

BENELUX

GRAND CAFÉ

STARTERS

beignets (V)
powdered sugar,
chocolate sauce
10⁹⁵

**brunch
sausage corndogs**
local breakfast sausage,
cornbread, syrup
13⁹⁵

lux tater tots
bacon, bleu cheese,
gruyère, sriracha mayo
12⁹⁵



LIGHTER FARE

hibiscus yogurt & fruit bowl (V)
hibiscus yogurt, mango, strawberries,
bee pollen granules, apple, pear, almond
oat granola 12⁹⁵

**smoked salmon
english muffin sammy***
butter-grilled english muffin, herbed goat
cheese, smoked salmon, red onion, arugula,
capers, and bacon, breakfast potatoes 15⁹⁵

bae toast*
cheddar grilled sourdough topped
with bacon, avocado, two yuppie hill eggs
your way, basil vinaigrette, everything
sprinkle, petit salad 13⁹⁵

sausage & swiss quiche
breakfast sausage, braised kale, portabella
mushrooms, swiss cheese, parmesan
sprinkle, side benelux salad 15⁹⁵

— BRUNCH CREATIONS —

patatas bravas bowl*
breakfast potatoes, chorizo, shredded pork, green
tomatoes, paprika sauce, roasted garlic aioli, sunny side up
eggs, cheddar, feta, grilled tortilla 16⁹⁵
pairs with tandem dubbel

nashville chicken & waffle*
fried chicken, spicy honey brown sugar glaze, cheddar
buttermilk biscuit waffles, over medium egg, green chile
crema, syrup 18⁹⁵
pairs with centraal quadden

mushroom hash* (V)
crispy cheddar stuffed hashbrowns, mushrooms, broccoli,
braised spinach, cherry tomatoes, red onion, mojo verde,
sunny side up egg, spiced avocado 15⁹⁵
pairs with delirium tremens

hodge podge*
melted cheddar, bacon, sausage, fried eggs, potatoes,
chorizo cream gravy, pico de gallo 16⁹⁵
pairs with hollander ipa

short rib fajita hash*
binria short ribs, caramelized onions and peppers, crispy
cheddar stuffed hashbrowns, over easy eggs, chili cheese
sauce, avocado salsa, pico de gallo 18⁹⁵
pairs with foeder 18 flemish red sour

belt & a*
bacon, lettuce, tomato, fried eggs, avocado, basil aioli,
toasted sourdough, breakfast potatoes 15⁹⁵
pairs with houblon chouffe

breakfast burrito
scrambled eggs, chorizo, potatoes, green chilies, pepper
jack cheese, chili rojo, corn salpicón, green chile crema 17⁹⁵
pairs with 3 sheeps rebel kent

— FRENCH TOAST & WAFFLES —

cinnamon streusel french toast (V)
almond cinnamon streusel, orange honey butter, syrup 15⁹⁵
pairs with lowlands imperial cider

blueberry buttermilk waffle (V)
fluffy buttermilk waffle with blueberry sauce, sweet ricotta,
toasted almond streusel 14⁹⁵
pairs with piraat

— FROM THE PAN —

served with benelux breakfast potatoes or frites.
substitute sweet potato frites +2 | fruit +1 | small benelux salad +3

americana*
two yuppie hill eggs your way, multigrain toast,
choice of bacon or breakfast sausage links 13⁹⁵
pairs with leffe blonde

classic benedict*
toasted english muffin, badger ham, poached
eggs, hollandaise sauce, paprika sprinkle 15⁹⁵
pairs with chimay white

florentine benedict* (V)
toasted english muffin, smashed avocado,
braised spinach, roasted tomato, poached eggs,
basil pesto, hollandaise, parmesan crispies,
chives 15⁹⁵
pairs with ommegang hennepin
add smoked salmon +4

sausage biscuit benedict*
toasted sweet potato biscuit, black pepper
cheese spread, sausage patty, poached eggs,
hollandaise, sumac sprinkle 16⁹⁵
pairs with high speed wit

spinach, mushroom & chevre omelette (V)
portabella mushrooms, braised spinach, goat
cheese, white cheddar, basil pesto, multigrain
toast 15⁹⁵
pairs with theresa tripel
substitute egg whites +1

ham, gouda & aged cheddar omelette
badger ham, gouda, aged cheddar, green
peppers, scallions, multigrain toast 15⁹⁵
pairs with high pilsner
substitute egg whites +1

PANNEKOEKEN

a giant folded dutch pancake.

apple & pear pannekoeken (V)
apple-pear compote, almond-oat granola,
apple stroop, creme fraiche 13⁹⁵
pairs with duvel

ham, bacon & cheese pannekoeken
bacon, ham, white cheddar, goat cheese, sunny
side up egg, chives, pure maple syrup 14⁹⁵
pairs with founders breakfast stout

FRITES CONE

with your choice of two dipping sauces

(V) traditional 7⁹⁵
(V) sweet potato 8⁹⁵

(V) house-made
dipping sauces
75c

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

(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.

SALADS

add grilled chicken + 5⁹⁵ | spiced shrimp + 6⁹⁵ | atlantic salmon + 7⁹⁵



benelux ^(V)

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

chicken cobb

organic mixed greens, organic arugula, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch 17⁹⁵
pairs with high pilsner

rocket ^(V)

organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 14⁹⁵
pairs with lowlands imperial cider

SIDES

bacon 3⁹⁵

breakfast sausage 3⁹⁵

benelux breakfast potatoes ^(V) 4⁹⁵

100% pure maple syrup ^(V) 1⁹⁵

single yuppie hill egg* ^(V) 2⁹⁵

multigrain toast ^(V) 2⁹⁵

small benelux salad ^(V) 6⁹⁵

fruit ^(V) 3⁹⁵

BURGERS & SANDWICHES

served with benelux breakfast potatoes or fries.

substitute sweet potato fries + 2 | fruit + 1 | or a small benelux salad + 3

sprocket burger*

bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam, local pretzel bun 16⁹⁵
pairs with high pilsner
substitute impossible burger + 3

walnut smashburger ^(V)

house-made walnut patties, sharp cheddar, red onion, tomato, vegan aioli, avocado, local pretzel bun 15⁹⁵
pairs with kernel saison
substitute violife cheddar + 50¢



turkey pesto

all natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette 15⁹⁵
pairs with new glarus spotted cow

crab cake blt

crispy crab cakes, bacon, green leaf lettuce, tomatoes, red onion, old bay mayo, sourdough 18⁹⁵
pairs with tripel karmeliet

bacon havarti chicken

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

BLOODY MARYS

the benelux

vodka, bloody mix, pickle, carrot, olives 10⁰⁰
can be made gluten free with prairie vodka + 1

milwaukeean

horseradish-infused rehorst vodka, lakefront fixed gear, bacon, cheese curd 11⁵⁰

stinking rose

garlic-infused rehorst vodka, beef stick, garlic stuffed olive, shrimp 13⁰⁰

southsider

peppercorn-infused rehorst vodka, bloody mix, pickle, carrot, jalapeño-stuffed olives 11⁰⁰

the lux

herbs de provence-infused prairie vodka, luxembourg mustard, bleu cheese stuffed olives 10⁵⁰

the malone

sniracha, habanero, and jalapeño infused saint brady vodka, bloody mix, beef stick, shrimp, cheese curd, biermosa chaser 12⁰⁰

MIMOSAS

mimosa

bubbles & orange juice 8⁰⁰

biermosa

bier & orange juice 8⁵⁰

white peach belini

adami prosecco & white peach puree 11⁰⁰

aperol spritz

aperol, bubbles, orange 10⁰⁰

mke staycation

bubbles, rumhaven coconut rum, passion fruit & pineapple juice 9⁵⁰

ESPRESSO DRINKS

served in the european café style, with a square of dark chocolate.

add flavored monin: raspberry, caramel, vanilla, hazelnut, sugar-free vanilla + 1

cafe mocha

double shot espresso, steamed milk, chocolate 4⁹⁵

cafe latte

double shot espresso, steamed milk 4⁹⁵

cappuccino

double shot espresso, frothed milk 3⁹⁵

double espresso 3⁹⁵

americano 3⁹⁵

organic rishi teas

jade cloud, green tea mint, tropical coconut tea, blu-long, earl grey, english breakfast, vanilla bean black, chamomile medley, omija berry blush, blueberry rooibos, tangerine ginger 3⁹⁵



FRIENDLY FOOD

We pride ourselves on cooking real, honest food made from scratch. Food meant to be enjoyed with friends.

We cook with fresh—often organic—produce, source antibiotic and steroid-free chicken, and utilize local Wisconsin suppliers for our dairy, eggs, maple syrup, breads & buns, sausage, honey, coffee and more. We say “no” to things like HFCS, rBGH, and bleached white flour, while making all of our dressings, sauces and desserts in-house. We cook like we’re cooking for our friends, because that’s what we hope you’ll leave our café as.