



BRUNCH.

BIER IS BEAUTIFUL.

B I E R M A R K T®

FOOD | LIVE MUSIC | SPORTS | BIER

BRUNCH

SERVED ON SATURDAYS, SUNDAYS & HOLIDAYS UNTIL 4:00PM

BELGIAN BREAKFAST

two sunny side up eggs, Bier bratwurst and smoked bacon with an English muffin, preserved fruit compote & hand-cut Markt frites ~ \$13

BIER STYLE PAIRING | BLONDE LAGER, STOUT

SWISS SKILLET ^(GF)

two poached eggs, chorizo sausage & Yukon potato rösti with roasted peppers and onions ~ \$13

BIER STYLE PAIRING | BLONDE LAGER, WITBIER

STUFFED FRENCH TOAST

warm, sugar-dusted challah bread stuffed with hazelnut chocolate & banana with hand-whipped cream and espresso maple syrup ~ \$14

BIER STYLE PAIRING | BLONDE LAGER, WITBIER

VITAGREENS OMELETTE

egg whites with wilted baby kale & spinach, leeks and grape tomatoes with grilled bistro bread & preserved fruit compote ~ \$13

BIER STYLE PAIRING | BLONDE LAGER, WITBIER

SWEET & SAVOURY BRUNCH WAFFLE

two sunny side up eggs, smoked ham, Emmental cheese gratin & béchamel sauce on a house waffle ~ \$14

BIER STYLE PAIRING | PILSNER

BENEDICTS

ALL BENEDICTS COME WITH TWO POACHED EGGS & AN ENGLISH MUFFIN

CHICKEN SCHNITZEL

chicken schnitzel, sautéed spinach and lingonberry hollandaise ~ \$14

BIER STYLE PAIRING | BLONDE LAGER, WITBIER

SPINACH, TOMATO & MUSHROOM

sautéed spinach, pan-roasted mushrooms, vine-ripened tomatoes & citrus hollandaise ~ \$13

BIER STYLE PAIRING | WITBIER

STEAK & FRITES

grilled hanger steak with chive and peppercorn hollandaise & hand-cut Markt frites ~ \$18

BIER STYLE PAIRING | AMBER ALE, DARK LAGER

ACCOMPANIMENTS

any sausage ~ \$4 | smoked bacon ~ \$4 | rösti ~ \$4

BOOZY BRUNCH

Charcuterie Caesar (1 oz.) ~ \$9 Mimosa (5 oz.) ~ \$7

Stiegl Grapefruit Radler (12 oz.) ~ \$5.97 Cappuccino & Baileys (1 oz.) ~ \$7.96

~ ask about feature brunch prices ~

Applicable taxes extra. Groups of eight or more are subject to a 15% gratuity. Please inform your server of any food allergies. *Registered trademark of Cara Operations Limited. Every item listed as "(GF)" on our menu is prepared using only gluten-free ingredients. However, due to the open nature of our kitchens, where gluten is present, cross contamination may occur during food preparation. Therefore, Bier Markt cannot claim to be a gluten-free facility and we cannot accept liability for symptoms contracted through the ingestion of gluten.