



Belgian Beer Café

HOPPETIZERS

- Garlic Parm Frites** 10.99
Served with mayonnaise, truffle aioli or curry ketchup Ⓢ Duvel
- B. Café Wings** 17.99
Choose hot, sweet chili, smoky BBQ, salt & pepper Ⓢ Stella Artois
- Aged Abbey Cheese Croquettes** 15.99
Hand breaded abbey cheese, diced red onion & jalapenos, remoulade Ⓢ La Chouffe
- Crispy Chicken Tenders** 17.99
Frites, coleslaw, sweet pepper aioli Ⓢ Mardesous Brun
- Maple Bacon Brussel Sprouts** 15.99
Crispy fried, chili flakes, grated parm Ⓢ Chimay White

SOUPS & SALADS

- Caesar Salad** 15.99
Asiago Caesar dressing, garlic croutons, bacon crisps, grated parm, toasted focaccia Ⓢ Delirium Nocturnum
+ grilled chicken 5.50
- Cobb Salad** 20.99
Grilled chicken, avocado, cherry tomatoes, red & green peppers, egg, bacon, shredded cheese, buttermilk ranch Ⓢ Stella Artois

- Lettuce Wraps** 19.99
Asian marinated chicken, assorted sautéed vegetables, crispy wontons Ⓢ La Chouffe
- Salted Pretzel** 13.99
Butter brushed, coarse salt, spicy pimento cheese dip Ⓢ La Chouffe
- Poutine** 13.99
Frites, cheese curds, mozzarella, Guinness peppercorn gravy, green onions Ⓢ Chimay White
+ Add double smoked bacon 2.99
- KFC (Korean Fried Cauliflower)** 16.50
Tempura battered, Gochujang, green onion, sesame seeds Ⓢ Stella Artois

- Charcuterie & Cheese** 17.99 / 24.99
Selection of meats, artisan Canadian cheeses, toasted focaccia, roasted garlic, pickled vegetables, marmalade Ⓢ Chimay White

- Classic Nachos** 20.99
Cheddar-jack cheese, jalapenos, diced peppers, diced tomatoes, green onion, black olives, salsa, sour cream
+ grilled chicken or ground chorizo sausage 5.50 Ⓢ Mardesous Brun

FLATBREADS

- Spicy Meat** 19.99
Red sauce, genoa salami, spicy sopressata, bacon, mozzarella, chili flakes Ⓢ Delirium Tremens
- Grilled Chicken & Pesto** 20.99
Basil pesto, goat cheese, cherry tomatoes, arugula, balsamic reduction Ⓢ Duvel

STEAKS

We proudly serve AAA Alberta beef, aged for a minimum of 28 days

- 6 oz. Sirloin** 24.99
Garlic mashed potatoes, seasonal vegetables, peppercorn demi-glace Ⓢ Delirium Nocturnum

- Steak Sandwich** 22.99
6 oz sirloin, focaccia, sautéed peppers & onions, chipotle aioli, frites Ⓢ Stella Artois

- Add to your steak**
Sautéed mushrooms 2.99
Guinness peppercorn gravy 2.99

MUSSELS

Our Belgian Pride!

Ocean wise P.E.I Blue mussels served with frites. All our mussels are cooked with our signature vegetable mixture



ocean wise. A SUSTAINABLE CHOICE

- Brussels Mussels** 20.99
Stella Artois, ground chorizo sausage, tomato, sambal sauce Ⓢ Duvel

- Natural** 18.99
White wine, garlic Ⓢ Stella Artois

+ toasted focaccia 3.99

BURGERS & SANDWICHES

Gluten free buns, "bunless", or plant based patty available upon request

- B.Café Burger** 18.50
Tomato, lettuce, onion, pickles, mayo, café sauce Ⓢ Gulden Draak
- Mushroom Cheese Burger** 19.99
Beef patty, sautéed mushrooms, bacon, havarti, mayo, café sauce Ⓢ Rochefort 10
- BBQ Bacon & Cheddar Burger** 20.99
Signature BBQ sauce, bacon, tomato, cheddar, onion, café sauce, lettuce, pickles Ⓢ Rochefort 8
- Crispy Fish Sandwich** 18.99
Beer battered cod, remoulade, crunchy slaw, frites Ⓢ Stella Artois
- Avocado Chicken Sandwich** 19.99
Chicken breast, smashed avocado, chipotle aioli, bacon, lettuce, tomato, cheddar Ⓢ Mongozo Pilsner
- Roasted Turkey Clubhouse** 20.99
Toasted sour dough, house roasted turkey, havarti, bacon jam, mayo, apple slice, lettuce, tomato Ⓢ Triple Karmeliet
- Nashville Hot Chicken Sandwich** 20.99
Crispy buttermilk fried chicken, hot butter sauce, sweet pickles, crunchy slaw Ⓢ La Chouffe

MAINS

- Pan Roasted Icelandic Cod** 24.99
Center cut Icelandic cod, fine herbs & lemon butter, 7 grain rice blend, seasonal vegetables Ⓢ Saison Dupont
- Chicken & Waffles** 23.99
Crispy boneless chicken, liege waffle, garlic mashed potatoes, Guinness peppercorn gravy Ⓢ Stella Artois
- Fish & Frites** 22.99
Beer battered cod, frites, crunchy slaw, remoulade Ⓢ Banded Peak IPA
- Bratwurst Sausage & Mash** 21.99
Beer braised pork sausages, garlic mashed potatoes, Guinness peppercorn gravy Ⓢ La Chouffe

DESSERTS

- Carrot Cake** 10.50
Cream cheese icing, walnuts, toasted almonds Ⓢ Budweiser
- Hot fudge Sundae** 9.99
Vanilla ice cream, candied pecans, chantilly cream, hot chocolate fudge Ⓢ Frülí

Ⓢ Our master beer sommelier has selected some outstanding beer pairings

Eating raw or undercooked fish, shell fish, eggs or meat increases the risk of foodborne illnesses. Please inform your server of any food allergies.

- Chicken Alfredo** 21.99
Rigatoni, goat cheese, roasted mushrooms, grated parm, toasted focaccia Ⓢ La Chouffe



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BREAKFAST

Smashed Avocado Toast 13.99
Toasted sourdough, EVOO drizzle, smashed avocado, goat cheese, diced tomatoes, balsamic reduction
+ egg 3.50

Belgian Liège Waffles 17.99
Classic Liège waffles made with yeast & pearl sugar, mixed berry compote, maple syrup
+ fresh seasonal fruit 4.99
+ sausage or bacon 3.50
+ chantilly cream 0.99

Granola 15.50
Vanilla yogurt, granola, raisins, almonds, seasonal fruit ① Früli

Fried Egg & Bacon Sandwich 17.50
Fried egg, bacon, aged cheddar, tomato, mayo, arugula with citrus vinaigrette, potato wedges ① Stella Artois

Breakfast Classique 18.50
Two eggs, sausage or bacon, toast, potato wedges ① Pauwel Kwak

Big Belgian Breakfast 20.99
3 eggs, 2 sausages, 2 pieces of bacon, potato wedges, one Liège waffle ① Hoegaarden

Eggs Benedict 19.50
Poached eggs, boursin cheese, double smoked bacon, hoegaarden hollandaise, toasted English muffin, potato wedges ① Gouden Carolus

California Eggs Benedict 18.99
Poached eggs, tomato & avocado, hoegaarden hollandaise, toasted English muffin, potato wedges ① Chimay White

Herb & Aged Cheddar Omelette 18.99
3 egg omelette, toast, potato wedges ① Cuvee des Jacobins
Additional toppings (ground chorizo, diced tomatoes, onions, sautéed mushrooms, spinach, peppers) 0.99/each

Steak & Eggs 22.99
6 oz AAA Alberta beef sirloin, 2 eggs, potato wedges, toast ① Maredsous Brune

MORNING LIBATIONS

Beerмосa 11.99
Hoegaarden, orange juice

Café Mimosa 13.99
Zonin Prosecco Cuvee (200ml bottle), orange juice

Grapefruit Mimosa 13.99
Zonin Prosecco Cuvee (200ml bottle), grapefruit juice

The Grand Mimosa 15.99
Zonin Prosecco Cuvee (200ml bottle), Grand Marnier, orange juice

Kir Royale 11.99
Terre di san venanzio prosecco brut topped with crème de cassis

Irish Coffee 9.99
Jameson's Irish Whiskey, sugared rim, lightly whipped cream & coffee

Café Cloud Nine 9.99
Baileys, frangelico, kahlua, sugared rim, lightly whipped cream & coffee

Spanish Coffee 9.99
Brandy, kahlua, sugared rim, lightly whipped cream & coffee

Früli Sangria 12.99
Früli strawberry beer, Beringer Rose, peach schnapps, fruit juices, topped with mixed berries and soda

Traditional Caesar 10.50
Vodka, clamato & signature spices

BBQ Caesar 10.50
Bourbon, HP sauce, clamato & signature spices

BBC Signature Caesar 11.50
Genever, lime juice, pickle juice, sambal, celery bitters, clamato & signature spices

MORNING BUZZ

We are proud to feature coffees craft roasted locally by Coffee Concept. Our custom blend is sustainably sourced, with notes of fresh melon, sparkling acidity and a creamy finish.

Coffee 4.50

French Press 5.99

Espresso / Decaf Espresso 4.99

Cappuccino / Decaf Cappuccino 5.50

Latte / Decaf Latte 5.50

Americano / Decaf Americano 4.50

Mocha 5.50

Hot Chocolate 5.50

Steven Smith Teamaker Teas 4.50
English breakfast, earl grey, chamomile blend, peppermint, chai tea, green tea, orange pekoe

Chai Tea Latte 5.99

BREAKFAST BOWLS

Berry & Chia Smoothie Bowl 17.99
Mixed berries, oat milk, honey, chia seeds, granola, coconut, hemp hearts, banana, topped with seasonal berries ① Früli

Wanderlust Bowl 19.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, sautéed onions, mushrooms & bell peppers, fresh avocado & cherry tomatoes, hoegaarden hollandaise ① Duvel

Nomad Bowl 18.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, double smoked wild boar bacon, sautéed mushrooms, truffle oil, hoegaarden hollandaise ① Gulden Draak

Chorizo Breakfast Bowl 17.99
2 poached eggs, spinach, potato wedges, Quebec cheese curds, ground chorizo sausage, hoegaarden hollandaise ① Saison Dupont

LET'S GET YOU STARTED.

WATER, JUICE, MILK & POP

S. Pellegrino 750 ml (sparkling)

Montellier 500 ml (sparkling)

Life WTR 1l (still)

Orange juice

Grapefruit Juice

Apple Juice

Milk

Fountain Pop

RockStar energy drink