



SMOKED SALMON BRUSCHETTA 13

cucumbers, capers, gherkin, pickled onion, dijon crème fraiche

THREE LITTLE PIGS 13

roasted pork belly, grilled sausage, shaved ham, mustard, apple jam, micro greens

BITTERBALLEN 10

lightly breaded cheese stuffed meatballs, crispy kale, creamy demi glace

STEAK TARTARE **DU JOUR 13**

pickled eqq, fried capers, rye toasts, shallot aioli

MUSSELS 11

··· 《 ADDEHIZERS D&···

bratwurst, tomato, caper, belgian ale muerguez sausage, roasted peppers, saffron broth parmesan, leeks, chardonnay cream ginger, scallion, thai basil bacon, gorgonzola, zatar

BEACH FRITES

Half or Full order, 1 dipping sauce for half, 2 for large. Extra sauces .50 Smoked Garlic Aioli Wit Beer Cheese Sauce Beer Braised Onion Jam Curry Aioli Harissa Ketchup Avocado and Herb Molasses Barbecue

Beer Mustard

GRILLED EGGPLANT DIP 9

grilled eggplant, roasted garlic, olive oil, cucumbers, olives, warm baquette

POUTINE 12

beach frites, sausage gravy, white cheddar cheese curds

PRETZEL TWIST 8

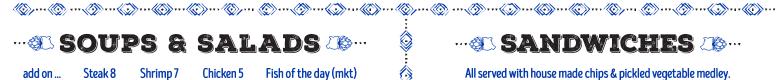
warm braided pretzel, belgian ale cheese sauce

CRISPY BRUSSELS SPROUTS 8

parmesan, caramelized onion-horseradish aioli

DEVILED EGGS 6

whipped hot sauce filling, gorgonzola, crispy pork



WILD MUSHROOM SOUP 6

sauteed mushrooms, caramelized leeks, potatoes, saison, porcini broth

THAI STYLE CHICKEN NOODLE 5.5

lemongrass, kaffir lime, thai basil, fried cellophane noodle, coconut broth

THE PIG SALAD 8

lettuce, baby endive, cherry wood bacon, gorgonzola, pear-champagne vinaigrette

MARKET SALAD 7.5

iceburg wedge, grape tomatoes, pickled egg, rye croutons, parmesan, green goddess dressing

BEET SALAD 9

baby kale, midnight moon aged goat cheese, crushed pepitas, pumpkin vinaigrette

CURRY CHICKEN SALAD PLATE 11

pea shoots, pickled radish, house waffle

SMOKED TUNA SALAD PLATE 12

chunk light tuna, smoked trout, dijon crème fraiche, aruqula, tomatoes, warm crepes

··· 《I SANDWICHES 』 ···

All served with house made chips & pickled vegetable medley. Substitute side salad or potato salad for \$2

APPLE BRAISED PORK 12

pickled fennel, pan jus, toasted pretzel roll

BELGIAN TURKEY CLUB 11

cherry wood smoked bacon, lettuce, tomato, sauce and alouse, to a sted sour dough

HOUSE BRINED PASTRAMI 11

provolone cheese, pickled vegetable relish, toasted rye

MACHINE GUN 12

muerquez sausage, aged cheddar cheese, sautéed onions, frites, harissa mayonnaise, toasted baquette

HOUSE BURGER 10

cheddar cheese lettuce, tomato, red onion, bicky sauce, toasted kaiser

THE GRAND BURGER 12

chimay cheese, cherry wood bacon, beer braised onion jam, toasted kaiser

·····

SHORT RIB FLAMMANDE 24

sour beer braised short ribs, stoemp, brussels sprouts

PAN SEARED SCALLOPS 25

whole grain risotto, chef's vegetable, fig reduction

GRILLED FLAT IRON 22

stoemp, hericot verts, leek butter, lambic demi

SPICY VEGETABLE STEW 17

dumplings, roasted vegetables, baby kale, harissa broth

BELGIAN HANGOVER PASTA 18

linguini, gruyere, ham, black pepper, olive oil, over easy egg

CHICKEN SCHNITZEL & WAFFLES 19

fried chicken breast, house waffle, sausage gravy add an easy over egg 1

BELGIAN SWEET 'N SOUR

stoemp, hericot verts, traditional sweet n' sour gravy

PAN SEARED HALIBUT MKT

potato pancakes, garlic kale, preserved lemon butter sauce

BRATWURST PLATE 19

beer-mustard kraut, house potato salad, pickled vegetables, chimay & aged cheddar cheeses

Stoemp 3 ··· Potato Pancakes, Apple Jam, Mustard Crème Fraiche 4 ··· Pickled Vegetable Medley 2 ··· SIDES ··· Chefs Vegetable 3 ··· Potato Salad 2

BOTTLES & CANS =

ALLAGASH SAISON 6

full bodied with accents of tropical fruit, citrus & spice

ALLAGASH WHITE 6

smooth & full bodied wheat beer, spiced with curacao orange peel & coriander

BLANCHE DE BRUXELLES 6 (can)

tart & refreshing wheat ale, notes or apricot, orange & honey

CHIMAY GRAND RESERVE 12

rich, robust & creamy flavors of fig, vanilla, & burnt brown sugar

DELIRIUM TREMENS 8.5 (can)

smooth, rich & perfumy, luring flavors of muscat & orange

DERANKE XX BITTER 9

hazy-golden golor, earthy citrus bitterness, finishes dry and complex

DOGFISH 60 MINUTE 4.75 (can)

continuously hopped, bright citrus flavors, finishes clean and refreshing

DOGFISH HEAD NAMASTE 5

medium bodied with notes of organic orange slices, lemongrass, & coriander

DUVEL TRIPEL HOP 8.75

entricing aromas, notes of green apple, lavender & citrus, finishes bitter & hearty

GREEN FLASH WEST COAST 6.75

full bodied west coast ipa with an assertive malt & hop profile

GOOSEISLAND SOFIE 7.5

barrel-aged saison, an abundance of orange zest, white pepper & creamy vanilla

LA CHOUFFE 8

unfiltered, pleasantly fruity, spiced with coriander & earthy hops

LEFFE BLOND 5

refreshing with a mild bitterness, clovey-ness aroma, hint of orange & cedar

LINDEMAN FRAMBOISE 9

wild fermented, magnificent aroma, tart raspberry flavor, pairs well with deserts

MIKKELLERS SPONTANDRY-HOPPED 9 (can)

piercing bitterness, tart flavors of orange, melon & mint

OMMEGANGS ROSETTA 8.75

rich, tart & creamy flavors of vanilla, toasted oak & dark cherries

OSKARBLUES DALE PALE ALE 4.75 (can)

toasted bread malt character, heaps of hop flavor, dry & delightful

RODENBACH RED ALE 8

refreshing, fruity & tart with flavors of sour cherry

STELLA ARTOIS 5(can)

light bodied, mild hop bitterness, finishes clean, dry & refreshing

TRAPPIST ORVAL 8

dry-hopped, effervescent & complex, unique flavors of citrus & earthy hay

TRAPPIST ROCHEFORT 8

herbal, rich flavors & character, refined spiciness, hints of fig & caramel

WESTMALLE TRAPPIST DUBBEL 8

soft body & complex aromas with a hint of tropical fruit

UNIBROUE LA FIN DE MONDE 7.5

complex & well balanced, delicious blend of fruit & spice, finishes dry

VICTORY DIRT WOLF 4.75

aggressively hopped imperial ipa, intense aromas, citrus, pine & earthy flavors

VICTORY GOLDEN MONKEY 6 (can)

hazy, full bodied & bursting with flavor, hints of muscat, banana & spice

SPECIALTY MARTINIS

FLEMING FUSION 10

wigle ginever gin, st. germaines elderflower liqueur, lime juice, pear juice, rosemary

FLANDERS COSMOPOLITAN 10

citrus vodka, grand mariner, lime, splash of sour mix & cranberry, chambord floater

SMOKING MONK 12

hennessy v.s.o.p, benedictine, grand mariner, dash of sweet vermouth, orange bitters, orange twist

MODERN ROYALE 9

vodka, st. germaines liqueuer, fresh lemon juice, floater of prosecco

BLOODIED BELGIAN 9

scotch whiskey, sweet vermouth, kriek lambic, blood orange juice

FRENCH NEGRONI9

wigle gin, sweet vermouth, lillet blanc, orange twist

CAPTAIN'S RESERVE BOTTLES

JOLLY PUMPKIN ORO DE CALABAZA BLONDE ALE (.375 ml) 12

sweet malt character with hints of citrus, white pepper & oaky buttery-ness, finishes tart, zesty & clean

GREEN FLASH LE FREAK 12

imperial belgian ipa, west coast bitterness, belgian dry finish

GOOSEISLAND HALIA SAISON (.750 ml) 40

famrhouse ale aged in wine barrels with whole peaches, bright, tart and refreshing on the palate

BRASSERIE DUPONT FORET (.750 ml) 22

organic version of dupont's classic farmhouse, rustic bread & grainy profile with a hint of close & pepper bouquet

LIEFMAN GOUDENBOND (.750 ml) 22

dark brown sour ale, tart flavors of cheery, apple & rhubarb with a hint of caramel

EVOLUTION WINTER MIGRATION BOURBON BARREL- AGED STRONG ALE (.750 ml) 35

dark strong ale aged in bourbon barrels, aggressive notes of dark chocolate, toffee & espresso

ALLAGASH FV-13 (.375 ml) 22

golden strong ale with huge notes of grapefruit & raspberry, hints of graham cracker, lime zest & vanilla

ALLAGASH FARM TO FACE (.375 ml) 22

acidic & refreshing flavors of peaches, green apple, & graham cracker, finishes dry

WEYERBACHER D'TANGO 25

dark strong ale aged in bourbon barrel with cherris & brett, sour flavors of dark cherries, bananas, vanilla & dark chocolate

Wines by the glass & bottle =

- RED -

LAMIALINA GERTRUDE RED BLEND (it) 8.5/36

rich, full bodied blend with a dry, fruity finish - a house favorite (ask about the pig)

WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTERS PINOT NOIR (ore) 10.5 / 44

vibrant dark fruit aromas with a hint of earthiness & smoke on the fruit driven finish

BEN MARCO MALBEC (ore) 9.5 / 40

medium to full bodied, loads of currant jam flavors with smooth & balanced finish

CLINE SONOMA COUNTY SYRAH (ca) 8.5 / 36

jammy, fruit driven wine with nice pepper & spice notes

MONTES ALPHA CABERNET (che) 9.5 / 40

smooth tannins with ripe blackberry, cherry & currant aromas & flavors

JESSIE'S GROVE EARTH, ZIN & FIRE ZINFANDEL (ca) 9/38

buckle up zin lovers - lush, expressive & complex with subtle pepper & spice

- WHITE -

MACON FUISSE WHITE BURGANDY (france) 10.5 / 44

the ultimate french chardonnay - rich, yet light, well balanced apple & citrus flavors

PARDUCCI SMALL LOT CHARDONNAY (california) 8.5 / 36

flavorful, pear, honey & crisp apple flavors with a creamy vanilla & caramel finish

WHITEHAVEN SAUVIGNON BLANC (new zealand) 9/38

refreshing lime zest & lemongrass characteristics with bright acidity

CHARLES SMITH KUNG FU GIRL REISLING (ore) 8.5 / 36

clean, fresh white stonefruit flavors with very subtle, sweet finish

EVOLUTION LUCKY NO. 9 WHITE BLEND (ore) 9/38

delicious "kitchen sink" blend of nine grape varities - a fantastic food wine

KIM CRAWFORD PINOT GRIS (nz) 9.5 / 40

elegant & supple with warm, spicy fruit flavors & a clean finish

MULDERBOSCH ROSE (s.af) 8.5 / 36

vibrant strawberry & watermelon aromas with nuanced earthiness of cabernet grapes