

## STARTERS

pairs well with  
HOLLANDER IPA

### Buckatabon Cheese Curds 12.95

Hand-breaded local Decatur Dairy Muenster cheese curds, side Sriracha ranch

### Curry Chicken Satay 13.95

Curry & yogurt marinated chicken thigh, peanut sauce, pickle harissa sauce, cucumber salad

### Bier Cheese Smash Sliders 14.95

Three mini smash-burgers with caramelized onions, cheddar cheese, pickles, bier cheese aioli

### Mediterranean Spinach Bites 12.95

Crispy phyllo dough, herb braised spinach, white cheddar, mushrooms, garlic toun, balsamic glaze

### Soft Pretzel Bites 12.95

MKE Pretzel Company bites, butter & garlic parmesan, side bier cheese aioli

### Whipped Feta Dip 15.95

Sheep's milk feta with harissa, za'atar, sweet peppers, cucumbers, Belgian endive spears, falafel, toasted pita

### Crispy Brussels Sprouts 15.95

Crispy spiced Brussels sprouts, green chili crema, parmesan, spiced pepitas, pickled peppadew peppers

### Bruschetta Flatbread 14.95

Marinated fresh mozzarella, oven-roasted tomatoes, herb goat cheese spread, arugula, pesto drizzle

## SOUP

pairs well with  
HIGH PILSNER

### Creamy Mushroom 4.95 / 7.95

Sherry cream, roasted mushrooms

### ½ Grilled Cheese & Cup of Soup 13.95

### Farmhouse Tomato Bisque 4.95 / 7.95

Roasted tomatoes, onion, garlic, basil crème fraîche, parmesan crouton

## SALADS

pairs well with  
HIGH SPEED WIT

add chicken - 4.95 / add spiced shrimp - 5.95 / add Atlantic salmon - 8.95

### Pecan Salmon Salad 18.95

Organic spring mix & baby kale blend, butternut hash, honey crisp apples, roasted pecans, sheep's milk feta, red onion, pecan vinaigrette

### Spiced Shrimp Salad 16.95

Mixed greens & Belgian endive blend, blackened shrimp, avocado, red onion, tomatoes, asparagus, carrots, potato crispies, cilantro yogurt dressing

### Chicken Chopped Salad 17.95

Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, carrots, tomatoes, cheddar, charred poblano buttermilk dressing

### Balsamic Beet & Berry Salad 14.95

Organic arugula, quinoa blend, strawberries, roasted beets, sheep's milk feta, spiced pepitas, blackberry balsamic vinaigrette

### Benelux Salad 12.95

Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette

## MUSSELS

### Classic Mussels\* 15.95

Fresh Prince Edward Island mussels, white wine, garlic, cream, toasted baguette

add frites  
basket -  
+\$2

## FRITES CONES

served with your choice of  
two dipping sauces.

Traditional	7.95
Sweet Potato	8.95

## HOUSE-MADE DIPPING SAUCES

extra sauce -.75

- Honey Mustard
- Jalapeño BBQ
- Sriracha Mayo
- Sriracha Ranch
- Curry Ketchup
- Basil Aioli
- Mayo
- Garlic Aioli
- Bier Cheese Aioli
- Charred Poblano Buttermilk
- Blackened Garlic Ranch Aioli
- Garlic Yogurt
- Vegan Smoked Garlic Aioli

A way of life for Belgians, our fresh-steamed mussels are served with a toasted baguette. Pair them with the quintessential Belgian snack —frites— served in a traditional paper cone.

## MOULES FRITES

pairs well with  
HIGH SPEED WIT

## VEGETARIAN

Looking for gluten-free options?

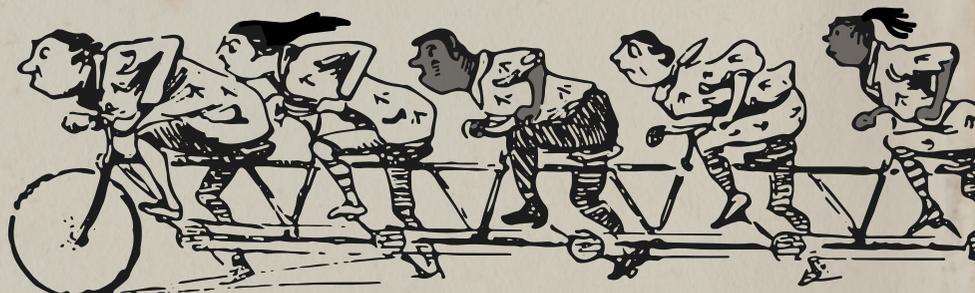
ASK ABOUT OUR  
GLUTEN-FREE MENU!

## BIER AND FOOD PAIRING

Bier can be subjective based on how you are experiencing it. When pairing, remember the three c's: **cut**, **complement**, **contrast**.

How does the bier **cut** through different flavors and textures?  
How does the bier **complement** the flavor profile of your food?  
Or how does it **contrast** against opposing flavors and aromas?

We have recommended a few Lowlands Brewing Collaborative biers to kick-off your exploration of bier and food. Cheers!



# GRAND CAFÉ PLATES

## Tortellini Pesto 18.95

Ricotta tortellini, Roma tomatoes, zucchini, baby kale, pesto wine sauce, parmesan, garlic bread crumbs **pairs well with DUVEL**  
**add chicken - 4.95 / shrimp - 5.95 / salmon - 8.95**

## Falafel Bowl 16.95

Cauliflower tabbouleh, herb falafel, garlic yogurt, roasted tomato, cucumber, red onion & dressed arugula salad, feta, grilled pita **pairs well with HOUBLON CHOUFFE**  
**add chicken - 4.95 / Atlantic salmon - 8.95**

## Crispy Chicken Bowl 19.95

Panko chicken, avocado, crispy broccoli, quinoa garden medley, sesame seeds, Sriracha mayo **pairs well with HOLLANDER IPA**

## Asian Breakfast Bowl 18.95

Sweet & spicy pulled beef, jasmine rice, roasted broccoli and peppers, sunny egg\*, chili coconut sauce, green onions, sesame **pairs well with LOWLANDER ORANJE**

## Meatloaf 18.95

House-blend of ground beef, pork, and spices, mushroom gravy, bacon-cheddar mashers **pairs well with TANDEM DUBBEL**

## Macaroni and Cheeses 16.95

Five-cheese sauce, pickled peppers, rotini pasta, toasted bread crumbs **pairs well with BOFFERDING**

## Dutch Quarter Jambalaya 19.95

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce **pairs well with HOLLANDER IPA**

## Linguine Bolognese 19.95

Rich slow-cooked tomato and meat sauce with linguine pasta, roasted wild mushrooms, parmesan toast **pairs well with THERESA TRIPEL**

## Spice-Rubbed Salmon

**with Cilantro Zhoug 23.95**  
 Six-spice rubbed Atlantic salmon, garlic lemon fingerlings, sweet red peppers, red onion, asparagus, whipped feta, cilantro zhoug **pairs well with HIGH PILSNER**

# CLASSIC FISH FRY

16.95 **Fridays only!**

Two pieces of haddock battered in Lowlands High-Speed Wit, creamy pickle slaw, tartar sauce, frites, rye bread, lemon **add an extra 3-ounce piece - 3.00**

# HANDHELDS

**pairs well with HIGH SPEED WIT**

**served with frites.**  
**substitute sweet potato frites - 1.00**  
**substitute an Udi's gluten-free bun - 1.00**

## Grand Café Club 15.95

Shaved all-natural turkey, bacon, apples, red onions, cheddar cheese, roasted garlic aioli, Thai chili sauce, toasted sourdough

## Holla Chicken 16.95

Spicy fried chicken thigh, American cheese, garlic aioli, creamy pickle slaw, red onion, brioche bun

## Brie Tomato Basil 14.95

Roasted Roma and fresh sliced tomatoes, garlic aioli, broiled brie cheese, basil pesto, toasted baguette **add chicken - 4.95**

## Vegan Brussels Wrap 15.95

Crispy fried Brussels sprouts, pickled sweet peppers and onions, butternut hash, vegan smoked garlic aioli, Violife cheddar, flour tortilla

## Turkey & Ham Reuben 15.95

Hot ham, sliced turkey, sauerkraut, Swiss cheese, pickle harissa sauce, butter-toasted rye bread

## Bacon Avocado Chicken Wrap 16.95

Chicken, avocado, bacon, roasted tomatoes, organic arugula, blackened garlic ranch aioli, flour tortilla

## Grilled Cheese Beef Tosti 16.95

Shredded slow-cooked beef, smoked gouda, American cheese, caramelized onions, sliced jalapeño, fluffy parmesan crusted challah bread **plain grilled cheese - 13.95**

## BLT & A 14.95

Bacon, sliced tomato, avocado, green leaf lettuce, basil aioli, toasted multigrain

# BURGERS

**pairs well with HIGH PILSNER**

**served with frites.**  
**substitute sweet potato frites - 1.00**  
**substitute an Udi's gluten-free bun - 1.00**  
**substitute beet patties - 1.00**

## Sconnie\* 16.95

Pickles, bacon, Wisconsin-aged cheddar cheese, bier cheese aioli, cheese curds, pretzel bun

## Big Smokey\* 16.95

Smoked Gouda, bacon, avocado, jalapeño BBQ, brioche bun

## Luxemburger\* 15.95

Herb garlic cheese spread, caramelized onions, pickles, arugula, Luxembourg mustard, brioche bun **add bacon - 2**

## Double Smashed

**Veggie Beet Burger 14.95**  
 Roasted beet & quinoa smash-patties, cheddar cheese, tomato, avocado, red onions, basil aioli, pretzel bun **substitute Violife cheddar - .50**

## Naked\* 12.95

House-seasoned patty, brioche bun

# BRUNCH ALL DAY

**pairs well with THERESA TRIPEL**

## Bacon Leek Quiche 14.95

Bacon, basil, sheep's milk feta, scallions, leeks, side Benelux salad

## Pretzel Breakfast Sammy 15.95

Shaved ham, bacon, Muenster, herb garlic cheese, scrambled eggs, toasted pretzel bun, side frites

## Farmers Omelette 14.95

Roasted cauliflower, mushrooms, shredded beets, goat & Edam cheeses, basil pesto

## Golden Yogurt Fruit Bowl 11.95

Golden chai Greek yogurt, maple pumpkin seed granola, blueberries, honey crisp apple, roasted pecans

# SIDES

	side	sub
Cucumber Salad	3.95	2
Asparagus	4.95	3
Cup Of Soup	4.95	3
Fruit	3.95	2
Small Benelux Salad	6.95	3
Falafel	3.95	2
Mac & Cheese	8.95	4
Pickle Slaw	3.95	2

# SHAREABLE SWEETS

**pairs well with CENTRAAL QUADDER**

## Gulden Draak Pecan Pie 9.95

Deep dish crust, Gulden Draak ale, pecans, vanilla ice cream

## Big Fudge Brownie 10.95

Fresh baked chocolate brownie, salted caramel ice cream, chocolate sauce, whipped cream, fresh strawberries

## Triple Berry Cheesecake 9.95

Raspberry cardamom no-bake cheesecake with cinnamon-oat crust, blackberry compote, fresh strawberries, whipped cream

## FRIENDLY FOOD

We strive to cook local, clean food from scratch with honest ingredients: food that's meant to be enjoyed with friends. We partner with local suppliers for our free-range eggs, dairy, maple syrup, sausage, honey, coffee, and more. We say "no" to things like high fructose corn syrup and bleached white flour, while making our dressings, sauces, and desserts in-house. We cook like we're cooking for friends.

**Storied Bier  
 Crafted Cocktails  
 Honest Ingredients**

