha Ranch
Basil Aioli	Jalapeno Ranch	Bistro Pub Sauce
Roasted Garlic Aioli	Sriracha Ginger BBQ	

These items are or can be made vegetarian

These items are or can be made vegan



BLUNCH



BELT & A* 10.95

Applewood smoked bacon, fried eggs, sliced tomato, green leaf lettuce and avocado on nine grain bread with basil aioli. Served with rosemary potatoes. **AFFLIGEM BLONDE**

BAY VIEW BURGER* 12.95

A fresh, grass-fed, grain-finished, half-pound, prime beef rubbed patty with smoked black sea salt, with thick-cut bacon, Wisconsin aged sharp cheddar, and ale-braised onions. Served with rosemary potatoes.

CENTRAAL QUADDER

BLACK BEAN BURGER 9.95

House-made black bean cake with lettuce, tomato, red onion, and Sriracha mayo. Served with rosemary potatoes.

BLANCHE DE BRUXELLES

CAROLINA FRIED CHICKEN 12.95

House-recipe buttermilk-fried chicken tossed in Carolina BBQ served over cucumber pickles and spicy finger hot peppers and topped with roasted garlic aioli and lettuce. Served on Italian bread. Served with rosemary potatoes. **LAKEFRONT KLISCH**

THE KULMINATOR 12.95

Grilled cheese sandwich of smoked gouda, dill havarti, American, Muenster, thick-cut bacon and oven-roasted tomatoes on toasted nine grain bread. Served with rosemary potatoes. **KWAK**

CENTRAAL SALAD 9.95

Organic spring mix, local apples, buttermilk bleu cheese and sliced almonds tossed lemon dressing.

RESTORATION SUGAR RIVER SEMI-DRY CIDER

KALE, ARUGULA & QUINOA SALAD 11.95

Kale, arugula, quinoa, dried cherry berry mix, maple walnuts and goat cheese tossed in a ginger cranberry vinaigrette. **DUVEL**

Lettuce, tomato and onion are available upon request.

Brunch DRINKS

MIMOSAS

BRUNCH BOX MIMOSA 8.00

Amaretto, champagne, orange juice and grenadine.

CENTRAAL 76 8.00

Hendrik's gin, St. Germaine, lemon-infused bitters, champagne and orange juice.

BIER MOSA 7.00

High Speed Wit bier and orange juice.

TRADITIONAL MIMOSA 6.50

Orange juice and champagne.

BLOODY MARYS

All Bloody Marys feature our house-made, scratch bloody mix and are served with a house chaser.

THE MILWAUKEEAN 9.00

Milwaukee's own Rehorst Vodka, bloody mix, horseradish, Lakefront Fixed Gear, bacon and cheese!

THE FRENCHIE 8.50

Pinnacle French vodka, bloody mix, Dijon mustard, pickle, carrot, haricot vert, and bleu cheese stuffed olive.

THE SOUTHSIDER 8.50

Rehorst peppercorn-infused vodka, bloody mix, pickle, carrot, spicy pepper and jalapeño stuffed olives.

THE TRADITIONAL 8.00

Vodka, bloody mix and all the fixins'. Can be made gluten free for 8.50.

THE GINMARY 9.00

Hendrick's gin, bloody mix and all the fixins'.

BUENOS DIAS 9.00

Cazadores Reposado cilantro-aleppo chili infused tequila with red pepper flakes, Chipotle Cholula, bloody mix, jalapeño stuffed olive, spicy stuffed pepper and a chorizo stick.

COFFEE + TEA



COFFEE

CAFÉ AU LAIT	2.95
CENTRAAL HOUSE BLEND	2.50
DECAF BLEND	2.50

EXTRAS

EXTRA SHOT OF ESPRESSO	1.00
SUBSTITUTE SOY MILK	.75
SUBSTITUTE ALMOND MILK	.75
FLAVOR SHOT	.75

Vanilla, Sugar-free Vanilla, Caramel, Hazelnut, Raspberry

ESPRESSO

CAFÉ MOCHA	3.95
CAFÉ LATTE	3.95
CAPPUCCINO	2.95
AMERICANO	2.95
DOUBLE ESPRESSO	2.95

All made with a double shot of espresso



RISHI TEAS

ALL HOT TEAS	2.95
Blueberry Rooibios	Yunnan
Chamomile Medley	Tangerine Ginger
Earl Grey	Pu-erh Vanilla Mint
White Peony	Jasmine Green

OTHER DRINKS

CHAI LATTE	3.50
HOT CHOCOLATE	2.95
HOT CIDER	2.75
FRUIT JUICE	2.25
Apple, Grapefruit, Pineapple, Cranberry, and Tomato	
ORANGE JUICE	
Small	2.25
Large	4.75



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B BIERKLASSE™ SUGGESTIONS Pairings from our resident bier gurus. Visit us at BIERKLASSE.COM

*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.