



**SAMPLE MENU FOR  
SATURDAYS**  
(12pm-8pm)

**Chef Jayden's Features**

*Weekly highlighted specials & pairings*

**Grilled Pickled Beets \$17**

Harissa yogurt, pickled fennel  
walnut & olive salsa

**PAIR WITH: Belgian Lager**

**Chili Lobster \$42**

Ginger, garlic & butter broth  
basil, scallions, griddled Texas toast

**PAIR WITH: Grand Cru Single**

**Housemade Agnolotti \$24**

Tender pasta filled with  
butternut squash & goat cheese  
mushrooms, hazelnuts, sage cream sauce

**PAIR WITH: Speciale Belge**

**Bostrom Farms Pork Belly \$21**

Beer braised & grilled, braised local pinto beans  
butternut squash & goat cheese puree

**PAIR WITH: Grand Cru Dubbel**

**Brewmaster Meatloaf Sandwich \$20**

Local beef & pork, caramelized onions, pickles  
Grand Cru Belgian Stout glaze  
warm hoagie roll

**PAIR WITH: Grand Cru Belgian Stout**

**Belgian Chocolate Crème Brûlée \$10**

Fresh raspberries

**PAIR WITH: Wild Cherry Sour**

**Favorite Shareables**

*Elevate your experience with our  
suggested pairings*

**Greek Olive Medley \$5**

**PAIR WITH: Grand Cru Single**

**Ardennes Deviled Eggs \$8.50**

Crispy bacon, roasted garlic, chili powder

**PAIR WITH: Belgian Lager**

**Cheesy Pretzel Braid \$15.50**

Soft pretzel braid with warm Tripel & gruyère fondue

**PAIR WITH: Grand Cru Tripel**

**Belgian Frites \$9 for 2 guests / \$15 for 4 guests**

Hand-cut, twice-fried potatoes with  
choice of housemade sauce: garlic aioli, truffle aioli  
curry ketchup, harissa aioli, andalouse sauce  
Chef Jacob's comeback sauce, chorizo aioli

**PAIR WITH: Belgian Hazy IPA**

**Cheese & Meat Flight \$23**

Speck smoked ham, assorted salamis  
Muranda Young Alpine, Jalapeño Cheddar  
& Red Buddy, house pickled vegetables

**PAIR WITH: Grand Cru Belgian Stout**

**Brewmaster Sausage \$16.50**

Bostrom Farms Bratwurst made with Speciale Belge  
red sauerkraut, wholegrain dijon mustard  
warm German-style potato salad

**PAIR WITH: Speciale Belge**

**Savory Beer Mussels \$18.50**

Steamed with Belgian Wheat, garlic, butter  
dijon mustard, shallot, grilled herb bread

**PAIR WITH: Belgian Blonde**

**Apple Galette \$9**

Apple cinnamon compote, Wintertime Spice caramel

**PAIR WITH: Cranberry Sour**

**Belgian Chocolate Truffle "Cupcakes" \$11**

Four miniature cupcakes filled with  
salted caramel, lemon cheesecake  
banana cream pie & salty fudge cream

**PAIR WITH: All sips**

**Add a Brewmaster Favorite Flight for \$10**

**Ring the Bell!**

BUY A THANK YOU

ROUND FOR THE KITCHEN \$10