



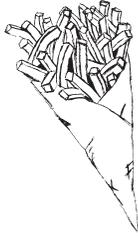
EAT * DRINK * CENTRAAL

2306 S KINNICKINNIC AVENUE BAY VIEW, WISCONSIN

CENTRAAL

PHONE: 414 755 0378 WEBSITE: CAFECENTRAAL.COM

FRITES CONE



TRADITIONAL FRITES 5.95

SWEET POTATO FRITES 6.95

Served with your choice of two dipping sauces

HOUSE-MADE DIPPING *sauces*

EXTRA DIPPING SAUCE 75¢

Sriracha Mayonnaise
Jalapeño Ranch
Roasted Garlic Aioli
Chipotle Sour Cream

Basil Aioli
Sriracha Ginger BBQ
Bistro Pub Sauce
Curry Ketchup
House-made Ranch

APPETIZERS

AVOCADO HUMMUS 10.95

Avocado cilantro hummus drizzled with lemon chili oil served with watermelon radish, celery, cucumber, carrots, mini sweet peppers and house-made naan chips.

POPERINGS HOMMEL

SHIITAKE POTSTICKERS 9.95

House-made potstickers stuffed with cream cheese, black garlic, shiitake mushrooms and scallions. Served with a ginger garlic teriyaki sauce.

NORTH COAST SCRIMSHAW

CALAMARI 12.95

Point Judith calamari, dusted with flour and fried with peppadew peppers, pepperoncinis and balsamic marinated cippolini onions. Served with Sriracha mayo.

CUVEE DES JACOBINS ROUGE

FRIED FOUR CHEESE RAVIOLI 9.95

House-made ravioli stuffed with four cheeses and dusted with Parmesan. Served with sugo pomodoro dipping sauce. **DUCHESSE DE BOURGOGNE**

BACON ARTICHOKE DIP 11.95

Artichoke, bacon, mozzarella, Parmesan, onion and Fresno pepper dip served with house-made naan chips and mini sweet peppers. **NORTH COAST RED SEAL**

VEGETARIAN SPRING ROLLS 8.95

Two rice paper rolls filled with napa cabbage, rice noodles, carrots, basil, mint, cucumber and ginger. Served with Thai peanut dipping sauce and wasabi.

GREEN'S "DISCOVERY" AMBER

POTATO BACON PIEROGIES 9.95

House-made pierogi filled with bacon, fontina cheese and chive-mashed potatoes. Served with a chive sour cream.

CHIMAY RED

ROASTED DUCK EGG ROLLS 11.95

Deep fried, hand rolled egg rolls filled with roasted duck, cabbage, ginger, carrot, garlic, Fresno peppers, scallion and cilantro. Served with a citrus garlic Sriracha dipping sauce.

HITACHINO WHITE NEST ALE

BIG SOFT PRETZEL 4.95

Fresh-baked pretzel, served with spicy Dijon mustard.

KARBEN4 DRAGON FLUTE

KETTLE CHIPS 4.95

House-made chips served with fermented black garlic French onion sour cream.

NORTH COAST PRANQSTER

BIER RINGS 9.95

High Speed Wit beer-battered tempura onion rings and pickles served with bistro pub sauce. **DESCHUTES FRESH SQUEEZED IPA**

SALADS

Add chicken 3.95; Atlantic salmon 5.95; spiced shrimp 5.95

CAJUN SHRIMP 14.95

Seared Cajun spiced shrimp, arugula, avocado, sweet corn and cotija cheese tossed in a zesty blackened ranch dressing. Topped with corn tortilla strips. **TROUBADOUR MAGMA**

PEAR BRIE & AVOCADO 11.95

Organic spring mix, avocado, pears, Brie, grape tomatoes, red onion and spiced pepitas tossed in a basil-dijon vinaigrette. **MONK'S FLEMISH**

CENTRAAL 9.95

Organic spring mix, apples, buttermilk bleu cheese and sliced almonds tossed in a lemon dressing. **RESTORATION SUGAR RIVER SEMI-DRY CIDER**

KALE, ARUGULA & QUINOA 11.95

Kale, arugula, quinoa, dried cherry berry mix, maple walnuts and goat cheese tossed in a ginger cranberry vinaigrette. **DUVEL**

ATLANTIC ROASTED SALMON 16.95

Atlantic salmon, spinach, goat cheese, spiced pecans, and dried cherries in a Dijon maple vinaigrette. **GULDEN DRAAK**

SOUPS

ROASTED CREAM OF MUSHROOM 3.95 / 5.95

Sherry cream, roasted mushrooms
PALM

CHORIZO CHILI 3.95 / 5.95

Jalapeño and poblano peppers, chorizo, sour cream, onions, cheddar
LAZURITE IPA

These items are vegetarian

These items are vegan

Many of our vegetarian items can be made vegan- ask your server!

BIERKLASSE™ SUGGESTIONS



*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

from the GRILL

Our burgers are grass-fed, grain-finished, fresh Angus patties that are free from any antibiotics and hormones. All burgers and sandwiches served with frites unless otherwise noted. Substitute sweet potato frites for 1.00; substitute a small Centraal salad or a cup of soup/chili for 2.00; Lettuce, tomato and onion are available upon request.

CENTRAAL BURGER* 11.95

A sea-salt and black pepper seasoned patty with sautéed mushrooms and Swiss cheese.

HOLLANDER IPA

SINGLE SPEED BURGER* 9.95

A sea-salt and black pepper seasoned patty.

PALM

JALAPEÑO BARBECUE BURGER* 12.95

A sea-salt and black pepper seasoned patty with thick-cut bacon, bleu cheese, crispy jalapeños, house-made barbecue sauce and jalapeño ranch. **MKE HOPFREAK**

BLACK BEAN BURGER 9.95

House-made black bean cake with lettuce, tomato, red onion, and Sriracha mayo. **BLANCHE DE BRUXELLES**

BAY VIEW BURGER* 12.95

A sea-salt and black pepper seasoned patty with thick-cut bacon, Wisconsin aged sharp cheddar and ale-braised onions.

CENTRAAL QUADDER

SPICY BACON AVOCADO BURGER* 13.95

A sea-salt and black pepper seasoned patty topped with three chili Gouda, avocado, thick-cut bacon, crispy BBQ onions and chipotle Cholula. **MKE BREWING HOP FREAK**

AMSTERDAMMER BURGER* 13.95

A smoked black sea salt-seasoned patty topped with cheddar, Swiss, pickled red onions, beer-battered onion ring, lettuce, tomato and bistro pub sauce on a kloud bun.

LAKEFRONT FIXED GEAR

SANDWICHES

BLACKBERRY TURKEY 11.95

Roasted turkey, Swiss cheese, spicy giardineira peppers and red onions on a toasted ciabatta with blackberry jam.

ENGELSZELL BENNO

BRAISED GOAT TACOS 12.95

Three flour tortillas filled with braised goat, topped with romaine, stone fruit salsa and green onion. Served with tortilla chips and pico de gallo. **AFFLIGEM BLONDE**

CAROLINA FRIED CHICKEN 12.95

House-recipe buttermilk-fried chicken tossed in Carolina BBQ served over cucumber pickles and spicy finger hot peppers and topped with roasted garlic aioli and lettuce. Served on Italian bread.

LAKEFRONT RIVERWEST

BACKPACKER'S BLACK BEAN TACOS 10.95

Three soft flour tortillas filled with chili black beans and pickled avocado, and topped with fried plantains, chipotle sour cream, spiced pepitas, pickled vegetables and cotija cheese. Served with tortilla chips and pico de gallo. **KWAREMONT BLONDE**

THE KULMINATOR 12.95

Grilled cheese sandwich of smoked Gouda, dill havarti, American, Muenster, thick-cut bacon and oven-roasted tomatoes on toasted nine grain bread. **KWAK**

BRIE TURKEY CAFÉ CLUB 12.95

Roasted turkey, Brie, thick-cut bacon, red onion, and Asian pears on toasted bread with cranberry chutney and roasted garlic aioli.

HIGH SPEED WIT

GRILLED CHICKEN & AVOCADO 12.95

Grilled chicken breast with avocado, thick-cut bacon, spicy red onion jam and basil aioli, served on a nine grain ciabatta bun.

UNIBROUE LA FIN DU MONDE

BRAISED PORK TACOS 11.95

Three flour tortillas filled with Cholula braised pork. Topped with chipotle sour cream, sweet pepper relish and lettuce. Served with tortilla chips and pico de gallo. **WITTEKERKE WILD**

BELT & A* 10.95

Applewood smoked bacon, fried eggs, sliced tomato, green leaf lettuce and avocado on nine grain bread with basil aioli.

AFFLIGEM BLONDE

ENTREES

ROSEMARY GOAT CHEESE MAC 13.95

Cavatappi noodles tossed in creamy goat cheese sauce infused with rosemary oil. Topped with goat cheese and herbed bread crumbs. Add chicken 3.95 **PETRUS AGED PALE**

SHRIMP BUCATINI 15.95

Jumbo shrimp tossed with house-made sugo pomodoro, red pepper chili flake and bucatini pasta, topped with basil and shaved Parmesan. **LAZURITE IPA**

ASIAN CHICKEN RICE BOWL 14.95

Asian caramel chicken over jasmine teriyaki rice with bok choy, sweet peppers, sugar snap peas, water chestnuts and spring onions with fried garlic and crushed cashews. **UNIBROUE DON DE DIEU**

BENELUX MEATLOAF 15.95

A unique blend of ground beef, vegetables, and spices, slow roasted and served over mashed potatoes, ale-braised onions and Tandem Dubbel gravy. **TANDEM DUBBEL**

SHORT RIB NOODLE BOWL 17.95

House-braised and caramel-glazed short ribs and mushrooms over broccolini, red peppers, bok choy, carrots, green onion and rice noodles. Topped with fried garlic.

ANDECHS WEISSBIER DUNKEL

HORSERADISH HERB CRUSTED SALMON 18.95

Horseradish herb crusted salmon over a roasted fingerling potatoes. Topped with beurre blanc and served with haricots verts.

OMMEGANG HENNEPIN

MUSHROOM GARLIC RISOTTO 14.95

Arborio rice mixed with creamy Brie, roasted mushrooms and garlic. Topped with crispy onions, arugula and drizzled with chili and chive oil. Add chicken 3.95 **ST. BERNARDUS PRIOR 8**

GLUTEN FREE MENUS?

WE HAVE OPTIONS! ASK YOUR SERVER

DESSERT

HOT BEIGNETS 6.95

Old fashioned bag of house-made beignets with hot Belgian chocolate sauce. **LINDEMAN'S FRAMBOISE**

FUDGE BROWNIE SKILLET 7.95

White chocolate chunk brownie, topped with salted caramel pretzel ice cream, chocolate sauce and strawberries.

CENTRAAL QUADDER

PUMPKIN CHEESECAKE PARFAIT 6.95

House-made pumpkin cheesecake mousse over a graham cracker crumble topped with whipped cream, white chocolate chunks, Lowlands Tandem Dubbel beer caramel and a gingersnap cookie.

FOUNDERS BREAKFAST STOUT

BANANA & CHOCOLATE BREAD PUDDING 6.95

Chocolate and banana bread pudding topped with peanut butter caramel and crème anglaise.

MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO BALTIC PORTER