Brouwer's Seasonals & Classics

**Pommes Frites.** True Belgian fried potatoes. small 5, medium 6, large 7.5
Choose one of the following dipping sauces: mayo, aioli, rémoulade, Bourbon dragon sauce, chipotle mayo, or curry ketchup. Extra sauce .75

**Hand-Crafted Soups.** Served with organic bread. Ask your server about our daily specials.
Cup 5 Bowl 7.5 Cup of Soup and Side Brouwer’s Salad. 9

**Cheese Plate.** Abbaye St. Mere raw cow, France; Roblevilla Manchego aged sheep’s milk, Spain; Bleu D’Auvergne, France; Cana de Cabra goat, Spain. Fresh seasonal fruit and accompaniments, rosemary crackers. 13

**Appetizer Plate.** Garlic-shallot spread, Zoe’s salami and pepperoni, Vermont white cheddar, Bleu D’Auvergne, house-smoked salmon. Served with crackers, baguette, olives, crème fraîche, medium frites. 21

**Breakfast Croissant Deluxe.** Smoked bacon, black forest ham, organic egg over easy, white cheddar, Aardvark hot sauce, toasted croissant. 9 A la carte.

**Brouwer’s Salad.** Baby spinach & red onions tossed with our dijon-sherry vinaigrette. Topped with toasted hazelnuts and gorgonzola. 9
*Add chopped crispy bacon 2, Grilled chicken breast 4, Sautéed prawns 5, Small Brouwer’s. 5*

**Beet and Endive.** Boiled red beets, Belgian endive, toasted pecans, California chèvre over a bed of mixed baby greens with balsamic vinaigrette. 11 *Add grilled chicken breast 4, Prawns 5.*

**Steak Caesar.** 6 oz porter marinated flat iron steak, romaine, duck fat croutons, Grana Padano, spicy white anchovy and lemon dressing. 15.5

**Bier Cioppino.** Prawns, mussels, and rockfish in a tomato and pFriem Wit stew with orange zest, saffron and Thai basil, grilled garlic baguette. 17

**Traditional Mussels and Frites.** Penn Cove mussels. Sautéed shallots and garlic in a white wine cream sauce. Served with fresh baguette. 15

**Brouwer’s Mussels and Frites.** Penn Cove mussels. Sautéed carrots, celery, onions, and leeks in a witbier cream sauce. Served with fresh baguette. 15.5

**Stoofvlees.** Traditional Belgian stew made with American Kobe Beef, bacon and Sound Brewery Dubbel Entendre served over a bed of pommes frites with thyme crème fraîche. 14.5

**Steak Frites.** Grilled Oregon natural grass fed beef. Belgian Grand Cru reduction sauce. 12oz New York. 24 10oz American Kobe Shoulder Tender. 22 *Add whisky cream sauce. 3.5 Bleu cheese. 2.5*

**Rockfish and Frites.** Fresh local rockfish battered in Firestone Walker Double Barrel Ale. Served with rémoulade and choice of dipping sauce. 13
*Sandwiches served with a side of fries, substitute a cup of soup or Brouwer’s salad for 2.00*

**Lamb Burger.** 8oz Oregon grass fed lamb ground in-house with spicy Merguez seasonings topped with julienned roasted red peppers, chipotle mayo, and fresh mozzarella. Served on a fresh baked roll. 14.5

**Lamb “Deluxe”.** Bacon, arugula, caramelized onion, Mama Lil’s peppers, aioli and white cheddar. 16.5

**Falafel Sandwich.** House-made falafel patty on organic focaccia with Mediterranean salsa, dragon sauce. Vegan upon request. 11

**Croque Monsieur.** Melted parmesan and Emmenthaler cheese, Columbia bread, black forest ham. 11
*Add an organic egg. 1.5*

**Croque Savoyard.** Parmesan, Emmenthaler, roasted red peppers, basil, tomatoes. 10 *Add an organic egg 1.5*

**Brouwer’s Speakeasy.** Smoked turkey, apple wood smoked bacon, baby greens, tomato, red onion, dill havarti, honey dijonaise, organic croissant. 13

See reverse side for specials and desserts
Specials

Available daily 11am-3pm & 5pm-10pm (Sun-Wed), 5pm-11pm (Thurs-Sat)

Appetizer. Shrimp, aged gouda and Mama Lil’s sweet pepper croquettes, lemon wedge, sherry vinaigrette. 8

Vegetarian. Bowl of mushroom, red bean and poblano chili topped with pickled red onions and melted Vermont aged white cheddar, thyme crème fraiche, honey cornbread. 10

Sausage. House-made Hunter’s sausage, pilsner-caraway kraut, roasted fingerling potatoes, rye bread, stone ground mustard. 12.5

Seafood. Fried local oyster po’ boy sandwich with lettuce, tomato, Sriracha and Alabama sauce on baguette. 13 Served with a side of frites, substitute a cup of soup or Brouwer’s salad for 2.

Chef’s Cut. Grilled 10oz hanger steak served over duck fat sautéed fingerling potatoes and green beans, pickled red onions and peppers, butter lettuce and frisée, lemon-thyme vinaigrette. 22

Desserts

House specialties

Leonidas Belgian Chocolates, five assorted flavors straight from Brussels. 7

Stout float two scoops of vanilla bean ice cream and current stout on nitro. 7

Cheesecake. See server for current seasonal offerings. 6.5

Crème brulée infused with bier, blueberries. 6

Gaufre Liège. Cinnamon-vanilla waffle with caramelized sugar. Red wine poached pear. Vanilla bean ice cream. 7

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

We source all-natural, hormone and antibiotic-free Berkshire pork for our house-made sausage. Our chicken is all-natural and is hormone, antibiotic and cage-free. Our American Kobe and Oregon country beef and lamb are all-natural and antibiotic free. Our produce is local, seasonal, and sustainable whenever possible. Our bread is local, artisanal, and organic. Our seafood is local, seasonal and sustainable whenever possible.

Although we do not accept reservations a courtesy call for parties of 12 or larger would be appreciated. No separate checks please.

See reverse side for seasonal and classic menu items