



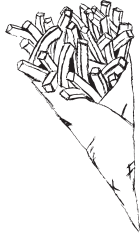
EAT * DRINK * CENTRAAL

2306 S KINNICKINNIC AVENUE BAY VIEW, WISCONSIN

CENTRAAL

PHONE: 414 755 0378 WEBSITE: CAFECENTRAAL.COM

FRITES CONE



TRADITIONAL FRITES 5.95

SWEET POTATO FRITES 6.95

Served with your choice of two dipping sauces

HOUSE-MADE DIPPING *sauces*

EXTRA DIPPING SAUCE 75¢

Sriracha Mayonnaise
Jalapeno Ranch
Roasted Garlic Aioli
Chipotle Sour Cream

Sriracha Ranch
Basil Aioli
Sriracha Ginger BBQ
Bistro Pub Sauce

APPETIZERS

AVOCADO HUMMUS 10.95

Avocado cilantro hummus drizzled with lemon chili oil served with watermelon radish, celery, cucumber, carrots, mini sweet peppers and house-made naan chips.

DOOR COUNTY PASTORAL

SHIITAKE POTSTICKERS 9.95

House-made potstickers stuffed with cream cheese, black garlic, shiitake mushrooms and scallions. Served with a ginger garlic teriyaki sauce.

NORTH COAST SCRIMSHAW

CALAMARI 11.95

Point Judith calamari, dusted with flour and fried with peppadew peppers, pepperoncinis and balsamic marinated cippolini onions. Served with Sriracha mayo.

CUVEE DES JACOBINS ROUGE

FRIED FOUR CHEESE RAVIOLI 9.95

House-made ravioli stuffed with four cheeses and dusted with Parmesan. Served with sugo pomodoro dipping sauce. **DUCHESSE DE BORGOGNE**

BACON ARTICHOKE DIP 11.95

Artichoke, bacon, mozzarella, Parmesan, onion and Fresno pepper dip served with house-made naan chips and mini sweet peppers. **NORTH COAST RED SEAL**

VEGETARIAN SPRING ROLLS 9.95

Three rolls filled with napa cabbage, rice noodles, carrots, basil, mint, cucumber and ginger in rice paper. Served with Thai peanut dipping sauce and wasabi.

GREEN'S "DISCOVERY" AMBER

POTATO BACON PIEROGIES 9.95

House-made pierogi filled with bacon, fontina cheese and chive-mashed potatoes. Served with a chive sour cream.

CHIMAY RED

ROASTED DUCK EGG ROLLS 11.95

Deep fried, hand rolled egg rolls filled with roasted duck, cabbage, ginger, carrot, garlic, Fresno peppers, scallion and cilantro. Served with a citrus garlic Sriracha dipping sauce.

HITACHINO WHITE NEST ALE

BIG SOFT PRETZEL 4.95

Fresh-baked pretzel from Miller Baking Company. Served with spicy Dijon mustard.

KARBEN4 DRAGON FLUTE

KETTLE CHIPS 4.95

House-made chips served with fermented black garlic French onion sour cream.

NORTH COAST PRANQSTER

SHRIMP & PORK BELLY SKEWERS 10.95

Fried jumbo shrimp and pork belly coated in Korean BBQ sauce over a bed of cabbage, ginger, carrot, garlic, Fresno peppers, scallion, cilantro and wonton strips. Drizzled with ginger teriyaki sauce. **BALLAST POINT MANGO EVEN KEEL**

BIER RINGS 9.95

High Speed Wit beer-battered tempura onion rings and pickles served with bistro pub sauce. **NEW BELGIUM VOODOO RANGER IPA**

SALADS

Add chicken 3.95; Norwegian salmon 5.95; spiced shrimp 5.95

CAJUN SHRIMP 14.95

Seared Cajun spiced shrimp, arugula, avocado, sweet corn and cotija cheese tossed in a zesty blackened ranch dressing. Topped with corn tortilla strips. **TROUBADOUR MAGMA**

STRAWBERRY BRIE & AVOCADO 11.95

Organic spinach, avocado, strawberries, brie, cucumbers, red onion and spiced pepitas tossed in a basil-dijon vinaigrette. **MONK'S FLEMISH**

SRIRACHA BBQ CHICKEN 13.95

Cucumbers, tomatoes, thick-cut bacon with Sriracha ginger BBQ -tossed fried chicken over bibb lettuce and dressed in a Sriracha bleu cheese dressing. **HOLLANDER IPA**

CENTRAAL 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 11.95

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

SCOTTISH ROASTED SALMON 14.95

Scottish salmon, spinach, goat cheese, spiced pecans, and dried cherries in a Dijon maple vinaigrette. **GULDEN DRAAK**

SOUPS

ROASTED CREAM OF MUSHROOM 3.95 / 5.95

Sherry cream, roasted mushrooms
OMMEGANG RARE VOS

HERBED CHICKEN VEGETABLE 3.95 / 5.95

Summer vegetables, roasted chicken, pistou
GOOSE ISLAND SOFIE



These items are or can be made vegetarian

These items are or can be made vegan

BIERKLASSE™ SUGGESTIONS

*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.

06152017

from the GRILL

Our burgers are fresh, grass-fed, grain-finished, half-pound, prime beef patties that are antibiotic and hormone-free. All burgers and sandwiches served with frites unless otherwise noted. Substitute sweet potato frites for 1.00; substitute a small Centraal salad or a cup of soup for 2.00; Lettuce, tomato and onion are available upon request.

CENTRAAL BURGER* 11.95

A smoked black sea salt-seasoned patty, salt, with sautéed mushrooms and Swiss cheese.

HOLLANDER IPA

SINGLE SPEED BURGER* 9.95

A smoked black sea salt-rubbed patty.

PALM

JALAPEÑO BARBECUE BURGER* 12.95

A smoked black sea salt-seasoned patty with thick-cut bacon, bleu cheese, crispy jalapeños, house-made barbecue sauce and jalapeño ranch. **MKE HOPFREAK**

FRENCH ONION BURGER* 11.95

A smoked black sea salt-rubbed patty, Roth Kase Grand Cru reserve cheese, garlic aioli and crispy BBQ onions on a kloud bun. Served with kettle chips and fermented black garlic French onion sour cream. **SCOTCH DE SILLY**

BLACK BEAN BURGER 9.95

House-made black bean cake with lettuce, tomato, red onion, and Sriracha mayo. **BLANCHE DE BRUXELLES**

BAY VIEW BURGER* 12.95

A burger rubbed with smoked black sea salt, with thick-cut bacon, Wisconsin aged sharp cheddar, and ale-braised onions.

CENTRAAL QUADDER

SPICY BACON AVOCADO BURGER* 13.95

A smoked black sea salt-seasoned patty topped with three chili Gouda, avocado, thick-cut bacon, crispy BBQ onions and chipotle Cholula. **DOOR COUNTY SIDESHOW**

AMSTERDAMMER BURGER* 14.95

A smoked black sea salt-seasoned patty topped with cheddar, Swiss, pickled red onions, beer-battered onion ring, lettuce, tomato and bistro pub sauce on a kloud bun.

LAKEFRONT FIXED GEAR

SANDWICHES

BLACKBERRY TURKEY 11.95

Roasted turkey, Swiss cheese, spicy giardineira peppers and red onions on a toasted ciabatta with blackberry jam.

ENGELSZELL BENNO

BRAISED GOAT TACOS 12.95

Three flour tortillas filled with braised goat. Topped with romaine, stone fruit salsa and green onion. Served with tortilla chips and pico de gallo. **AFFLIGEM BLONDE**

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.

LAKEFRONT KLISCH

BACKPACKER'S BLACK BEAN TACOS 10.95

Three soft flour tortillas filled with chili black beans and edamame and topped with fried plantains, chipotle sour cream, spiced pepitas and pickled vegetables. Served with tortilla chips and pico de gallo.

KWAREMONT BLONDE

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. **KWAK**

BRIE TURKEY CAFÉ CLUB 12.95

Roasted turkey, Brie, thick-cut bacon, red onion, and Asian pears on toasted bread with cranberry chutney and roasted garlic aioli.

HIGH SPEED WIT

GRILLED CHICKEN & AVOCADO 12.95

Grilled chicken breast with avocado, thick-cut bacon, spicy red onion jam and basil aioli, served on a nine grain ciabatta bun.

UNIBROUE LA FIN DU MONDE

BRAISED PORK TACOS 11.95

Three flour tortillas filled with Cholula braised pork. Topped with chipotle sour cream, sweet pepper relish and lettuce. Served with tortilla chips and pico de gallo. **5 RABBIT 5 LIZARD**

BELT & A* 10.95

Applewood smoked bacon, fried eggs, sliced tomato, green leaf lettuce and avocado on nine grain bread with basil aioli.

AFFLIGEM BLONDE

ENTREES

ROSEMARY GOAT CHEESE MAC 13.95

Cavatappi noodles tossed in creamy goat cheese sauce infused with rosemary oil. Topped with goat cheese and herbed bread crumbs. Add chicken 3.95 **PETRUS AGED PALE**

SHRIMP & PORK BELLY BUCATINI 15.95

Jumbo shrimp and pork belly tossed with house-made sugo pomodoro, red pepper chili flake and bucatini pasta, topped with basil and shaved Parmesan. **DOMAINE DU PAGE FRENCH COUNTRY ALE**

ASIAN CHICKEN RICE BOWL 14.95

Asian caramel chicken over jasmine teriyaki rice with bok choy, sweet peppers, sugar snap peas, water chestnuts and spring onions with fried garlic and crushed cashews. **OMMEGANG HENNEPIN**

BENELUX MEATLOAF 14.95

A unique blend of ground beef, vegetables, and spices. Slow roasted and served over whipped potatoes, ale-braised onions and Tandem Dubbel gravy. **TANDEM DUBBEL**

SHORT RIB NOODLE BOWL* 17.95

House-braised and caramel-glazed short ribs and mushrooms over broccolini, red peppers, bok choy, carrots, green onion and rice noodles. Topped with fried garlic.

ANDECHS WEISSBIER DUNKEL

HORSERADISH HERB CRUSTED SALMON 17.95

Horseradish herb crusted salmon over a roasted fingerling potatoes. Topped with beurre blanc and served with haricots verts.

CUVEE DE TROLLS

SUMMER RISOTTO 14.95

Arborio rice mixed with Parmesan, roasted garlic mascarpone, grilled artichokes, asparagus and zucchini over chili and chive oil. Topped with arugula. Add chicken 3.95

REDACTED RYE IPA

GLUTEN FREE MENUS?

WE HAVE OPTIONS! ASK YOUR SERVER

DESSERT

HOT BEIGNETS 6.95

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

FUDGE BROWNIE SKILLET 7.95

White chocolate chunk brownie, topped with salted caramel pretzel ice cream, chocolate sauce and strawberries.

CENTRAAL QUADDER

HOMEMADE SOFT SERVE 5.95

Homemade vanilla soft serve in a waffle bowl, topped with toffee candy, chocolate and caramel sauces. Served with hazelnut wafer.

YOUNG'S DOUBLE CHOCOLATE STOUT

LEMON CURD 5.95

Homemade lemon curd over graham cracker crust, topped with raspberries, lemon simple syrup and mint. **WITTEKERKE WILD**