

# BRUNCH

SERVED SATURDAY & SUNDAY 8AM - 3PM



## STARTERS

### HOT BEIGNETS 6.95

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

### MONKEY BREAD 9.95

Cinnamon sugar pull-apart 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, queso fundido, 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. **RUWET CIDER**

### HOUSEMADE OATMEAL 6.95

Housemade muesli with dried apricots, dried cherries, hazelnuts, almonds, seeds, oats, barley, cinnamon and vanilla. **OMMEGANG HENNEPIN**

### 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**

### GREEN THUMB OMELET 9.95

Fresh spinach and basil combined with herb cream cheese. Served with rosemary potatoes and multigrain toast.

**ACHEL 8**

### EGG WHITE OMELET 11.95

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

### HAM AND CHEESE OMELET 9.95

Black Forest ham and white cheddar served with rosemary potatoes and multigrain toast. **ENGELZELL BENNO**

### SCRAMBLED TOFU RANCHEROS 8.95

Spiced tofu with onions and peppers, chili roji, chili black beans and avocado. Served with corn tortillas.

**NORTH COAST PRANQSTER**

### AMERICANA\* 8.95

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

## SIGNATURES

### CHEESY GOOEY SPICY MESS\* 13.95

Three scrambled eggs, bacon, sausage, and chorizo. Served over rosemary potatoes, topped with chipotle cheese sauce, shredded cheddar cheese, pico de gallo, chili rojo sauce and corn chips. **HOUBLON CHOUFFE**

### 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. **UNIBROUVE 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. **WITTEKERKE WILD**

### 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 gravy and topped with fried eggs and green onions.

**ST BERNARDUS ABT 12**

### VEGGIE BREAKFAST 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**

### UPSTREAM SALMON TOAST 10.95

Toasted rye topped with herb garlic cheese, smoked salmon, red onion, capers and dill. Served with a side Central salad. **BARBAR HONEY BLONDE**

### BUTTERMILK CHICKEN & BISCUIT\* 12.95

Buttermilk fried chicken over a jalapeño cheddar biscuit. Topped with chorizo white country gravy, cheddar cheese and a fried egg. **TANDEM DUBBEL**

## 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. **WITTEKERKE FRAMBOISE**

### CINNAMON STREUSEL FRENCH TOAST 10.95

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

### 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. **VANDER MILL TOTALLY ROASTED**

### LEMON & RICOTTA PANCAKES 8.95

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

## SIDES & EXTRAS

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	Jalapeño Ranch	House-made Ranch
Basil Aioli	Sriracha Ginger BBQ	Carolina BBQ
Roasted Garlic Aioli	Bistro Pub Sauce	Vegan Lemon Garlic Aioli
Chipotle Sour Cream	Curry Ketchup	

These items are vegetarian  
 These items are vegan

Many of our vegetarian items can be made vegan- ask your server!



# BLUNCH



## BELT & A\* 10.95

Applewood smoked bacon, fried eggs, sliced tomato, green leaf lettuce and avocado on multigrain bread with basil aioli. Served with rosemary potatoes.

**AFFLIGEM BLONDE**

## BAY VIEW BURGER\* 12.95

A grass-fed, grain-finished, fresh Angus patty seasoned with sea-salt and black pepper, topped with bacon, Wisconsin aged sharp cheddar and ale-braised onions. Served with rosemary potatoes. **CENTRAAL QUADDER**

Lettuce, tomato and onion are available upon request.

## 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 RIVERWEST**

## THE KULMINATOR 12.95

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

## CENTRAAL SALAD 9.95

Organic spring mix, apples, buttermilk bleu cheese and sliced almonds tossed in a lemon dressing. **WESTMALLE TRIPEL**

## ROASTED BEETS & SWEETS 10.95

Roasted golden beets and sweet potatoes, organic arugula, spiced pepitas and goat cheese tossed in a mustard citrus vinaigrette.

**SAISON DUPONT**

# 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 beer and orange juice.

### TRADITIONAL MIMOSA 6.50

Orange juice and champagne.

### BLACKBERRY PIÑA 8.00

Blackberry liqueur, champagne, pineapple juice.

### VIOLET ROSÉ 8.00

Violet liqueur, sparkling rosé, lemon juice, simple syrup.

## 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 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 "LUX" BLOODY MARY 10.00

Prairie vodka, bloody mix, Luxembourg mustard, herbs de Provence, bloody mix, pickle, carrot, blue cheese stuffed olives, haricot vert, served with a Bofferding chaser.

### ROOSTER KICK 9.00

Rehorst vodka infused with five pepper blend, sriracha chili sauce, bloody mix, pickle, carrot, jalapeño stuffed olive, chili powder, pickled pepper, Sriracha 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

<b>ALL HOT TEAS</b>	<b>2.95</b>
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	
<b>ORANGE JUICE</b>	
Small	2.25
Large	4.75



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**B BIERKLASSE™ SUGGESTIONS** Pairings from our resident beer gurus. Visit us at [BIERKLASSE.COM](http://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.