

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 13.95

Three mini smash-burgers, honey glazed onions, cheddar cheese, pickles, bier cheese aioli

NEW!

Mango & Shrimp Ceviche 15.95

Mango & citrus shrimp salad, avocado, lime, chili garlic kettle chips

Soft Pretzel Bites 11.95

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

Whipped Feta Dip 14.95

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

SALADS

pairs well with
HIGH SPEED WIT

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

Benelux Salad 12.95

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

NEW!

Salmon Tomato Mango Salad 18.95

Baby kale & spring mix blend, red onions, red peppers, tomato-mango relish, spiced salmon, crispy jalapeño, coconut lime dressing

Balsamic Beet & Berry Salad 14.95

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

Spiced Shrimp Salad 16.95

Mixed greens & Belgian endive blend, blackened shrimp, avocado, red onion, tomatoes, asparagus, carrots, potato crisps, 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

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!

MUSSELS

Classic Mussels* 14.95 **add frites basket - +\$2**
Fresh Prince Edward Island mussels, white wine, garlic, cream, toasted baguette

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

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!



GRAND CAFÉ PLATES

Linguine Bolognese 19.95

Rich slow-cooked tomato sauce with ground beef, pork, sofrito of onion, carrots, and celery with linguine pasta, roasted wild mushrooms, parmesan toast

pairs well with **THERESA TRIPEL**

Tortellini Pesto 17.95

Ricotta tortellini, Roma tomatoes, zucchini, baby kale, pesto wine sauce, parmesan, garlic bread crumbs

pairs well with **DUVEL**

add chicken - 4.95 / add shrimp - 6.95 / add salmon - 7.95

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 / add Atlantic salmon - 7.95

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**

Crispy Chicken Bowl 19.95

Panko chicken, avocado, crispy broccoli, quinoa garden medley, sesame seeds, Sriracha mayo

pairs well with **HOLLANDER IPA**

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**

Meatloaf 18.95

House-blend of ground beef, pork, and spices, mushroom gravy, bacon-cheddar mashers

pairs well with **TANDEM DUBBEL**

CLASSIC FISH FRY

15.95 **Fridays only!**

Two pieces of Lowlands High Speed Wit bier battered haddock, creamy coleslaw, 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

Bacon Avocado Chicken Wrap 16.95

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

Grilled Cheese Beef Tosti 15.95

Shredded slow-cooked beef, smoked gouda, American, honey-glazed onions, sliced jalapeño, fluffy parmesan crusted challah bread

plain grilled cheese - 13.95

Brie Tomato Basil 14.95

Roasted Roma tomatoes, garlic aioli, broiled brie cheese, basil pesto, toasted baguette

add chicken - 4.95

BLT & A 14.95

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

Turkey & Ham Reuben 14.95

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

Red Hot Chicken 16.95

Fried chicken thigh, peri-peri chili sauce, cucumber salad, poblano ranch dressing, brioche bun

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* 15.95

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

Swiss & Shroom* 15.95

Roasted mushrooms, Swiss cheese, honey glazed onions, pickles, horseradish smear, brioche bun

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

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, strawberries

Triple Berry Cheesecake 9.95

Raspberry cardamom no-bake cheesecake with cinnamon-oat crust, topped with blackberry compote, fresh strawberries, and 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

