



**5/11/2012**

**Pommes Frites**

True Belgian fried potatoes. Small **3.5**, medium **5.5**, large **6.5**.

Choose one of the following dipping sauces: Mayo, aioli, remoulade, dragon sauce, chipotle mayo, or curry ketchup. Extra sauce **.75**

**Cheese plate.**

Abbaye St. Mere *raw cow, France*; Ibores *raw goat, Spain*; Fourme D' Ambert *French Bleu*; Cana de Cabra *soft goat, Spain*. Local wildflower honey and sea salted walnuts, dates, crackers. **13**

**Appetizer Plate.**

Garlic-shallot spread, Zoe's salami and pepperoni, Vermont white cheddar, Fourme D'ambert, smoked salmon. Served with crackers, baguette, olives, crème fraîche, medium frites. **21**

**Teaser.**

Habanero-stout chili cheese frites con carne, white cheddar, crème fraîche. **7.5** or *Mild vegetarian black bean chili*. **7**

**Hand-Crafted Soups.**

Chicken chile verde or Veggie Black bean-smoked mushroom-stout. Served with organic bread.. Cup **4.5** Bowl **6**

**Bisque**

Smoked Penn Cove mussel bisque infused with stout, fresh steamed mussel, baguette. **6.5**

**Brouwer's Salad.**

Spinach & red onions tossed with dijon-sherry vinaigrette. Topped with toasted hazelnuts and gorgonzola.. **7**  
Add crispy bacon **8**. Add grilled chicken. **9.5** Add prawns. **10.5**

**Small Brouwer's Salad. 3**

**Beet and Endive.**

Boiled red beets, Belgian endive, toasted pecans, California chevre over a bed of mixed baby greens with balsamic vinaigrette. **9** Add grilled chicken **11.5** Add prawns. **12.5**

**Mussels and frites.**

**Traditional** Penn Cove mussels steamed in garlic-shallot-white wine-cream **14**

**Brouwer's.** Penn Cove mussels. with sautéed carrots, celery, onions, and leeks in a witbier cream sauce. **14.5**

**Vegetarian.**

Seitan French dip with Stout jus, sautéed mushrooms and onions, white cheddar, baguette. Side of horseradish crème fraîche. **10.**

**Stoofvleez.**

Traditional Belgian carbonade of Kobe beef, Zoe's bacon and St. Bernardus Abt 12 over pommes frites, thyme crème fraîche. **14**

**Steak frites.**

Grilled 12oz natural grass-fed beef, Gran cru reduction. Ribeye **21.5**, New York **21**, 10 oz. Kobe NY **24**.

**Lingcod and frites.**

Line-caught lingcod filet battered in Port Townsend Reel Amber. Served with remoulade and choice of dipping sauce. **12.5**

**Sausage Plate.**

Bangers n' Mash. House-made Berkshire pork sausage, mashed root vegetables, stout-mushroom country gravy, sweet hot mustard. **12**

**Chef's Cut.**

Pulled venison sandwich, Elysian *Peste* chocolate-chili stout BBQ sauce, jicama and fennel slaw, roasted jalapenos, baguette. A la carte. **12**

**Sandwiches served with a side of frites, substitute a cup of soup or Brouwer's side salad for 1.00**

**Lamb Burger.**

8oz patty ground in-house with spicy Merguez seasonings, roasted red peppers, chipotle mayo, and fresh mozzarella. **12.5** *Deluxe* **14.5**

**SBW Burger.**

House-ground venison & bacon half pounder, stout-mushroom country gravy, onions, Cider-cranberry-jalapeno chutney, romaine. **13.5**

**Brouwer's Speakeasy.**

Smoked turkey, apple wood smoked bacon, baby greens, tomato, red onion, dill havarti, honey dijonnaise, organic croissant. **12**

**Falafel Sandwich.**

House-made falafel patty on organic foccacia with Mediterranean salsa and dragon sauce. **10**

**Croque Monsieur.**

Gruyère coated organic Columbia bread with Black Forest ham, **9**

**Croque Savoyard.**

Gruyère coated organic bread, roasted red peppers, basil, tomatoes. **8.5**

**Desserts**

**Triple chocolate stout cheesecake** caramel sauce, whipped cream. **6.**

Elysian *Split Shot* Espresso Stout **Float**, vanilla bean ice cream. **7**

*Our house-made mayonnaises contain raw egg. Our steaks are cooked to order.  
Consuming undercooked or raw food may cause food borne illness.*