



# Belgian Beer Café

## HOPPETIZERS

**Belgian Frites** 10.50  
Served with mayonnaise, truffle aioli or curry ketchup  
Ⓢ Duvel

**B. Café Wings** 15.50  
House seasoning, hand breaded, served with hot, salt & pepper, sweet chili, smoky BBQ or lemon pepper  
Ⓢ Houblon Chouffe

**Aged Abbey Cheese Croquettes** 13.99  
Hand breaded abbey cheese, diced red onion & jalapenos, remoulade  
Ⓢ La Chouffe

**Crispy Chicken Tenders** 16.50  
Frites, coleslaw, sweet pepper aioli  
Ⓢ Pauwel Kwak

**Lettuce Wraps** 16.50  
Asian marinated chicken, assorted sautéed vegetables, crispy wontons  
Ⓢ Mongozo Pilsner

**Salted Pretzel** 11.99  
Butter brushed, coarse salt, St. Bernardus cheese fondue  
Ⓢ Budweiser

**Calamari** 14.75  
House seasoning, flash fried, Kalamata olives, tzatziki  
Ⓢ Chimay Bleue

**Poutine** 12.50  
Frites, peppercorn demi-glace, Quebec cheese curds  
Ⓢ Chimay White

**Charcuterie & Cheese** 14.99 / 21.99  
Selection of meats, artisan Canadian cheeses, baguette, roasted garlic, pickled vegetables  
Ⓢ Chimay White

**Small Cheese Plate** 5.00/each  
Gorgonzola, aged oka, goat cheese, swiss  
- Add beer braised pork sausage 5.50  
Ⓢ Gouden Caralouse Classic

**Abbey Cheese Nachos** 16.90  
Abbey cheese, jalapenos, red & green peppers, diced tomatoes, green onion, black olives, salsa, sour cream  
- Add chicken or ground chorizo sausage 5.50  
Ⓢ Maredsous 8

## SOUPS & SALADS

**French Onion Soup** 9.99  
Garlic croutons, melted swiss  
Ⓢ Maredsous 8

**Caesar Salad** 12.99  
White balsamic dressing, crispy capers, grana padano, crispy prosciutto  
Ⓢ Delirium Nocturnum  
- Add grilled chicken 5.50

**Lobster Bisque** 8.99  
Fine herbs, garlic croutons  
Ⓢ Chimay Bleue

**Cobb Salad** 17.00  
Grilled chicken, avocado, cherry tomatoes, red & green peppers, egg, bacon, shredded cheese, buttermilk ranch  
Ⓢ Houblon Chouffe

## FLATBREADS

**Meat lover's** 16.99  
Marinara, genoa salami, ground chorizo sausage, chopped bacon, mozzarella  
Ⓢ New Belgium Fat Tire

**Grilled Chicken & Pesto** 16.99  
Basil pesto, goat cheese, cherry tomatoes, arugula, balsamic reduction  
Ⓢ Duvel

**Margherita** 14.99  
Marinara, mozzarella, fresh basil, EVOO  
Ⓢ Stella Artois

## MUSSELS

Ocean wise P.E.I Blue mussels served with frites.  
All our mussels are cooked with our signature vegetable mixture



**Delirium Red Devil** 18.50  
Delirium tremens, hot sauce, blue cheese  
Ⓢ Delirium Tremens

**Coconut Curry** 18.50  
Coconut milk, red curry, white wine  
Ⓢ Gulden Draak

**Brussels Mussels** 18.50  
Lefte blonde, ground chorizo sausage, tomato, sambal sauce  
Ⓢ Duvel

**Natural** 16.50  
White wine, garlic  
Ⓢ Stella Artois

## STEAKS

We proudly serve AAA Alberta beef, aged for a minimum of 28 days

**6 oz. Sirloin** 21.99  
Garlic mashed potatoes, seasonal vegetables, peppercorn demi-glace  
Ⓢ Delirium Nocturnum

**Chimichurri Steak Frites** 20.99  
6 oz sirloin, frites, mixed greens  
Ⓢ Stella Artois

**Add to your steak**  
Sautéed mushrooms 3.50  
Peppercorn demi-glace 3.25  
Garlic toast 3.25

## BURGERS & SANDWICHES

Gluten free buns or "bunless" option available upon request

**B.Café Burger** 15.99  
Tomato, lettuce, onion, mayo, deli pickle  
Ⓢ Gulden Draak

**Ultimate Mushroom Cheese Burger** 17.99  
Beef patty, sautéed mushrooms, swiss cheese, cheese fondue, bacon, mayo  
Ⓢ Rochefort 10

**BBQ Bacon & Cheddar Burger** 17.99  
Signature BBQ sauce, bacon, tomato, cheddar, onion, mayo, lettuce, deli pickle  
Ⓢ Rochefort 8

**Avocado Chicken Sandwich** 17.99  
Chicken breast, avocado, pesto mayo, bacon, lettuce, tomato, swiss cheese  
Ⓢ Mongozo Pilsner

**Croque Madame** 16.99  
Artisan meats, abbey cheese, truffle aioli, hoegaarden hollandaise, fried egg  
Ⓢ Saison Dupont

**Triple Decker Clubhouse** 17.50  
White bread, sliced turkey & ham, aged cheddar, bacon, lettuce, tomato, remoulade  
Ⓢ Houblon Chouffe

## MAINS

**Cedar Plank Salmon** 22.99  
Maple glaze, garlic mashed potatoes, seasonal vegetables  
Ⓢ Saison Dupont

**Chicken & Waffles** 20.99  
Crispy boneless chicken, liege waffle, garlic mashed potatoes, peppercorn demi-glace  
Ⓢ Stella Artois

**Fish & Frites** 20.99  
Crispy battered haddock, frites, coleslaw, remoulade  
Ⓢ Goose Island IPA

**Bratwurst Sausage & Stoemp** 19.99  
Beer braised pork sausages, Belgian stoemp, peppercorn demi-glace  
Ⓢ La Chouffe

## DESSERTS

**Liège Waffle** 7.50  
Liège waffle, vanilla ice cream, chocolate fudge, caramel sauce  
Ⓢ Budweiser

**Hot fudge Sundae** 7.50  
Vanilla ice cream, candied pecans, chantilly cream, hot chocolate fudge  
Ⓢ Frili

**Sticky Toffee Pudding** 8.50  
Warm pudding cake, caramel & chocolate sauce, Chantilly cream

Ⓢ Our master beer sommelier has selected some outstanding beer pairings  
Eating raw or undercooked fish, shell fish, eggs or meat increases the risk of foodborne illnesses.  
Please inform your server of any food allergies.



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## BREAKFAST

<b>Fresh Berries &amp; Cream</b> Seasonal berries, bananas, Chantilly cream	9.99 Ⓢ Frülü
<b>Belgian Liège Waffles</b> Classic Liege waffles made with yeast & pearl sugar, mixed berry compote, maple syrup - Add fresh seasonal fruit - Add sausage or bacon - Add chantilly cream	13.50 Ⓢ Peche mel Scaldis 4.99 3.50 0.99
<b>Granola</b> Vanilla yogurt, granola, raisins, almonds, seasonal fruit	13.50 Ⓢ Frülü
<b>Fried Egg &amp; Bacon Sandwich</b> Fried egg, bacon, aged cheddar, tomato, mayo, arugula with citrus vinaigrette, potato wedges	14.50 Ⓢ Pauwel Kwak
<b>Breakfast Classique</b> Two eggs, sausage or bacon, toast, potato wedges	14.99 Ⓢ Pauwel Kwak

**Big Belgian Breakfast** 17.50  
3 eggs, 2 sausages, 2 pieces of bacon, potato wedges, one Liège waffle Ⓢ Hoegaarden

<b>Eggs Benedict</b> Poached eggs, back bacon, hoegaarden hollandaise, toasted English muffin, mixed greens - Add potato wedges	14.50 Ⓢ Maredsous 8 2.99
<b>California Eggs Benedict</b> Poached eggs, tomato & avocado, hoegaarden hollandaise, toasted English muffin, mixed greens - Add potato wedges	15.50 Ⓢ Chimay White 2.99
<b>Herb &amp; Aged Cheddar Omelette</b> 3 egg omelette, toast, potato wedges Additional toppings (ham, diced tomatoes, onions, sautéed mushrooms, spinach, peppers)	15.99 Ⓢ Cuvee des Jacobins 0.99/each

**Steak & Eggs** 18.50  
6 oz AAA Alberta beef sirloin, 2 eggs, potato wedges, toast Ⓢ St. Bernardus Abt 12

## MORNING LIBATIONS

<b>Beermosa</b> Hoegaarden, orange juice	9.00	<b>Frülü Sangria</b> Frülü strawberry beer, Beringer Rose, peach schnapps, pineapple juice, topped with mixed berries and soda	10.00
<b>Café Mimosa</b> Sparkling white wine, orange juice	9.00	<b>Irish Coffee</b> Jameson's Irish Whiskey, sugared rim, lightly whipped cream & coffee	7.50
<b>Grapefruit Mimosa</b> Sparkling white wine, grapefruit juice	9.00	<b>Café Cloud Nine</b> Baileys, frangelico, kahlua, sugared rim, lightly whipped cream & coffee	7.50
<b>Kir Royale</b> Terre di san venanzio prosecco brut topped with crème de cassis	11.00	<b>Spanish Coffee</b> Brandy, kahlua, sugared rim, lightly whipped cream & coffee	7.50
<b>The St. Germain</b> Terre di san venanzio prosecco brut, St. Germain elderflower	11.00		

## MORNING BUZZ

We are proud to feature coffees craft roasted locally by Coffee Concept. Our custom blend is sustainably sourced, with notes of fresh melon, sparkling acidity and a creamy finish.

<b>Coffee</b>	3.99	<b>Americano / Decaf</b>	
<b>French Press</b>	5.99	<b>Americano</b>	3.99
<b>Espresso / Decaf Espresso</b>	3.99	<b>Mocha</b>	4.50
<b>Cappuccino / Decaf Cappuccino</b>	4.50	<b>Hot Chocolate</b>	4.50
<b>Latte / Decaf Latte</b>	4.50	<b>Steven Smith Teamaker Teas</b>	3.50
<b>Nitro Cold Brew Coffee</b>	4.50	English breakfast, earl grey, Moroccan mint, china green tea, chamomile blend, peppermint	

## BREAKFAST BOWLS

<b>Berry &amp; Chia Smoothie Bowl</b> Mixed berries, almond milk, honey, chia seeds, granola, coconut, hemp hearts, banana, topped with seasonal berries Ⓢ Frülü	15.50
<b>Wanderlust Bowl</b> 2 poached eggs, spinach, potato wedges, Quebec cheese curds, sautéed onions, mushrooms & bell peppers, fresh avocado & cherry tomatoes, hoegaarden hollandaise Ⓢ Duvel	16.50
<b>Nomad Bowl</b> 2 poached eggs, spinach, potato wedges, Quebec cheese curds, double smoked wild boar bacon, sautéed mushrooms, truffle oil, hoegaarden hollandaise Ⓢ Gulden Draak	16.50
<b>Chorizo Breakfast Bowl</b> 2 poached eggs, spinach, potato wedges, Quebec cheese curds, ground chorizo sausage, hoegaarden hollandaise Ⓢ Saison Dupont	15.50

**LET'S GET YOU STARTED.**

## WATER, JUICE & MILK

<b>Aqua Panna</b> 1 litre (still)
<b>Pelegrino</b> 1 litre (sparkling)
<b>Orange juice</b>
<b>Grapefruit Juice</b>
<b>Apple Juice</b>
<b>Milk</b>
<b>Fountain Pop</b>

## TO GO BEVERAGES

<b>Fiji water</b> 1 litre
<b>Life WTR</b> 1 litre