



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
Jalapeño Ranch
Roasted Garlic Aioli
Chipotle Sour Cream
Basil Aioli
Sriracha Ginger BBQ

Bistro Pub Sauce
Curry Ketchup
House-made Ranch
Carolina BBQ
Vegan Lemon Garlic Aioli

APPETIZERS

GOLDEN HARISSA HUMMUS 10.95

Golden turmeric hummus topped with harissa. Served with watermelon radish, celery, carrots, cucumber, mini sweet peppers and house-made naan chips.

SEASONAL SAISON SERIES

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 12.95

Point Judith calamari, dusted with flour and fried with peppadew peppers, pepperoncinis and balsamic marinated cipollini 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 BOURGOGNE**

AHI POKÉ BOWL* 12.95

Raw Ahi tuna, cucumber, onion and avocado tossed in a citrus soy dressing. Topped with seaweed salad and sesame seeds. Served with wonton crisps and lettuce wraps. **LAZURITE IPA**

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 8.95

Two rice paper rolls filled with napa cabbage, rice noodles, carrots, basil, mint, cucumber and ginger. 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

BIG SOFT PRETZEL 6.95

Fresh-baked pretzel, 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

BIER RINGS 9.95

High Speed Wit beer-battered tempura onion rings and pickles served with bistro pub sauce. **DESCHUTES FRESH SQUEEZED IPA**

SALADS

Add chicken 3.95; Atlantic salmon 6.95; spiced shrimp 5.95; tofu 3.95; Impossible Burger 6.95

CAJUN SHRIMP 14.95

Seared Cajun spiced shrimp, organic 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 spring mix, avocado, strawberries, Brie, grape tomatoes, red onion and spiced pepitas tossed in a basil-dijon vinaigrette.

MONK'S FLEMISH

ALL KALE CAESAR* 10.95

Lacinato kale, grape tomatoes, crispy edamame and shaved Parmesan tossed in a traditional Caesar dressing. Served with a grilled lemon wedge. **STONE DELICIOUS**

CENTRAAL 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

ATLANTIC ROASTED SALMON 16.95

Atlantic 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
PALM

SOUP OF THE DAY 3.95 / 5.95

Ask about today's selection.

These items are vegetarian

These items are vegan

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

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.

from the GRILL

Our burgers are grass-fed, grain-finished, fresh Angus patties that are free from any antibiotics and hormones. Substitute a vegan Impossible Burger patty into any burger for 2.00. 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 sea-salt and black pepper seasoned patty with sautéed mushrooms and Swiss cheese.

HOLLANDER IPA

SINGLE SPEED BURGER* 9.95

A sea-salt and black pepper seasoned patty.

PALM

JALAPEÑO BARBECUE BURGER* 12.95

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

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 sea-salt and black pepper seasoned patty topped with bacon, Wisconsin aged sharp cheddar and ale-braised onions.

CENTRAAL QUADDER

SPICY BACON AVOCADO BURGER* 13.95

A sea-salt and black pepper seasoned patty topped with three chili Gouda, avocado, bacon, crispy BBQ onions and chipotle Cholula.

MKE BREWING HOP FREAK

AMSTERDAMMER BURGER* 13.95

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

LAKEFRONT FIXED GEAR

KIM-IMPOSSIBLE BURGER 14.95

Plant-based Impossible burger patty, house-made Korean barbecue sauce, and kimchi on a vegan pretzel bun. **ST. FEUILLIEN SAISON**

SANDWICHES

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 RIVERWEST

BACKPACKER'S BLACK BEAN TACOS 10.95

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

THE KULMINATOR 12.95

Grilled cheese sandwich of smoked Gouda, dill havarti, American, Muenster, bacon and oven-roasted tomatoes on toasted sourdough.

KWAK

PORK BELLY BÁNH MÌ 11.95

Korean barbecue-coated braised pork belly, pickled vegetables, roasted garlic aioli and cilantro on a toasted baguette. **MKE O-GII**

BRIE TURKEY CAFÉ CLUB 12.95

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

HIGH SPEED WIT

VEGGIE ROAST & TOAST 11.95

Roasted balsamic yellow squash, zucchini and red onions, with artichokes, oven-roasted tomatoes, goat cheese, spinach and basil aioli on toasted sourdough. **DOMAINE DU PAGE**

GRILLED CHICKEN & AVOCADO 12.95

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

UNIBROUÉ 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. **WITTEKERKE WILD**

BELT & A* 10.95

Applewood smoked bacon, fried eggs, sliced tomato, green leaf lettuce and avocado on multigrain 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**

ROASTED HALF-HEN 15.95

Oven-roasted half-chicken over roasted fingerling potatoes and topped with a white wine butter sauce. Served with haricots verts.

THIRD SPACE HAPPY PLACE

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. **UNIBROUÉ DON DE DIEU**

CENTRAAL MEATLOAF 15.95

A unique blend of ground beef, vegetables, and spices, slow roasted and served over mashed 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 18.95

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

OMMEGANG HENNEPIN

MUSHROOM GARLIC RISOTTO 14.95

Arborio rice mixed with creamy Brie, roasted mushrooms and garlic. Topped with crispy onions, arugula and drizzled with chili and chive oil. Add chicken 3.95 **ST. BERNARDUS PRIOR 8**

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

PEAR BERRY COBBLER 7.95

Pear and berry cobbler topped with cinnamon streusel. Served with vanilla berry ice cream and whipped cream.

MONK'S FLEMISH

BANANA & CHOCOLATE BREAD PUDDING 6.95

Chocolate and banana bread pudding topped with peanut butter caramel and crème anglaise.

MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO BALTIC PORTER