Appetizer Package

(Choose 2 for your menu)

House Salad

Crisp greens, carrots, red onions and tomatoes in a red wine mustard vinaigrette.

Caesar Salad

Romaine lettuce, house-made croutons, bacon, Parmesan cheese and creamy garlic dressing.

Tomato Basil Bisque

A delicious bisque made with cream, butter, onions, tomatoes, basil and a hint of beer.

Bruschetta

Tomatoes, garlic, basil and crostini.

Dessert Package

Liege Waffle

Warm buttery Belgian-style waffle served with vanilla ice cream and our beer caramel sauce.

Apple Crumble Cheesecake

Baked cheesecake topped with caramelized apples.

Maple & Amber Beer Tarte

Baked in-house. Topped with pecan pretzel brittle.

Customize your Group Menu	
Appetizer + Main**	\$24*
Main + Dessert + Coffee**	\$28*
Appetizer + Main + Dessert + Coffee**	\$32*

^{*} Prices are per person. The above prices do not include taxes or tip

** For groups of 20 people or more

Main Package

(Choose 4 for your menu)

3 Brasseurs Burger

100% beef patty, maple beer sauce, bacon, smoked Gouda, lettuce, tomato and onion on a toasted bun. Served with fries.

Bacon & Cheese Burger

100% beef patty, smoked bacon, melted cheeses (smoked Gouda and American), minced onions, ketchup, mustard and a dill pickle on a toasted bun. Served with fries.

Carnivore Flammekueche

Smoked bacon, pepperoni, crumbled Italian sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.

Lilloise Flammekueche

Caramelized onions, smoked pork cheek, sautéed mushrooms, creamy Flamm sauce, Swiss and mozzarella cheeses.

Grilled Vegetables & Goat Cheese Flammekueche

Roasted peppers, sundried tomatoes, goat cheese, grilled zucchini and red onions baked on traditional flatbread with a Parmesan pesto cream sauce.

Garnished with arugula and balsamic reduction.

Carbonade Poutine

Pulled beef with bacon, onions, Dijon mustard, Lotus spiced cookies and Blonde beer on fries, cheese curds and poutine gravy

Fish & Chips 1 pc

Cod fillet (Ocean Wise Recommended) dipped in our house-made beer batter. Served with fries, creamy coleslaw and tartare sauce.

Spicy Chicken Sandwich

Crispy chicken breast smothered in Buffalo sauce on a potato bun, signature sauce, coleslaw and sweet pickles. Served with fries.

Double Pork Hot Dog

Smoked Oktoberfest sausage, pulled pork, house-made BBQ sauce, Gouda cheese, fried onions on a poppy seed bun. Served with fries.

Grilled Cheese Sandwich

Maître Jules, smoked Gouda, Swiss and mozzarella cheeses between two thick slices of buttered French bread. Served with fries and beer tomato basil bisque.

Chicken BLT

Grilled chicken, tomatoes, lettuce, smoked bacon and mayonnaise on a toasted bun. Served with fries.

Traditional Sauerkraut

Smoked Toulouse and Oktoberfest sausages, grilled Black Forest ham, served with beer marinated sauerkraut and potatoes.

Steak Frites

Add to your group menu for an additional \$15

10oz Canadian AAA New York steak, lightly seasoned and grilled, topped with maple bacon butter, served with fries.

