Belgian Beer Café

our Delicious Menu

BELGIAN CUISINE IS UNFUSSY & EVEN UNPRETENTIOUS & YET … NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

Hoppetizers.

LETTUCE WRAPS 23.50
Asian marinated chicken, assorted sautéed vegetables, & crispy wontons
La Chouffe

KOREAN FRIED CAULIFLOWER ● 18.50
Tempura battered, gochujang, green onions & sesame seeds
Stella Artois

POUTINE 20
Cheese curds, mozzarella, pepper sauce & green onions on fries
Chimay White
+ Double-Smoked Bacon 3.50

MAPLE BACON BRUSSEL SPROUTS 17
Fried & crispy, seasoned
Chimay White

PRETZEL BITES ● 16.50
Seasoned with everything spices, served with cheese sauce, grainy mustard & gherkins
La Chouffe

HOT & SPICY WINGS 21.75
Tossed in Buffalo sauce, served with crudité & choice of house-made ranch or blue cheese
Stella Artois

BELGIAN FRIES ● ● 15
Seasoned with Parmesan & truffle salt, served with rosemary aioli
Duvel

CLASSIC NACHOS 23
Cheddar-jack, jalapeños, bell peppers, tomatoes, green onions, black olives, salsa & sour cream
Hoegaarden
+ Chorizo 6
+ Grilled Chicken 6

Salads, bowls & soups.

COBB SALAD 24
Grilled chicken, smoked bacon, free-run egg, shredded cheese, avocado, cherry tomatoes, bell peppers & buttermilk ranch dressing
Stella Artois

MEDITERRANEAN GRAIN BOWL ● ● 21
Feta, romaine, quinoa, cucumber, sun-dried tomatoes, Kalamata olives, garbanzo beans, fresh mint & lemon vinaigrette
St Feuillien
+ Grilled Chicken 6

LOBSTER BISQUE 14
Garlic & herb croutons
Chimay Bleue
+ Grilled Focaccia 4

BASIL & TOMATO SOUP ● 11.50
Basil & garlic croutons
Rochefort 8
+ Grilled Focaccia 4

CAESAR SALAD 18
Smoked bacon bits, Grana Padano, romaine, garlic croutons & Asiago Caesar dressing, served with grilled focaccia
Delirium Nocturnum
+ Grilled Chicken 6

Burgers & sandwiches.

Served with choice of side:
Lobster Bisque, Caesar Salad, Fries, House Salad, Tomato Basil Soup

Sub Poutine 5 | Veggie Patty 3

BACON & CHEDDAR BURGER 24.50
Beef patty, smoked bacon, cheddar, lettuce, tomatoes, pickles, onion, café sauce & BBQ sauce on brioche
Rochefort 8

GRILLED 4 CHEESE SANDWICH 20
Gruyère, Gouda, cheddar, mozzarella, bacon jam, onion jam on sourdough toast
La Chouffe

CHICKEN AVOCADO CLUB 24
Grilled chicken, smoked bacon, pepper-jack, avocado, lettuce, tomatoes & chipotle mayo on brioche
Mongozo Pilsner

CRISPY BUFFALO CHICKEN SANDWICH 24
Crispy chicken tossed in Buffalo sauce, blue cheese, lettuce, tomatoes, dill pickles & ranch dressing on brioche
La Chouffe

'SHROOM & SWISS BURGER 24
Beef patty, Swiss, lettuce, sautéed buttered mushrooms & onions, garlic aioli on brioche
Rochefort 101

TURKEY CLUB 24
Roasted turkey, Havarti, sliced apples, lettuce, tomatoes, bacon jam & mayo on toasted sourdough
Westmalle Triple

Main courses.

CHICKEN & WAFFLE 25
Crispy boneless chicken on Liège waffle, served with mashed garlic potatoes & pepper sauce
Stella Artois

CRISPY CHICKEN FILLETS 23
Served with fries, coleslaw & sweet pepper aioli
Stella Artois

FISH & CHIPS 27
Beer battered cod, buttermilk slaw, served with fries, fresh lemon wedge & tartar sauce
Banded Peak IPA

BRATS SAUSAGE & MASHED POTATOES 24
Beer-braised pork sausages, mashed garlic potatoes & pepper sauce
La Chouffe

Dessert.

HOT CARAMEL SUNDAE 11.50
Vanilla ice cream, candied pecans, whipped cream & caramel sauce
Früli

Our master beer sommelier has selected some outstanding beer pairings

● Vegetarian ● <600 Calories ● Can Be Made Vegetarian

All day breakfast.

Served until 10PM

BELGIAN BREAKFAST* — 23
Three free-run eggs, pork sausages, smoked bacon, served with Liège waffle & breakfast potatoes
Hoegaarden

CALIFORNIAN EGGS BENNY* ● — 21
Poached free-run eggs, tomatoes, avocado, Hoegaarden hollandaise sauce on toasted English muffin, served with breakfast potatoes
Chimay White

LIÈGE WAFFLES ● — 19.50
Mixed berry compote & maple syrup on Liège waffle
Früli
+ Smoked Bacon 3.50
+ Pork or Turkey Sausage 3.50
+ Chantilly Cream 2
+ Fruit 5

AVOCADO TOAST ● — 18.50
Smashed avocado, smoked bacon, marinated cherry tomatoes, extra virgin olive oil, black pepper, on multigrain toast, served with baby arugula & lemon vinaigrette
Früli
+ Free-run Egg 3.50*

CLASSIC BREAKFAST* — 20
Free-run eggs your way, choice of smoked bacon, pork or turkey sausage, served with breakfast potatoes & multigrain or sourdough toast
La Trappe

DAYBREAK CLUB SANDWICH* — 20
Fried free-run egg, smoked bacon, cheddar, lettuce, tomatoes, avocado on multigrain toast, served with breakfast potatoes
Hoegaarden

GREEK YOGURT BOWL ● ● — 16.50
Seasonal berries, honey, toasted almonds, fresh mint
St Bernadus abt 12

EGGS BENNY* — 20
Poached free-run eggs, smoked bacon, Boursin cheese, Hoegaarden hollandaise sauce on toasted English muffin, served with breakfast potatoes
Chimay White

Breakfast bowls.

BOWL WANDERLUST* ● — 22
Poached free-run eggs, cheese curds, spinach, sautéed onions, mushrooms, peppers, avocado, cherry tomatoes, Hoegaarden hollandaise sauce on breakfast potatoes
Hoegaarden

EGG & CHORIZO BOWL — 24
Scrambled free-run eggs, chorizo, cheese blend, sautéed bell peppers & onions, tomatoes, cilantro, chipotle mayo on breakfast potatoes
Hoegaarden

Water, juice, milk & pop.

S.PELLEGRINO 750ML (SPARKLING)
LIFEWTR 1L (STILL)
ORANGE JUICE
GRAPEFRUIT JUICE
APPLE JUICE
MILK
FOUNTAIN POP
ROCKSTAR ENERGY DRINK



Morning buzz.

COFFEE	4.50	**AMERICANO / DECAF AMERICANO**	5
FRENCH PRESS	10	**MOCHA**	5.50
ESPRESSO / DECAF ESPRESSO	5	**HOT CHOCOLATE**	5.50
CAPPUCCINO / DECAF CAPPUCCINO	6	**TAZO TEA** *Varied assortment*	4.50
LATTE / DECAF LATTE	5.50	**CHAI TEA LATTE**	6

Morning libations.

MORNING MARGARITA 2OZ — 15
Olmeca tequila, Grand Marnier, agave, lemon & grapefruit juice, marmalade

BEERMOSA 4OZ — 13
Hoegaarden Belgian Wheat, orange juice

CAFÉ MIMOSA 6.75OZ — 15
Sparkling white wine, orange juice

GRAPEFRUIT MIMOSA 6.75OZ — 15
Sparkling white wine, grapefruit juice

THE GRAND MIMOSA 7.75OZ — 17
Sparkling white wine, Grand Marnier, orange juice

CANADIAN COFFEE 1.5OZ — 12.50
JP Wiser whisky, Cabot Trail maple cream, sugared rim, lightly whipped cream & coffee

IRISH COFFEE 1.5OZ — 12.50
Jameson Irish whiskey, sugared rim, lightly whipped cream & coffee

CAFÉ CLOUD NINE 1.5OZ — 12.50
Baileys, Frangelico, Kahlúa, sugared rim, lightly whipped cream & coffee

ESPRESSO MARTINI 2OZ — 15
Espresso vodka, Godiva liqueur & Kahlúa shaken with espresso

MOUNTAIN JOE HARD COFFEE 250ML CAN — 12
Vodka, cold brew coffee, oat milk, honey

FRÜLI SANGRIA 1OZ — 15
Früli Strawberry beer, Beringer Rose, peach schnapps, fruit juices, topped with mixed berries & soda

TRADITIONAL CAESAR 1OZ — 12
Vodka, Clamato & signature spices

BBQ CAESAR 1OZ — 12
Bourbon, HP sauce, Clamato & signature spices

MAPLE CAESAR 2OZ — 15.50
Park Maple rye, Clamato & signature spices

SIGNATURE CAESAR 2OZ — 16
Polar Ice vodka & Beefeater gin, stirred with spicy bean juice, sambal, celery bitters, Clamato & signature spices.

Eating raw or undercooked fish, shell fish, eggs or meat increases the risk of foodborne illnesses. Please inform your server of any food allergies.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybean, sesame, mustard, and sulphites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices. 6.18.26