

## STARTERS

bier pairing:  
HIGH PILSNER

“Oh-Lee-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 11.95

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 yogurt, maple pepita granola, blueberries, honey crisp apple, roasted pecans

## 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

### PB-BB Smorrebrod 14.95

Sweet peanut butter spread, fresh banana and strawberries, blackberry compote, chocolate drizzle, maple pepita granola, butter-toasted sourdough

single slice - 9.95

### 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



ASK FOR MENU

## GRAND CAFÉ PLATES

### 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

### BELT-A 15.95

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

pairs well with KWAREMONT BLOND

### Quinoa Veggie Bowl 15.95

Quinoa blend, roasted peppers, kale, wild mushrooms, butternut squash, roasted tomato sauce, over-easy eggs\*, cilantro

pairs well with RAISED GRAIN ORANJE

### 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

### 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

### Breakfast Tacos 15.95

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

pairs well with PIRAAT

### Americana 12.95

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

pairs well with BOFFERDING PILSNER

### Beef & Brussels Hash 17.95

Slow-cooked beef roast, wild mushrooms, Brussels sprouts, chili garlic fingerling potatoes, over easy eggs\*, smoked paprika sauce, feta cheese, scallion

pairs well with TROUBADOUR MAGMA

## OMELETTES

bier pairing:  
HIGH SPEED WIT

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

### Farmers Omelette 14.95

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

### Sausage & Cheddar Omelette 14.95

Breakfast sausage, cheddar cheese blend, roasted peppers, black pepper, scallion

## 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

### Berry & Sweet Brie French Toast 14.95

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

### Belgian Waffle 10.95

Belgian style waffle, whipped butter

### Fried Chicken & French Toast 16.95

Challah French toast, bacon, crispy chicken, sunny side egg\*, harissa & poblano sauces, pickled peppers

### Dutch American Pancakes 10.95

Three fluffy pancakes, whipped butter

### 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

## 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 lentil blend, roasted  
beets, strawberries, goat cheese, 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, bacon, avocado, blackened garlic  
ranch aioli, roasted tomatoes, organic  
arugula, flour tortilla

### Double Smashed Veggie Beet Burger 14.95

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

### Scinnie Burger\* 16.95

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

### Big Smokey Burger\* 15.95

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

sub beet patties - 1.00 / add fried egg - 2.50

sub beet patties - 1.00 / add fried egg - 2.50

## SIDES

	side	sub
<b>Fruit</b>	3.95	2
<b>House Kettle Chips</b>	3.95	2

	side	sub
<b>Cup of Soup</b>	4.95	3
<b>Small Benelux Salad</b>	6.95	3
<b>Cucumber Salad</b>	3.95	2

## BLOODY MARYS

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

make it a double!  
+ \$3

### Bloody Fresca 11

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

### The Southsider 11

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

### The Hollander 9.5

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

### Spicy Badger 11

Sriracha, jalapeño and habanero-infused  
State Line vodka, Sriracha beef stick, spicy  
garlic pickle spear, spicy pickled carrot,  
cheese curd, red pepper

### The Milwaukeean 11.5

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

## MIMOSAS

### Traditional 8

Orange juice, bubbles

### Berry Blast 'Mosa 9

New Amsterdam Berry vodka, bubbles,  
pineapple juice

### Hibiscus Passion Mimosa 9

Passion fruit vodka, hibiscus, pineapple juice,  
bubbles

### Biermosa 8.5

High Speed Wit, orange juice

### Pomegranate Gin Fizz 10.5

Clover Gin, Pomegranate juice, lemon,  
cinnamon syrup, bubbles

### Mimosa Party 30

A mimosa bar for your table. Includes a bottle  
of bubbles & carafe of orange juice

## BOOZY COFFEE

### Espresso Chocolatini 12

State Line Coffee Liqueur,  
Selva Rey Chocolate Rum,  
espresso

### Cowboy Coffee 11

Rumchata, State Line Coffee  
Liqueur, Jim Beam Bourbon,  
cinnamon

### Bourbon and Coffee 9.5

Bourbon, Goodland Orange,  
cold brew, cream

## COFFEE

### 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

### Drip Coffee

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

### Colectivo Cold Brew

5

### Extras

Espresso shot	1.95
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, Tomato

## 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

