



Belgian Beer Café

HOPPETIZERS

Garlic Parm Frites 11.99
Served with mayonnaise, truffle aioli or curry ketchup Ⓢ Duvel

B. Café Wings 15.50
Choose hot, sweet chili, smoky BBQ, salt & pepper Ⓢ Stella Artois

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

Crispy Chicken Tenders 16.99
Frites, coleslaw, sweet pepper aioli Ⓢ Pauwel Kwak

Brussel Sprouts 14.99
Crispy fried, grated parm, chipotle aioli, lemon Ⓢ Chimay White

Lettuce Wraps 16.99
Asian marinated chicken, assorted sautéed vegetables, crispy wontons Ⓢ Leffe Blonde

Salted Pretzel 12.99
Butter brushed, coarse salt, spicy pimento cheese dip Ⓢ Leffe Blonde

Poutine 13.99
Frites, peppercorn demi-glace, Quebec cheese curds, green onions Ⓢ Chimay White
+ Add double smoked wild boar bacon 2.99

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

Classic Nachos 18.99
Cheddar-jack cheese, jalapenos, diced peppers, diced tomatoes, green onion, black olives, salsa, sour cream
+ grilled chicken or ground chorizo sausage 5.50 Ⓢ St. Bernardus

SOUPS & SALADS

Caesar Salad 13.99
roasted garlic croutons, grated parm, bacon crisps, toasted focaccia Ⓢ Delirium Nocturnum
+ grilled chicken 5.50

Cobb Salad 19.99
Grilled chicken, avocado, cherry tomatoes, red & green peppers, egg, bacon, shredded cheese, buttermilk ranch Ⓢ Stella Artois

Lobster Bisque 10.99
Fine herbs, garlic croutons Ⓢ Chimay Bleue
+ toasted focaccia 3.99

FLATBREADS

Ranch Hand 17.99
Red sauce, genoa salami, ground chorizo, chopped bacon, mozzarella Ⓢ Delirium Tremens

Grilled Chicken & Pesto 17.99
Basil pesto, goat cheese, cherry tomatoes, arugula, balsamic reduction Ⓢ Duvel

MUSSELS *Our Belgian Pride!*

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



Brussels Mussels 18.99
Leffe blonde, ground chorizo sausage, tomato, sambal sauce Ⓢ Duvel

Natural 16.99
White wine, garlic Ⓢ Stella Artois

+ toasted focaccia 3.99

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

Steak Sandwich 20.99
6 oz sirloin, focaccia, sautéed peppers & onions, chipotle aioli, frites Ⓢ Stella Artois

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

BURGERS & SANDWICHES

Gluten free buns or "bunless" option available upon request

B.Café Burger 16.99
Tomato, lettuce, onion, pickles, mayo, café sauce Ⓢ Gulden Draak

Mushroom Cheese Burger 17.99
Beef patty, sautéed mushrooms, bacon, havarti, mayo, café sauce Ⓢ Rochefort 10

BBQ Bacon & Cheddar Burger 18.99
Signature BBQ sauce, bacon, tomato, cheddar, onion, café sauce, lettuce, pickles Ⓢ Rochefort 8

Crispy Fish Sandwich 16.99
Crispy battered haddock, remoulade, crunchy slaw, frites Ⓢ Stella Artois

Avocado Chicken Sandwich 17.99
Chicken breast, smashed avocado, chipotle aioli, bacon, lettuce, tomato, cheddar Ⓢ Mongozo Pilsner

Roasted Turkey Clubhouse 18.99
Toasted sour dough, house roasted turkey, Havarti, bacon jam, mayo, apple slice, lettuce, tomato Ⓢ Triple Karmeliet

Spicy Chicken Sandwich 17.99
Crispy chicken breast, gochujang hot sauce, lettuce, mayo, pickles Ⓢ Leffe Blonde

MAINS

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

Chicken & Waffles 21.99
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 & Mash 19.99
Beer braised pork sausages, garlic mashed potatoes, peppercorn demi-glace Ⓢ La Chouffe

DESSERTS

Carrot Cake 9.99
Cream cheese icing, walnuts, toasted almonds Ⓢ Budweiser

Hot fudge Sundae 9.50
Vanilla ice cream, candied pecans, chantilly cream, hot chocolate fudge Ⓢ Frülé

SIP. SHARE. SAVOR.

Ⓢ 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.



Belgian Beer Café

BREAKFAST

Avocado Toast 12.99
Toasted sourdough, EVOO drizzle, smashed avocado, goat cheese, diced tomatoes, balsamic reduction
+ egg

Belgian Liège Waffles 15.99
Classic Liège waffles made with yeast & pearl sugar, mixed berry compote, maple syrup
+ fresh seasonal fruit
+ sausage or bacon
+ chantilly cream

Granola 14.50
Vanilla yogurt, granola, raisins, almonds, seasonal fruit

Fried Egg & Bacon Sandwich 15.99
Fried egg, bacon, aged cheddar, tomato, mayo, arugula with citrus vinaigrette, potato wedges

Breakfast Classique 16.99
Two eggs, sausage or bacon, toast, potato wedges

Big Belgian Breakfast 19.99
3 eggs, 2 sausages, 2 pieces of bacon, potato wedges, one Liège waffle

Boar Bacon Benedict 16.99
Poached eggs, double smoked wild boar bacon, hoegaarden hollandaise, toasted English muffin, potato wedges

California Eggs Benedict 17.99
Poached eggs, tomato & avocado, hoegaarden hollandaise, toasted English muffin, potato wedges

Herb & Aged Cheddar Omelette 16.99
3 egg omelette, toast, potato wedges
Additional toppings (ground chorizo, diced tomatoes, onions, sautéed mushrooms, spinach, peppers) 0.99/each

Steak & Eggs 19.99
6 oz AAA Alberta beef sirloin, 2 eggs, potato wedges, toast

BREAKFAST BOWLS

Berry & Chia Smoothie Bowl 16.99
Mixed berries, almond milk, honey, chia seeds, granola, coconut, hemp hearts, banana, topped with seasonal berries

Wanderlust Bowl 17.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, sautéed onions, mushrooms & bell peppers, fresh avocado & cherry tomatoes, hoegaarden hollandaise

Nomad Bowl 17.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, double smoked wild boar bacon, sautéed mushrooms, truffle oil, hoegaarden hollandaise

Chorizo Breakfast Bowl 16.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, ground chorizo sausage, hoegaarden hollandaise

LET'S GET YOU STARTED.

MORNING LIBATIONS

All alcoholic beverages available to-go

Beermosa 9.50
Hoegaarden, orange juice

Café Mimosa 12.50
Zonin Prosecco Cuvee (200ml bottle), orange juice

Grapefruit Mimosa 12.50
Zonin Prosecco Cuvee (200ml bottle), grapefruit juice

The Grand Mimosa 13.50
Zonin Prosecco Cuvee (200ml bottle), Grand Marnier, orange juice

Kir Royale 11.00
Terre di san venanzio prosecco brut topped with crème de cassis

Irish Coffee 8.50
Jameson's Irish Whiskey, sugared rim, lightly whipped cream & coffee

Café Cloud Nine 8.50
Baileys, frangelico, kahlua, sugared rim, lightly whipped cream & coffee

Spanish Coffee 8.50
Brandy, kahlua, sugared rim, lightly whipped cream & coffee

Fruli Sangria 11.00
Fruli strawberry beer, Beringer Rose, peach schnapps, fruit juices, topped with mixed berries and soda

Traditional Caesar 8.75
Vodka, clamato & signature spices

BBQ Caesar 8.75
Bourbon, HP sauce, clamato & signature spices

BBC Signature Caesar 8.75
Genever, lime juice, pickle juice, sambal, celery bitters, clamato & signature spices

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.

Coffee 3.99

French Press 5.99

Espresso / Decaf Espresso 3.99

Cappuccino / Decaf Cappuccino 4.50

Latte / Decaf Latte 4.50

Americano / Decaf Americano 3.99

Mocha 4.50

Hot Chocolate 4.50

Steven Smith Teamaker Teas 3.50
English breakfast, earl grey, chamomile blend, peppermint, chai tea, green tea, orange pekoe

Chai Tea Latte 5.50

WATER, JUICE & MILK

Acqua Panna 750 ml (still)

S.Pellegrino 750 ml (sparkling)

Life WTR

Orange juice

Grapefruit Juice

Apple Juice

Milk

Fountain Pop