

Brouwer's



KITCHEN HOURS 11AM–10PM
FRIDAY AND SATURDAY UNTIL 11PM

REFER TO OUR DAILY FRESH SHEET FOR ROTATING
CHARCUTERIE, VEGETARIAN, SEAFOOD, & DESSERT SPECIALS.

Starters

Pommes Frites. TRUE BELGIAN FRIED POTATOES. SMALL 3, MEDIUM 5, LARGE 6.
CHOOSE ONE OF THE FOLLOWING DIPPING SAUCES: MAYO, AÏOLI, CHIPOTLE MAYO,
RÉMOULADE, BOURBON DRAGON SAUCE, HONEY DIJONAISE, OR CURRY KETCHUP.
EXTRA SAUCE .75

Cheese Plate. BIG ED'S WISCONSIN RAW COW'S MILK, BLEU D'Auvergne, SMOKED
ENGLISH DORSET, MT. TOWNSEND SEA STACK, ST. ANDRE TRIPLE CREAM, SLICED PEARS,
CRACKERS, AND BLUE AGAVE NECTAR. 13.5
EXTRA CRACKERS, PEARS, OR AGAVE. 1

Croquettes. A RICH HOMEMADE BATTER HAND-COATED IN PANKO AND DEEP FRIED UNTIL
GOLDEN BROWN. HUTSPOT 5 GRUYERE 6 BACON GRUYERE 7

Smoked Salmon Plate. NATURALLY SMOKED, WILD ALASKAN SOCKEYE SERVED WITH
CRÈME FRAÎCHE, GRILLED BAGUETTE, WATERCRESS, RED ONION, LEMON OIL, AND FRIED
CAPERS. 9.5

Appetizer Plate. ROASTED GARLIC-SHALLOT SPREAD, SMOKED SALMON, ZOE'S NATURAL
SALAMI AND PEPPERONI, SMOKED ENGLISH DORSET, AND ST. ANDRE TRIPLE CREAM. SERVED
WITH CRACKERS, BAGUETTE, OLIVES, CRÈME FRAÎCHE, AND A MEDIUM SIDE OF FRITES. 21

Hand-Crafted Soups. SERVED WITH SLICED BAGUETTE. ASK YOUR SERVER ABOUT OUR
DAILY SPECIALS. CUP 3.5 BOWL 5

Salads

WITH PRAWNS OR GRILLED CHICKEN. 2.5 WITH SMOKED SALMON. 3.5

Brouwer's. BABY SPINACH AND RED ONIONS TOSSED WITH OUR DIJON-SHERRY
VINAIGRETTE. TOPPED WITH TOASTED BREWER'S GRAIN AND CHEVRE. 7
SMALL BROUWER'S. 3.5

Beet and Endive. ROASTED RED BEETS, BELGIAN ENDIVE, TOASTED PECANS, AND CHEVRE
OVER A BED OF SPRING GREENS WITH A BALSAMIC VINAIGRETTE. 9

Apple Blossom ARUGULA, ROMAINE, PINE NUTS, GORGONZOLA, DUCK FAT CROUTONS,
CARAMELIZED ONIONS, APPLE SLICES, AND POMME LAMBIC VINAIGRETTE. 10



Entrées

Steak and Frites. GRILLED 12OZ STEAK WITH A BELGIAN GRAND CRU REDUCTION SAUCE.
RIB EYE. 18.5 NEW YORK STRIP. 20
LAPHROAIG WHISKY CREAM SAUCE. 2.5 BLEU CHEESE. 2.5

Mixed Grill. GRILLED 6OZ NEW YORK STRIP, CHICKEN BREAST “SALTIMBOCCA” STYLE
WITH MELTED GRUYÈRE, AND A 1/3LB ROTATING IN-HOUSE MADE SAUSAGE.
SERVED WITH RYE BREAD. 20

Traditional Mussels and Frites. THE NATIONAL DISH OF BELGIUM. SAUTÉED SHALLOTS AND
GARLIC IN A WHITE WINE CREAM SAUCE. SERVED WITH FRESH BAGUETTE. 15

Brouwer’s Mussels and Frites. SAUTÉED CARROTS, CELERY, ONIONS, AND LEEKS IN A
WITTEKERKE WITBIER CREAM SAUCE. SERVED WITH FRESH BAGUETTE. 14

Winter Mussels & Frites. SAUTÉED SHALLOTS, GARLIC, LEMON, AND SPICY ANDOUILLE
SAUSAGE IN CILANTRO CREAM SAUCE. SERVED WITH FRESH BAGUETTE. 16

Beer Battered Halibut and Frites. BEER BATTERED, HANDCUT FRESH HALIBUT FILLET.
SERVED WITH RÉMOULADE. 14

Buffalo Carbonade. A HEARTY BELGIAN STEW MADE WITH GRAND CRU BRAISED NEVADA
BISON MEAT DRIZZLED WITH THYME CREME FRAICHE. SERVED WITH FRESH BAGUETTE. 14

Stoofvees. OUR BUFFALO CARBONADE SERVED ON A BED OF POMMES FRITES. 16

Waterzooie. A TRADITIONAL BELGIAN STAPLE WITH BABY CARROTS, CELERY, ONIONS, LEEKS,
AND POTATOES SIMMERED IN A CREAMY VEGETABLE BROTH WITH VOL AU VENT 13
WITH PRAWNS OR GRILLED CHICKEN. 15.5 WITH SMOKED SALMON. 16.5

Wild Mushroom Ravioli. SAUTÉED RED PEPPERS, MUSHROOMS, WILD BABY ARUGULA,
TOMATO CREAM SAUCE WITH TARRAGON-CITRUS INFUSED VODKA. 13
WITH PRAWNS OR GRILLED CHICKEN. 15.5 WITH SMOKED SALMON. 16.5

Sandwiches

SERVED WITH FRITES OR SUB .50 FOR CUP OF SOUP OR BROUWER’S SALAD.

Lamb Burger. 8OZ PATTY GROUND IN-HOUSE WITH SPICY MERGUEZ SEASONINGS, TOPPED
WITH JULIENNED ROASTED RED PEPPERS, CHIPOTLE MAYO, AND FRESH MOZZARELLA. SERVED ON
A FRESH BAKED ROLL. 11.5

Falafel Sandwich. HOUSE-MADE FALAFEL PATTY ON ORGANIC FOCACCIA WITH
MEDITERRANEAN SALSA AND DRAGON SAUCE. VEGAN UPON REQUEST. 10

Croque Monsieur. GRUYÈRE ENCRUSTED ORGANIC COLUMBIA BREAD WITH
BLACK FOREST HAM. 9

Croque Savoyard. GRUYÈRE ENCRUSTED ORGANIC COLUMBIA BREAD WITH
ROASTED RED PEPPERS, FRESH BASIL, AND TOMATOES. 8.5

Epic Reuben. SMOKED PASTRAMI, APPLE WOOD SMOKED HAM, PEPPADEW 1000 ISLAND,
CREAM CHEESE, GRUYÈRE, AND PILSNER KRAUT, ON ORGANIC THICK CUT RYE. 11

Brouwer’s Speakeasy. TURKEY, APPLEWOOD SMOKED BACON, ARUGULA, TOMATO, ONION DILL,
HAVARTI, AND HONEY DIJIONAISE, ON CROISSANT. 11

OUR HOUSE-MADE MAYONNAISES CONTAIN RAW EGG.
CONSUMING UNDERCOOKED OR RAW FOOD MAY CAUSE FOODBORNE ILLNESS.

OUR CHICKEN IS FREE-RANGE ORGANIC AND OUR BEEF IS ALL NATURAL. OUR PRODUCE IS LOCAL, SEASONAL,
AND SUSTAINABLE WHENEVER POSSIBLE. OUR BREAD IS LOCAL, ARTISANAL, AND ORGANIC.

OUR SEAFOOD IS SEASONAL AND SUSTAINABLE

ALTHOUGH WE DO NOT ACCEPT RESERVATIONS

A COURTESY CALL FOR PARTIES OF 12 OR LARGER WOULD BE APPRECIATED.
NO SEPARATE CHECKS PLEASE. GROUPS OF 6 OR LARGER AN 18% GRATUITY WILL BE ADDED.

