



POWER HOUR
3-6 PM

Vern's Warm Nuts

Assorted nuts seasoned with smoked sea salt, Spices, topped with Zoe's bacon crumbles. 3
Vegan upon request.

Power Hour Frites

Medium pomme frites with choice of sauce. 3

Power Hour Frites Deluxe

Small pomme frites, Belgian beer-cheese sauce
Curried ketchup, diced onion. 5

Soup & Salad

Brouwer's salad & a cup of soup. 7

Pretzel

Fresh baked pretzel, beer-cheese sauce
Stone ground mustard. 5

Sausage a la Carte

One house-made sausage Du Jour
Stone ground mustard. 5

Lingcod a la Carte

Beer-battered & fried lingcod, remoulade. 5

Carbonade Sliders

Traditional Belgian braised Kobe beef with
Bacon and St. Bernardus *Abt 12*.
Topped with beer-cheese sauce, Mini brioche. 8

Falafel "Fries"

Spiced and fried falafel sticks,
Bourbon dragon sauce, Hop-apricot chutney 5

Pasta Bolognese

House-made traditional meat sauce
Shaved parmesan, garlic baguette. 5

Chef's Choice

Chef's daily choice of spreads, toppings
or other small plate offerings.

P.H. Cheese Plate

Daily selection of two cheeses
Traditional accompaniments. 5

**Please see reverse side for
Lunch Specials**



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Lunch Specials**



Lunch Specials
11AM-3PM

Brouwer's Corned Beef Hash

House-cured Kobe beef brisket,
Peppers, onions, potatoes, one egg over easy.
11

Breakfast Bob Deluxe.

Smoked bacon, black forest ham,
One egg over easy, dill havarti, maple aioli
Toasted croissant.
7

*The following served with a side of frites,
Substitute a cup of soup or Brouwer's salad for 1.*

Croque Madame

Classic ham and gruyere sandwich
Topped with a lightly fried egg & green onions
10

Veggie Madame

Croque Savoyard topped with an egg
Gruyere, tomatoes, red bell peppers, basil
9

Sandwich Special

Three slices Zoe's thick cut smoked bacon
Heirloom tomatoes, mixed baby greens
Thai-basil hazelnut pesto, grilled Columbia.
11

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