



Belgian Beer Café

HOPPETIZERS

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

B. Café Wings 16.99
Choose hot, sweet chili, smoky BBQ, salt & pepper Ⓢ Stella Artois

Aged Abbey Cheese Croquettes 14.99
Hand breaded abbey cheese, diced red onion & jalapenos, remoulade Ⓢ La Chouffe

Crispy Chicken Tenders 17.99
Frites, coleslaw, sweet pepper aioli Ⓢ Pauwel Kwak

Maple Bacon Brussel Sprouts 14.99
Crispy fried, chili flakes, shaved grana padano Ⓢ Chimay White

Lettuce Wraps 18.99
Asian marinated chicken, assorted sautéed vegetables, crispy wontons Ⓢ La Chouffe

Salted Pretzel 13.99
Butter brushed, coarse salt, spicy pimento cheese dip Ⓢ La Chouffe

Poutine 14.99
Frites, peppercorn demi-glace, Quebec cheese curds, green onions Ⓢ Chimay White
+ Add double smoked wild boar bacon 2.99

KFC (Korean Fried Cauliflower) 15.50
Tempura battered, Gochujang, green onion, sesame seeds Ⓢ Stella Artois

Charcuterie & Cheese 16.99 / 23.99
Selection of meats, artisan Canadian cheeses, toasted focaccia, roasted garlic, pickled vegetables, marmalade Ⓢ Chimay White

Classic Nachos 19.99
Cheddar-jack cheese, jalapenos, diced peppers, diced tomatoes, green onion, black olives, salsa, sour cream
+ grilled chicken or ground chorizo sausage 5.50 Ⓢ Mardesous Brun

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 11.50
Fine herbs, garlic croutons Ⓢ Chimay Bleue
+ toasted focaccia 3.99

Café Salad 17.99
Kale, mixed greens, avocado, radish, shredded cheese, corn, cherry tomatoes, tortilla strips, cilantro lime vinaigrette, toasted focaccia Ⓢ Stella Artois
+ grilled chicken 5.50

FLATBREADS

Ranch Hand 18.99
Red sauce, genoa salami, spicy sopressata, jalapeno, red onion, corn, goat cheese, mozzarella Ⓢ Delirium Tremens

Grilled Chicken & Pesto 18.99
Basil pesto, goat cheese, cherry tomatoes, arugula, balsamic reduction Ⓢ Duvel

MUSSELS

Our Belgian Pride!

ocean wise A SUSTAINABLE CHOICE

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

Brussels Mussels 19.99
Leffe blonde, ground chorizo sausage, tomato, sambal sauce Ⓢ Duvel

Natural 17.99
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, "bunless", or Beyond Meat patty available upon request

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

Mushroom Cheese Burger 18.99
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 17.99
Beer battered Icelandic Cod, remoulade, crunchy slaw, frites Ⓢ Stella Artois

Avocado Chicken Sandwich 18.99
Chicken breast, smashed avocado, chipotle aioli, bacon, lettuce, tomato, cheddar Ⓢ Mongozo Pilsner

Roasted Turkey Clubhouse 19.99
Toasted sour dough, house roasted turkey, Havarti, bacon jam, mayo, apple slice, lettuce, tomato Ⓢ Triple Karmeliet

Nashville Hot Chicken Sandwich 18.99
Crispy buttermilk fried chicken, hot butter sauce, sweet pickles, crunchy slaw Ⓢ La Chouffe

DESSERTS

Carrot Cake 10.50
Cream cheese icing, walnuts, toasted almonds Ⓢ Budweiser

Hot fudge Sundae 9.99
Vanilla ice cream, candied pecans, chantilly cream, hot chocolate fudge Ⓢ Frülé

Ⓢ 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.

MAINS

Pan Roasted Icelandic Cod 22.99
Center cut Icelandic cod, fine herbs & lemon butter, 7 grain rice blend, seasonal vegetables Ⓢ Saison Dupont

Chicken & Waffles 22.99
Crispy boneless chicken, liege waffle, garlic mashed potatoes, peppercorn demi-glace Ⓢ Stella Artois

Fish & Frites 21.99
Beer battered Icelandic cod, frites, crunchy slaw Ⓢ Banded Peak IPA

Bratwurst Sausage & Mash 20.99
Beer braised pork sausages, garlic mashed potatoes, peppercorn demi-glace Ⓢ La Chouffe

Chicken Alfredo 19.99
Rigatoni, goat cheese, roasted mushrooms, grana Padano, garlic parm sourdough Ⓢ La Chouffe



Belgian Beer Café

BREAKFAST

Avocado Toast 13.99
Toasted sourdough, EVOO drizzle, smashed avocado, goat cheese, diced tomatoes, balsamic reduction [Ⓢ] Fruli
+ egg 3.50

Belgian Liège Waffles 16.99
Classic Liege waffles made with yeast & pearl sugar, mixed berry compote, maple syrup [Ⓢ] Peche mel Scaldis
+ fresh seasonal fruit 4.99
+ sausage or bacon 3.50
+ chantilly cream 0.99

Granola 14.50
Vanilla yogurt, granola, raisins, almonds, seasonal fruit [Ⓢ] Fruli

Fried Egg & Bacon Sandwich 16.50
Fried egg, bacon, aged cheddar, tomato, mayo, arugula with citrus vinaigrette, potato wedges [Ⓢ] Pauwel Kwak

Breakfast Classique 17.50
Two eggs, sausage or bacon, toast, potato wedges [Ⓢ] Pauwel Kwak

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

Boar Bacon Benedict 18.50
Poached eggs, boursin cheese, double smoked wild boar bacon, hoegaarden hollandaise, toasted English muffin, potato wedges [Ⓢ] Gouden Carolus

California Eggs Benedict 17.99
Poached eggs, tomato & avocado, hoegaarden hollandaise, toasted English muffin, potato wedges [Ⓢ] Chimay White

Herb & Aged Cheddar Omelette 17.99
3 egg omelette, toast, potato wedges [Ⓢ] Cuvee des Jacobins
Additional toppings (ground chorizo, diced tomatoes, onions, sautéed mushrooms, spinach, peppers) 0.99/each

Steak & Eggs 21.99
6 oz AAA Alberta beef sirloin, 2 eggs, potato wedges, toast [Ⓢ] St. Bernardus Abt 12

MORNING LIBATIONS

Beermosa 11.99
Hoegaarden, orange juice

Café Mimosa 13.99
Zonin Prosecco Cuvee (200ml bottle), orange juice

Grapefruit Mimosa 13.99
Zonin Prosecco Cuvee (200ml bottle), grapefruit juice

The Grand Mimosa 15.99
Zonin Prosecco Cuvee (200ml bottle), Grand Marnier, orange juice

Kir Royale 11.99
Terre di san venanzio prosecco brut topped with crème de cassis

Irish Coffee 9.99
Jameson's Irish Whiskey, sugared rim, lightly whipped cream & coffee

Café Cloud Nine 9.99
Baileys, frangelico, kahlua, sugared rim, lightly whipped cream & coffee

Spanish Coffee 9.99
Brandy, kahlua, sugared rim, lightly whipped cream & coffee

Fruli Sangria 12.99
Fruli strawberry beer, Beringer Rose, peach schnapps, fruit juices, topped with mixed berries and soda

Traditional Caesar 10.50
Vodka, clamato & signature spices

BBQ Caesar 10.50
Bourbon, HP sauce, clamato & signature spices

BBC Signature Caesar 11.50
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 & POP

S.Pellegrino 750 ml (sparkling)

Montellier 500 ml (sparkling)

Life WTR 1l (still)

Orange juice

Grapefruit Juice

Apple Juice

Milk

Fountain Pop

RockStar energy drink

BREAKFAST BOWLS

Berry & Chia Smoothie Bowl 16.99
Mixed berries, oat milk, honey, chia seeds, granola, coconut, hemp hearts, banana, topped with seasonal berries [Ⓢ] Fruli

Wanderlust Bowl 18.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, sautéed onions, mushrooms & bell peppers, fresh avocado & cherry tomatoes, hoegaarden hollandaise [Ⓢ] Duvel

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

Chorizo Breakfast Bowl 16.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, ground chorizo sausage, hoegaarden hollandaise [Ⓢ] Saison Dupont

LET'S GET YOU STARTED.