



All Day

find expert bier parings in maroon with most offerings

APPETIZERS

Lux Tater Tots

bacon, bleu cheese, gruyère, sriracha mayo 12⁹⁵

Fried Calamari

parmesan sprinkle, green chili crema, lime 15⁹⁵

Pull-Apart Cheese Bread (V)

fresh-baked herbed pull-apart bread, parmesan, white cheddar, arugula, garlic herb butter, sweet drop peppers, fried garlic 12⁹⁵

Rainbow Hummus (V)

roasted beet hummus, crispy pepitas, herb yogurt creme, basil oil, mixed vegetable crudite, toasted flatbread crackers, everything sprinkle 13⁹⁵

Tuna Tartare Tostadas

crunchy corn tortilla, mashed avocado, chopped ahi tuna cubes*, sweet peppers, chili oil, mango jalapeño slaw, sriracha mayo 14⁹⁵

Nashville Hot Chicken Sliders

fried chicken, spicy honey brown sugar glaze, pickles, bleu cheese sauce, brioche rolls 15⁹⁵

SPICY BUT DELICIOUS

Kale Artichoke Dip (V)

kale, artichokes, white cheddar, pepper jack, cream cheese, shallots, aleppo chili, paprika, garlic crostini 13⁹⁵

Burrata

arugula, tomato giardiniera, toast points, sizzled soppressata, tomato jam, balsamic reduction 15⁹⁵

Moules Frites

pairs with high speed wit

fresh prince edward island mussels

Classic Mussels*

white wine, garlic, cream, toasted baguette 16⁹⁵

Lux Mussels*

artichokes, capers, roma tomatoes, basil pesto, lattice chips, baguette 17⁹⁵

frites cones includes choice of two dipping sauces

Traditional Frites Cone (V) 7⁹⁵

Side Traditional Frites (V) 3⁹⁵

Sweet Potato Frites Cone (V) 8⁹⁵

Side Sweet Potato Frites (V) 4⁹⁵

House-Made Dipping Sauces (V) \$1

sriracha mayo | vegan aioli | spicy mango bbq | curry ketchup | basil aioli | roasted garlic aioli | spicy garlic mustard | smoked chipotle aioli | ranch

SHARABLES

The De Lux

sliced prosciutto, revier soppressata, bacon-onion relish, roth 3 chili gouda, hook's aged cheddar, herb goat cheese spread, spicy garlic mustard, pickled vegetables, toasted flatbread crackers, fruit, garlic toast 28⁹⁵

Seafood Platter

chilled crab dip, seared 6 pepper tuna*, creamy shrimp remoulade, smoked salmon*, cucumbers, sweet peppers, crostini, toasted flatbread crackers, green onion, lemon, capers 28⁹⁵

SOUP

Tomato & Roasted Red Pepper (V)

basil, shallot, sour cream, herb parmesan croutons cup 5⁹⁵ | bowl 8⁹⁵

Creamy Mushroom & Onion (V)

mushrooms, caramelized onions, herb parmesan croutons cup 6⁹⁵ | bowl 9⁹⁵

SALADS

add grilled chicken +5⁹⁵ | spiced shrimp +6⁹⁵ | tuna +6⁹⁵ | salmon +8⁹⁵

Benelux (V) | duvel

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette 13⁹⁵

Chicken Cobb | high pilsner

organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch 17⁹⁵

Everything Salmon | saison dupont

curly endive & organic mixed greens, everything spiced salmon, goat cheese, red onion, tomato, cucumber, pickled cauliflower, parmesan crispies, basil vinaigrette 19⁹⁵

Sesame Tuna* Salad | theresa tripel blonde

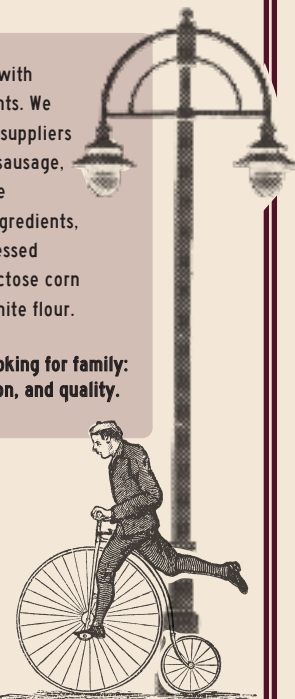
organic mixed greens, sesame-cruste tuna steak served around medium rare, shredded carrots, haricot verts, broccoli buds, wild rice, crispy jalapeño, sesame ginger vinaigrette 17⁹⁵

Rocket (V) | lowlands imperial cider

organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 14⁹⁵

We cook from scratch with fresh, honest ingredients. We utilize local Wisconsin suppliers for our dairy, breads, sausage, and more. We prioritize wholesome, natural ingredients, steering clear of processed additives like high fructose corn syrup and bleached white flour.

We cook like we're cooking for family: with care, consideration, and quality.



(V) vegetarian

*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.

**Please alert your server of any food allergies, menu items may contain ingredients not listed on the menu.

HANDHELDS

served with frites. substitute sweet potato frites +2 | small benelux salad +3 | soup +3

Turkey Pesto | new glarus spotted cow all-natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette 15⁹⁵

Crab Cake BLT | tripel karmeliet crispy crab cakes, bacon, green leaf lettuce, tomatoes, red onion, old bay mayo, sourdough 18⁹⁵

Sweet & Hot Pulled Pork | kwak shredded jerk pork shoulder, mango BBQ, aged cheddar cheese, onion strings, mango jalapeño slaw, local pretzel bun 15⁹⁵

Bacon Havarti Chicken

| unibroue maudite
bacon, havarti, roasted chili avocado aioli, pickles, brioche bun 16⁹⁵

Burrata & Grilled Veggie (V)

| stone delicious ipa
torn fresh burrata, grilled zucchini, pepper, onion, and portabella blend, mixed greens, avocado salsa, chipotle aioli, butter toasted ciabatta 14⁹⁵
add prosciutto +3⁹⁵

Cuban | lowlands imperial cider badger ham, pecan smoked sliced pork shoulder, smoked gouda, pickles, spicy garlic mustard, pressed roll 15⁹⁵

Jalapeño Popper Grilled Cheese | bell's two hearted cheddar cheese blend, bacon, roasted jalapeños, garlic aioli, butter-toasted sourdough 15⁹⁵

BURGERS

served with frites. substitute sweet potato frites +2 | small benelux salad +3 | soup +3
substitute impossible burger +3

Sprocket Burger* | high pilsner
bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam, local pretzel bun 16⁹⁵

Bangkok Burger* | monkless reverie pilsner
thai peanut sauce, sriracha mayo, cilantro, bacon, brioche bun 15⁹⁵

Walnut Smashburger (V) | kerel saison
house-made walnut patties, sharp cheddar, red onion, tomato, vegan aioli, avocado, local pretzel bun 15⁹⁵
substitute violife cheddar +50¢

Pedal Pusher | chimay green
bacon-onion relish, black pepper boursin spread, spicy mustard, arugula, pickles, brioche bun 15⁹⁵

Spicy Cyclista* | houblon chouffe
sautéed onions and jalapeños, pepper jack cheese, sriracha mayo, brioche bun 15⁹⁵

Single Speed* | lakefront fixed gear
house-seasoned prime beef patty, brioche bun 13⁹⁵

SIDES (V)

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•	Small Benelux Salad	6 ⁹⁵	•
•	Whipped Garlic Mashers	5 ⁹⁵	•
•	Sesame Broccoli	4 ⁹⁵	•
•	Haricot Verts	4 ⁹⁵	•
•	½ Order of Macaroni & Cheeses	9 ⁹⁵	•
•	Fruit	3 ⁹⁵	•
•	Lattice Cut Potato Chips	3 ⁹⁵	•
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ENTREES

Chicken & Portabella Piccata | high speed wit
pan-seared chicken breast, roasted portabella mushrooms, cauliflower wild rice pilaf, white wine caper veloute, herb salad 22⁹⁵

Flame Grilled Kebabs* & Couscous | foeder 18 flemish red sour marinated tenderloin tips served around medium, grilled zucchini, pepper, onion, and portabella blend, golden lemon couscous, paprika sauce, feta cheese, cilantro onion relish, flatbread 25⁹⁵

VEGAN OPTION!
KUMMEL

Balkan Eggplant Schnitzel (V) | st. bernardus abt 12
crispy eggplant cutlet, red sauce with sweet peppers and mushrooms, herby haricot verts, long grain rice, lemon, scallion 19⁹⁵

Garlic Herb Tuna* | theresa tripel blonde
six-pepper seared tuna served medium rare, green chili herb relish, crispy smashed potatoes, garlic aioli, sesame broccoli 22⁹⁵

Jerk Shrimp Pasta | chimay white
blackened shrimp, tomatoes, spinach, yellow peppers, fettuccine pasta, creamy jerk sauce, toasted baguette 23⁹⁵

Sumac Salmon | delirium tremens
chickpea saffron pilaf, zucchini, roasted cauliflower, sumac-seasoned salmon, chermoula cucumber, herb creme 25⁹⁵

Sausage & Swiss Quiche | bofferding pilsner
breakfast sausage, braised kale, portabella mushrooms, swiss cheese, parmesan sprinkle, side benelux salad 15⁹⁵

Benelux Meatloaf | tandem dubbel
bacon-wrapped meatloaf, ale gravy, whipped garlic parmesan mashers, crispy onions 21⁹⁵

Macaroni & Cheeses (V) | hollander ipa
five-cheese cream sauce, pickled peppadew peppers, rotini noodles, toasted bread crumbs 18⁹⁵
add chicken +5⁹⁵ | shrimp +6⁹⁵

DESSERTS

all desserts are proudly made in house

Carrot Cake (V) | lowlands imperial cider
cream cheese frosting, toasted coconut, salted caramel 7⁹⁵

Salted Caramel Cheesecake (V) | centraal quadder
with a graham cracker crust 8⁹⁵

Chocolate Raspberry Torte (V) | framboise boon
flourless cake, chocolate ganache, raspberry coulis 9⁹⁵

