

STARTERS

BEIGNETS 5.95 🍯

House-made beignets, confectioners' sugar, chocolate dipping sauce

GLASS O' BACON 5.95

Thick-cut bacon, agave glaze, black pepper

HOUSE-MADE CHEESE CURDS 9.95 🍯

Fried white cheddar cheese curds, Sriracha ranch

COCONUT BANANA BREAD 6.95 🍯

Candied walnut, coconut, banana, orange zest, fondant, orange honey butter

AUTH LIÈGE ENTIC WAFFLES

Dense, sweet and organically-shaped, these are true Belgian waffles made with our traditional brioche-based dough and pearl sugar.

100% Pure Wisconsin Maple Syrup 1.50

FRESH BERRY 10.95 🍯

Liège waffle, creme fraiche, strawberries, blackberries, blueberries, maple syrup

DOOR COUNTY CHERRY 8.95 🍯

Liège waffle, Door County cherry sauce, house-made whipped cream

NUTELLA BANANA 9.95 🍯

Liège waffle, nutella, banana

CLASSIC 7.95 🍯

Liège waffle, maple syrup



FRITES CONE

A quintessential Belgian snack, served in a traditional paper cone. Includes your choice of two dipping sauces.

Traditional Frites - 5.95 🍯

Sweet Potato Frites - 6.95 🍯

DIPPING SAUCES

Choose from our selection of house-made dipping sauces.

Sriracha Ranch
Basil Aioli
Chipotle Aioli
Sriracha Mayonnaise
Buttermilk Ranch
Roasted Garlic Aioli
Herb Garlic Aioli
Curry Ketchup

EXTRA SAUCE .75

BRUNCH

QUICHE LORRAINE-ISH 9.95

Eggs, onion, bacon, Swiss chard, Gruyère, Mornay sauce, side Canal House salad

North Coast Prangster 🍷

BELT & A* 11.95

Thick-cut bacon, fried eggs, tomato, avocado, green leaf lettuce, nine-grain bread, basil aioli, side of Hollander potatoes

High Speed Wit 🍷

AMERICANA* 8.95

Two eggs your way, Hollander potatoes, whole wheat toast, your choice of: thick-cut bacon, Black Forest ham, or breakfast sausage links

One egg Americana 6.95

Leffe Blonde 🍷

CHORIZO SCRAMBLER BURRITO 12.95

Scrambled eggs, chorizo, cotija cheese, fried fingerling potatoes, jalapeño cheddar tortilla, chili rojo, chipotle cheese sauce, sour cream, fresh tomato salsa

Lagunitas IPA 🍷

PRETZEL BREAKFAST SAMMY* 11.95

Shaved Black Forest ham, toasted Miller Baking pretzel bun, Muenster, thick-cut bacon, herb garlic cheese, scrambled egg, side of Hollander potatoes

Hollander IPA 🍷

BLUEBERRY PANCAKES 8.95 🍯

Three fluffy blueberry pancakes, house-made cinnamon blueberry butter. Get it plain for 7.95

Boffending Fruit 🍷

BERRY BASIL FRENCH TOAST 10.95 🍯

Cinnamon-coated challah French toast, fresh berries, creamy mascarpone cheese, basil

Lindemans Framboise 🍷

CINNAMON STREUSEL FRENCH TOAST 10.95 🍯

Challah French toast, cinnamon streusel, orange honey butter

Kwak 🍷

TRADITIONAL EGGS BENEDICT* 10.95

Toasted english muffin, Canadian bacon, poached eggs, house-made hollandaise, side of Hollander potatoes

St. Feuillien Saison 🍷

BREWCITY BENEDICT* 11.95

House-made cheddar-chive biscuit, house-recipe breakfast sausage patties, poached eggs, house-made hollandaise, side of Hollander potatoes

Lakefront Riverwest Stein 🍷

FRESH-CUT EGG WHITE OMELET 10.95 🍯

Egg whites, organic spinach, green onion, Italian parsley, basil, roasted mushrooms, green tomatoes, house-made garlic herb cheese, side of Hollander potatoes and whole wheat toast

Unibroue Don De Dieu 🍷

BACON & CHEDDAR OMELET 9.95

Three-egg omelet, thick-cut bacon, Hook's cheddar cheese, side of Hollander potatoes and whole wheat toast

MKE O-gii 🍷

HOT MESS SKILLET* 13.95

Thick-cut bacon, sausage, Black Forest ham, fried eggs, fried fingerling potatoes, Belgian bier cheese sauce, cheddar cheese

Tripel Karmeliet 🍷

CROQUE MADAME* 12.95

Black Forest ham, thick-cut bacon, Gruyère, Dijon mustard, sourdough, Mornay sauce, sunny side up egg, side Canal House salad

Poperings Hommel 🍷

TENDERLOIN GRATIN SKILLET* 12.95

Shredded gratin potatoes with garlic and Gruyère, tenderloin, roasted mushrooms, red onion, peppers, fried eggs, house-made hollandaise sauce

Houblon Chouffe 🍷

BERRY NUT OATMEAL 9.95 🍯

Steel cut oats, coconut milk, whole milk, candied walnuts, slivered almonds, pecans, blueberries, dried cranberries, toasted brown sugar, blueberry cinnamon butter topping

Ommegang Rosetta 🍷

QUINOA SKILLET* 11.95 🍯

Quinoa, portobello mushrooms, butternut squash, oven-roasted yellow tomatoes, scallions, fried eggs, fire-roasted tomato sauce

Lakefront New Grist (Gluten Free) 🍷



WORLD TRAVELERS

Each year, members of our café staff travel the world for inspiration as far away as Belgium, the Netherlands and Germany, and as close as local breweries and Wisconsin farms in the hopes of making your next visit a truly memorable one.



LIFE IS BETTER ON TWO WHEELS

Visit Lowlands Europe and its love affair with the bicycle becomes apparent very quickly. We share this velo-love by sponsoring annual bike races at our Cafés, supporting teams like Hollander-Benelux Racing and organizing weekly rides from our cafés. Love to ride? Consider supporting local cycling at wisconsinbikfed.org



FRIENDS MAKE EVERYTHING BETTER

Not only do we collaborate with some of the world's best brewers of bier, but also roasters of coffee. Our friends at Milwaukee's own Collectivo provide our organic, fair-trade house coffee blend.

"GEZELLIG"

The Dutch have a knack for inventing words that don't translate readily into English. One such word is "gezellig." Gezellig can be translated as a cozy, or nice atmosphere, but can also connote the feeling of seeing someone after a long absence, or the warm feeling you get when spending time with friends. If you've ever been to a grand café in Lowlands Europe, there's no better word to describe them than "gezellig." Here at Café Hollander we try to create that feeling in all that we do.

More at lowlandsgroup.com/gezellig

CAFÉ HOLLANDER

FRIENDLY FOOD

We pride ourselves on cooking real, honest food made from scratch. Food meant to be enjoyed with friends. We cook with fresh—often organic—produce, source antibiotic and steroid-free chicken, and utilize local Wisconsin suppliers for our dairy, maple syrup, sausage, honey, coffee and more. We say "no" to things like high fructose corn syrup and bleached white flour, while making all of our dressings, sauces and desserts in-house. We cook like we're cooking for our friends, because that's what we hope you'll leave our café as.

More at lowlandsgroup.com/food

SOUP & SALADS Add chicken for 3.95 or Norwegian salmon for 5.95

BEET & AVO 11.95 
Roasted beets, avocado, Marieke aged Gouda, organic arugula, caraway vinaigrette

CANAL HOUSE 9.95 
Organic mixed greens, cucumber, cherry tomatoes, red onions, red wine vinaigrette

CHOPPED CHICKEN 13.95
Grilled chicken, thick-cut bacon, avocado, hard boiled egg, Hook's 3-year aged cheddar, organic mixed greens, carrots, tomatoes, bleu cheese dressing

TOMATO BISQUE 3.95/5.95 
Roasted tomatoes, onion, garlic, basil creme fraiche, Parmesan crouton

HANDHELDS & MORE

Our burgers are grass-fed, grain-finished, fresh Angus patties that are free from any antibiotics and hormones and served with Hollander potatoes; sub fries for no cost; sub sweet potato fries for 1.00; side Canal House salad or cup of soup for 2.00.

CAFE BURGER* 12.95

Thick-cut bacon, yellow cheddar, ale-braised onions, kloud bun

SCONNIE BURGER* 14.95

Spicy garlic pickles, Cudahy bacon, Wisconsin-aged cheddar cheese, Miller Bakery pretzel bun, skewer of cheese curds and pickles

BIG SMOKEY BURGER* 13.95

Smoked Gouda, applewood smoked bacon, avocado, smoked chipotle aioli, kloud bun

THE VEGE 10.95

House-made pistachio puy lentil veggie patty, avocado, Roma tomato, smoked chipotle aioli, crispy onions, kloud bun

BACON AVOCADO CHICKEN 12.95

Ciabatta flatbread wrap, spicy garlic aioli, chicken, avocado, thick-cut bacon, tomatoes, organic arugula, Sriracha ranch

THE KULMINATOR 12.95

Smoked Gouda, dill havarti, American, Muenster, thick-cut bacon, oven-roasted yellow tomatoes, griddled nine-grain bread

BBQ PULLED PORK 11.95

Sriracha-ginger BBQ pulled pork, sweet pepper relish, crispy BBQ onions, Miller Baking pretzel bun

AVOCADO CUCUMBER 10.95

Avocado, garbanzo bean spread, cucumber, mini sweet peppers, organic arugula, basil aioli, sourdough, side Canal House salad

MACARONI AND CHEESES 13.95

Goat cheese, Brie, Muenster, American, herb garlic cheese, Peppadew peppers, cavatappi noodles, toasted bread crumbs. Add fried eggs* 1.95
Add chicken or chorizo for 3.95

BLOODY MARYS

All Bloody Marys feature our house-made, scratch bloody mix and are served with a house chaser.

THE MILWAUKEEAN 9

Local Rehorst horseradish-infused vodka, pickle, bacon, white cheddar curd, Lakefront Fixed Gear float

THE SOUTHSIDER 8.5

Local Rehorst peppercorn-infused vodka, pickle, spicy pepper, jalapeño stuffed olive

THE TRADITIONAL 8

Vodka, pickle, carrot, olives, celery
Make it Gluten-Free for 8.5

THE "LUX" BLOODY MARY 10

Prairie Vodka, Luxembourg mustard, herbs de Provence, pickle, carrot blue cheese stuffed olives, haricot vert, Bofferding chaser

TWISTED LION 9

Local Twisted Path Roasted Chipotle and Pink Peppercorn vodka, spicy garlic pickle spear, carrot

See the drink menu for additional Bloody Mary's!

MIMOSAS

BIER MOSA 7

Fresh orange juice and High Speed Wit

MIMOSA 6.5

Fresh orange juice and Champagne

GREYHOUND MIMOSA 8

Rehorst Citrus & Honey vodka, grapefruit juice, rosemary simple syrup, Champagne

BERRY BLAST MOSA 8

New Amsterdam Berry vodka, Champagne, pineapple juice

See the drink menu for additional mimosas!

SIDES

ENGLISH MUFFIN 1.50
THICK-CUT BACON 2.95
BLACK FOREST HAM 3.95
BREAKFAST SAUSAGE 2.95
FRESH FRUIT 2.95

HOUSE-MADE GRANOLA 2.95
HOLLANDER POTATOES 2.95
ONE EGG* 1.50
WHOLE WHEAT TOAST 1.50
LOW-FAT YOGURT 1.95

FRESH BREWED COFFEE DRINKS

ESPRESSO DRINKS

Made with double shot of espresso and served with a dark chocolate square

Cafe Mocha 3.95
Cafe Latte 3.95
Cappuccino 2.95
Americano 2.95
Double Espresso 2.95

ORGANIC, FAIR-TRADE DRIP COFFEE

Café Au Lait 2.95
Lowlands House Blend 2.50
Decaf Lowlands Blend 2.50

EXTRAS

Extra shot of espresso 1.00
Substitute soy milk 0.75
Flavor shot 0.75
Almond milk also available

OTHER BEVERAGES

FRESH ORANGE JUICE CHAI LATTE 3.50
Small 2.95 Large 4.75 HOT CIDER 3.95
HOT CHOCOLATE 2.95

FRUIT JUICE 2.00/4.00
Apple, Grapefruit, Pineapple, Cranberry, Grape, Tomato

HOT RISHI TEA 2.95
Jade Cloud, Chamomile Medley, Earl Grey, Green Tea Mint, White Peony, Blueberry Rooibos, Tangerine Ginger



BREAD BAKED BETTER

The fewer the ingredients, the better the bread generally. Which is why we partner with Milwaukee's own Miller Baking Company to bake many of our breads fresh daily for us based on our own house recipes. Our bread, rolls and buns use unbleached and unbromated flour that is naturally aged, letting you focus on the flavor, not the ingredient list.



SAUSAGE MAKING

Our chefs partner with Buddy's Meat Market in Bay View, WI to craft all of our sausage varieties, which are made with the freshest ingredients without funky preservatives or nitrites.



OLD IS THE NEW NEW

From our bier koeriers, to our flooring, or light fixtures to vintage bier signs, we believe in re-using a good thing whenever we can, with many of our materials coming from partners like wastecap.org

WE'RE HAPPY TO HOST

Interested in using our space for your next party or special occasion? We'd love to work together to make it a grand event!

Call us at 414.62.PARTY or visit lowlandsgroup.com/lowlandsgrandevents



STATE OF THE DAIRY STATE

Our menu features the creations of these local Wisconsin cheesemakers.

Monroe, WI
MAPLE LEAF FARMS
White Cheddar, Dill Havarti, Swiss

EMMI ROTH
Smoked Gouda, Buttermilk Blue
KLONDIKE CHEESE CO.
Muenster

Malone, WI
LA CLARE FARMS
Goat cheese Chevre

Mineral Point, WI
HOOK'S CHEESE
3-Year Cheddar

Weyauwega, WI
WHITE STAR DAIRY
Cheese Curds



GLUTEN-FREE? ASK FOR OUR GF MENU

*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.

 BIERKLASSE SUGGESTED PAIRING

 VEGETARIAN

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