

STARTERS & LIGHTER FARE

bier pairing:
HIGH PILSNER



«Oh-See-Bowl-En»

Oliebollen 10.95

these traditional Dutch treats were the precursor to the doughnut and it is probable that early Dutch settlers brought their tradition to the New World.

Old fashioned Dutch doughnuts, cinnamon-powdered sugar, chocolate sauce

Soft Pretzel Bites 12.95

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

Buckatabon Cheese Curds 12.95

Hand-breaded Decatur Dairy Muenster cheese curds, side sriracha ranch

Golden Yogurt Fruit Bowl 11.95

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

Berry Oatmeal 8.95

Rolled oats made with Sassy Cow Milk, fresh fruit, blackberry compote, crème fraîche

SMORREBROD

«Smore-Eh-Brod»

bier pairing:
THERESA TRIPEL



a Danish open-faced sandwich originally intended as casual pub fare with the proper accompaniments being bier.

Avocado Smorrebrod 14.95

Salted mashed avocado, dressed greens, garlic yogurt, roasted Roma tomatoes, poached eggs*, pickled peppers, butter toasted sourdough

single slice - 9.95

Salmon Smorrebrod 15.95

Smoked salmon, herb cheese, roasted tomatoes, paprika-dressed arugula, basil crème fraîche, red onion, radish, hard-boiled egg, toasted pepitas, butter toasted sourdough

single slice - 10.95



Bier + Food = Bliss

Bier and Food together can create an amazing story around the table. Our biers have stories of multigenerational brewers, age-old traditions, epic glassware, and how to create a perfect pour.

We've curated a selection of pairings from our Lowlands Brewing Collaboration as well as friends of Lowlands for you to explore.

VEGETARIAN

Looking for gluten-free options?
ASK ABOUT OUR GLUTEN-FREE MENU!

GRAND CAFÉ PLATES

Americana 12.95

2 eggs your way,* multigrain toast, side breakfast potatoes, choice of bacon or sausage links

pairs well with BOFFERDING PILSNER

Breakfast Tacos 15.95

Scrambled eggs, chorizo, cheddar cheese, grilled flour tortillas, avocado, red chili sauce, pico, side breakfast potatoes

pairs well with PIRAAT

Pretzel Breakfast Sammy 15.95

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

pairs well with THERESA TRIPEL

The Hot Mess 16.95

Andouille sausage, breakfast sausage, hashbrowns, melty cheddar, cheese sauce, over-easy eggs*, red chili sauce, roasted peppers, green onion

pairs well with TANDEM DUBBEL

Vegan Tofu Scrambler 14.95

House blend tofu scramble, peppers, tomatoes, plant-based chorizo slices, avocado, toasted pita, side breakfast potatoes

pairs well with RAISED GRAIN ORANJE JUICY IPA

Bacon Leek Quiche 14.95

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

pairs well with HIGH PILSNER

Chorizo Breakfast Sliders 14.95

Chorizo sausage patty, scrambled egg, red chili sauce, cheddar cheese, toasted mini brioche buns, side breakfast potatoes

add a third slider - 3

pairs well with THERESA TRIPEL

NEW! Asian Breakfast Bowl 16.95

Sweet & spicy pulled beef, jasmine rice, roasted broccoli and peppers, sunny egg*, chili coconut sauce, green onions, sesame, lime

pairs well with LOWLANDER ORANJE

Quinoa Power Bowl 14.95

Quinoa-vegetable blend, sunny egg*, avocado, fingerling potatoes, tomato-pepper sauce, garlic yogurt, goat cheese crumbles, scallion

pairs well with ORVAL

BELT-A 15.95

Bacon, fried eggs*, tomato, avocado, green leaf lettuce, basil aioli, toasted multigrain, side breakfast potatoes

pairs well with ST. FEULLIEN FIVE

OMELETTES

bier pairing:
HIGH SPEED WIT



served with a side of breakfast potatoes and multigrain toast. substitute egg whites - 1.00

Cheese & Bacon Omelette 14.95

Bacon, cheddar cheese, muenster cheese, scallions

Creole Omelette 14.95

Andouille sausage and ham, bell peppers, caramelized onions, cheddar cheese blend, creole tomato sauce, scallion

Farmers Omelette 14.95

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

BENEDICTS

bier pairing:
HOLLANDER IPA

served with a side of breakfast potatoes

Brew City Benedict 15.95

Cheddar-chive biscuit, house breakfast sausage patties, poached eggs*, hollandaise

Traditional Benedict 13.95

Toasted English muffin, shaved ham, poached eggs*, hollandaise

FRENCH TOAST, WAFFLES, & CAKES

bier pairing:
CENTRAAL
QUADDER

substitute Little Man pure maple syrup - 1.00

Cinnamon Streusel French Toast 13.95

Challah French toast, maple brown sugar butter, cinnamon streusel

Belgian Waffle 10.95

Belgian style waffle, whipped butter

Dutch American Pancakes 10.95

Three fluffy pancakes, whipped butter

Berry & Sweet Brie French Toast 14.95

Challah French toast, blueberries, strawberries, blackberries, lemon sugar, sweet brie

Fried Chicken & French Toast 16.95

Challah French toast, bacon, spicy fried chicken thigh, sunny side egg*, harissa & poblano sauces, pickled peppers

What's With Our Yolks?



We proudly serve Yuppie Hill eggs. All of their hens are raised locally in a cage free environment, fed with local grains and are antibiotic and hormone free. This standard of ethical care provides us with farm-fresh eggs that are healthier, tastier and of such a high quality, you can see it in their beautiful orange yolks.

SOUP

bier pairing:
HIGH PILSNER

Farmhouse Tomato Bisque

Roasted tomatoes, onion, garlic, basil
crème fraîche, parmesan crouton
cup 4.95 / bowl 7.95

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

SALADS

add spiced shrimp - 5.95
add Atlantic salmon - 7.95
add chicken - 4.95

bier pairing: HIGH SPEED WIT

Chicken Chopped Salad 17.95

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

Benelux Salad 12.95

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

Balsamic Beet & Berry Salad 14.95

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

HANDHELDS

bier pairing:
HIGH SPEED WIT

served with frites or breakfast potatoes
substitute sweet potato frites - 1.00 / substitute an Udi's gluten-free bun - 1.00

Bacon Avocado Chicken Wrap 16.95

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

Sconnie Burger* 16.95

Pickles, bacon, Wisconsin-aged cheddar cheese,
bier cheese aioli, cheese curds, pretzel bun
sub beet patties - 1.00 / add fried egg - 2.50

Double Smashed Veggie Beet Burger 14.95

Roasted beet & quinoa smash-patties,
cheddar cheese, tomato, avocado, red onions,
basil aioli, pretzel bun sub violife cheddar - 50¢

Big Smokey Burger* 15.95

Smoked Gouda, bacon, avocado, jalapeño BBQ,
brioche bun sub beet patties - 1.00 / add fried egg - 2.50

SIDES

	side	sub
Cup of Soup	4.95	3
Small Benelux Salad	6.95	3
Cucumber Salad	3.95	2
Fruit	3.95	2

BLOODY MARYS

our award-winning bloodyds are made with from-scratch mix,
house-infused vodkas and served with a bier chaser

make it a double!
+ \$3

The Hollander 9.5

Vodka, bloody mix, pickle, carrot, olives
can be gluten free with Prairie vodka - 10.5

The Milwaukeean 11.5

Rehorst horseradish-infused vodka, bloody
mix, pickle, carrot, thick-cut bacon, muenster
cheese curd, olives, Lakefront Fixed Gear

The Southsider 11

Rehorst peppercorn-infused vodka, bloody
mix, pickle, carrot, a spicy pepper, jalapeño-
stuffed olives

Spicy Badger 11

Sriracha, jalapeno and habanero-infused State
Line Vodka, beef stick, pickle, spicy pickled
carrot, muenster cheese curd, red pepper

Bloody Fresca 11

Twisted Path Cilantro infused vodka, Cholula
Hot Sauce, bloody mix, celery, pickle, carrot,
jalapeño olive

Lux Bloody 10

Herbs de provence-infused Prarie vodka,
Luxembourg mustard, pickle, carrot, blue
cheese stuffed olives

MIMOSAS

Traditional 8

Orange juice, bubbles
make it a brunch party: bottle of bubbles
and a carafe of orange juice 30

Berry Blast 'Mosa 9

New Amsterdam Berry vodka, bubbles,
pineapple juice

Biermosa 8.5

High Speed Wit, orange juice

Hibiscus Passion Mimosa 9

Passion fruit vodka, hibiscus, pineapple
juice, bubbles

Pomegranate 75 12

Lemon-infused Clover Gin, pomegranate,
bubbles, lemon zest

Aperol Spritz 10

Aperol, bubbles, seltzer, orange

COFFEE

Drip Coffee

Café au Lait	3.95
Lowlands House Blend	2.95
Decaf Lowlands Blend	2.95

Colectivo

Cold Brew Can 8

Espresso Drinks

made with a double shot of espresso,
served with a dark chocolate square

Cafe Mocha	4.95
Cafe Latte	4.95
Cappuccino	3.95
Americano	3.95
Double Espresso	3.95

Extras

Espresso shot	2.50
Substitute oat milk	0.75
Substitute almond milk	0.75
Flavor shot	0.75

Other

Chai Latte	4.95
Hot Cider	3.95
Hot Chocolate	3.95
Rishi Tea	3.95

Jade Cloud, Earl Grey, Chamomile
Medley, Green Tea Mint, White Peony,
Blueberry Rooibos, Tangerine Ginger,
English Breakfast

Fruit Juice 2.95 / 4.95

Orange, Apple, Grapefruit, Pineapple,
Cranberry

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.

Storyed Bier
Crafted Cocktails
Honest Ingredients

