

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, aioli, remoulade, dragon sauce, chipotle mayo, 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

Kaas Croquettes. A rich Gruyère cheese batter hand-coated in panko and deep fried until golden brown. 6 With bacon. 7

Smoked Salmon Plate. Naturally smoked, wild Alaskan Sockeye served with crème fraîche, grilled baguette, mixed greens, 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

Cucumber Salad. English cucumber, tomato, red onion, wild baby arugula, carrot, and creamy dill dressing. 8

Insalata Fesse Côtellette. Mixed greens, tomato, basil, garbonzo, red onion, salami, pepperoni, bleu cheese, hard boiled egg, and balsamic vinaigrette. 10



Entreés

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

Traditional Mussels and Frites.* The national dish of Belgium. Sautéed shallots and garlic in a white wine cream sauce. Served with fresh baguette. 15

Summer Mussels and Frites.* Sautéed shallots, garlic, lemon, and spicy fennel sausage in an absinthe-tomato sauce. Served with fresh baguette. 16

Brouwer's Mussels and Frites.* Sautéed carrots, celery, onions, and leeks in a Wittekerke witbier cream sauce. Served with fresh baguette. 14

Beer Battered Halibut and Frites. Beer battered, handcut halibut fillets. Served with remoulade. 14

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

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

Sandwiches

Served with frites or add .50 for cup of soup or Brouwer's salad.

Lamb Burger. 8oz patty ground in-house with spicy Merguez seasonings, topped with julliened roasted red peppers, chipotle mayo, and fresh mozzarella. Served on a fresh baked roll. 11

Falafel Sandwich. House-made falafel patty on organic foccacia with mediterranean salsa and dragon sauce. Vegan upon request. 10

Croque Monsieur. Gruyère coated organic Columbia bread with Black Forest ham. 8

Croque Savoyard. Gruyère coated organic Columbia bread with roasted red peppers, fresh basil, and tomatoes. 8

Seattle "Smoke Down" Panini. Smoked turkey, applewood smoked bacon, smoked English Dorset cheese, red onion, tomato and chipotle mayo. Served with a pickle spear. 10

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

Our chicken is free-range organic, 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 & sustainable

Vegetable oil from our fryers fuels vehicles in Washington.

*The mussels are seasonal. Ask your server for availability.

Although we do not accept reservations a courtesy call for parties of 12 or larger would be appreciated.
No separate checks please. Groups of 8 or larger 18% gratuity added.

