



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine

Off-Premises Consumption: Class A Beer Class A Liquor

Section A – Applicant

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
- Yes (language: _____)
- No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

Sí, lenguaje _____

No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

2. This application is for the license period ending June 30, 2016.
3. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.
The Lowlands Group, LLC
4. Trade Name (doing business as) Cafe Hollander
5. Address to be licensed 701 Hilldale Way Madison WI 53705 (Hilldale Mall)
6. Mailing address 1421 N. Water St Milwaukee WI 53202
7. Anticipated opening date August 15th 2015
8. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____
9. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

First & second floor seating & dining areas. Roof top seating,
sidewalk/patio seating. Bar & Walkin coolers / 1st floor
liquor room

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 550

13. Describe existing parking and how parking lot is to be monitored.

Mall parking lot - mall staff monitors parking

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to _____ (name of licensee)

15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Eric G Wagner

17. City, state in which agent resides Milwaukee

18. How long has the agent continuously resided in the State of Wisconsin? 16 years

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed _____

21. State and date of registration of corporation, nonprofit organization, or LLC.

WI 2007

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
CEO	Eric Wagner	Milwaukee WI
Co-owner	Michael Estel	Milwaukee WI

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

CT Corporation System

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) 5 Class B licenses in Milwaukee & Wauwatosa

Section D—Business Plan

26. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other _____
27. Business description European style Grand Cafes Offer Breakfast, lunch & dinner. Offer a weekend brunch. We have a unique & comforting menu as well as an extensive beer list.
28. Hours of operation 8am - 2:30 AM (F/S) 8am - 2 AM^{Sun} Mon - Thurs
29. Describe your management experience OWN & operate 5 restaurants in Milwaukee & Wauwatosa WI. Have been in business since 2007.
30. List names of managers below, along with city and state of residence.
Matt Grassechi - General Manager^{Madison} Tyler Stone - Madison WI
Demetrius Hoskin - Madison WI
31. Describe staffing levels and staff duties at the proposed establishment General Manager & Kitchen Manager. General manager directs entire staff.
32. Describe your employee training 10 day training program for all hourly staff - 6 hrs a day. Classroom & hands on experience. ALL management gets 8 weeks of training prior to opening

33. Utilizing your market research, describe your target market.

25-55 year olds. Urban professionals & families.

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

We advertise using social media & word of mouth. We support local events and charities that align with our ethos.

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?

No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? 25-55 year olds

39. What type of food will you be serving, if any? European style cafe foods
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?

Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? 8am - 2am entire time open

42. What hours, if any, will food service not be available? N/A

43. Indicate any other product/service offered. Merchandise & glassware for sale

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 50

During what hours do you anticipate they will be on duty? 8am - 2am entire time open

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? 24
 How many bartenders do you anticipate having work at one time on a busy night? 3
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area 340 seats interior
156 seats exterior
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes 14% Bolt management
53. What percentage of payroll do you anticipate devoting to food operation salaries? 53% entire Bolt
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? less than 1% total
7.5%
 What percentage of your advertising budget do you anticipate will be drink related? 7.5%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
34.5 % Alcohol 65 % Food .5 % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.
Estimates are based on actuals from current establishments

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes

HOLLANDER

MUSSELS & SEAFOOD

A Way of Life for Belgians Add Frites 2.00
Share a pot or make it a meal. Add Sweet Potato Frites 3.00
Fresh steamed mussels, served with
toasted French baguette.

CLASSIC MUSSELS* One Pound 12.95 Two Pounds 17.95
White wine, leeks, fresh thyme, cream, lemon. **HOEGAARDEN**

BAKED OYSTERS* 13.95
Half dozen Belgian style oysters with house recipe sausage, roasted shallots
and toasted bread crumbs. **PALM**

OYSTER ON THE HALF SHELL* 13.95
Half dozen raw oysters served in the shell with a kreek lambic mignonette and
horseradish. **ST. LOUIS FOND TRADITION KRIEK**

STEAMED CLAMS* 14.95
One pound of steamed clams with chorizo and leeks in a spiced tomato
sauce. **LEFFE BLONDE**

APPETIZERS

FRITES CONE Served with your choice of two dipping sauces. *Frites
are great
with any
beer!*
TRADITIONAL FRITES 4.95
SWEET POTATO FRITES 5.95

DUTCH BITTERBALLEN 8.95
Dutch croquettes made of leek, red pepper and parsley stoemp (mashed
potatoes), house recipe spiced sausage, cheddar cheese and herbs. Served
with curry ketchup and roasted garlic aioli. **TANDEM DUBBEL**

HAND-CUT CALAMARI 11.95
Tender hand-cut Point Judith calamari dusted with flour and fried with
peppadew peppers, pepperoncinis, and balsamic marinated cippolini
onions. Served with Sriracha mayo. **WITTEKERKE**

ADULT BURGER BEBES 10.95
Three smashed angus beef sliders on pretzel buns, topped with bacon,
Swiss cheese, charred scallions, pickled red onions, French breakfast
radish and garlic aioli. **LAKEFRONT FIXED GEAR**

WARM ARTISANAL CHEESE BOARD 15.95
A board of three artisanal cheeses: Cambazola, Rougette and herbed
crusted goat cheese. Served with fermented black garlic, cranberry cherry
chutney and herb butter crostini. **UNIBROUE LA FIN DU MONDE**

DUCK CONFIT FLATBREAD 13.95
Whole wheat flatbread with bleu cheese smear topped with duck confit,
roasted pink lady apples and arugula. Drizzled with spiced local honey.
BARBAR HONEY

GOAT CHEESE BRUSCHETTA 10.95
Toasted baguette slices spread with goat cheese, drizzled with balsamic
glaze and topped with housemade tomato bruschetta. **OMMEGANG HENNEPIN**

HOUSEMADE CHEESE CURDS 9.95
Weyauwega, WI white cheddar cheese curds lightly dusted in pretzel
crumbs and deep fried. Served with Sriracha ranch. **MONK'S CAFE**

BIG SOFT PRETZEL 4.95
Fresh-baked pretzel from Milwaukee's own Miller Baking Company. Served
with whole grain mustard. **UNIBROUE MAUDITE**

SEARED AHI TUNA, SHRIMP & AVOCADO STACK* 12.95
Seared rare Ahi tuna with shrimp, sunchokes, cucumber, sweet corn and
tomato relish with a roasted red bell pepper coulis. Served with rice
crackers. **LAQUINITAS PILS**

PRETZEL & SAUSAGE BOARD 9.95
Aleppo chili sausage and Miller Bakery pretzel bites served with whole grain
mustard and beer cheese sauce. **UNIBROUE MAUDITE**

Housemade DIPPING SAUCES

EXTRA DIPPING SAUCE 75¢
Sriracha Ranch Sriracha Mayonnaise
Basil Aioli Roasted Garlic Aioli
Sriracha Ginger Barbecue Chipotle Aioli
Curry Ketchup

SALADS

Add chicken 3.95 Add Scottish salmon or spiced shrimp 5.95

KALE, SPINACH & QUINOA 11.95
Shredded lacinato kale, spinach, quinoa, almonds, haricot vert, avocado,
French breakfast radish, blueberries tossed in a Sriracha honey dressing.
MKE 0-611

BET AND AVOCADO 11.95
Roasted red beets with avocado, arugula, red onion, goat cheese and a
vanilla citrus dressing. **GOOSE ISLAND SOFIE**

SCOTTISH SALMON 14.95
Spice rubbed Scottish salmon with a vegetable ceviche of avocado, sweet
and hot peppers, shallots, cherry tomatoes, watermelon radish, sweet corn
over frisee and tossed in a lime vinaigrette. **ST. STEFANUS BLONDE**

BENELUX 9.95
Organic mixed greens, tomatoes, candied walnuts, red onions, and bleu
cheese, tossed in balsamic vinaigrette. **TRIPLE KARMELIET**

LOWLAND'S ROCKET 11.95
Arugula, local apples, pears, Black River Falls gorgonzola, toasted
almonds, tossed in a honey lavender vinaigrette. **CUVEE DES TROLLS**

CHOPPED CHICKEN 12.95
Grilled chicken, thick-cut bacon, avocado, bleu cheese, cheddar cheese,
hard boiled eggs, crispy ramen noodles, organic mixed greens, and
tomatoes in a light Italian bleu cheese vinaigrette. **PALM**

BLACKENED SHRIMP & PEAR 13.95
Blackened shrimp, shaved Asian apple pear, oranges, grapefruit,
pomegranate seeds, Cojita cheese, arugula and frisee tossed in a
pomegranate beet vinaigrette. **CHIMAY DOREE**

SOUPS

FARMHOUSE TOMATO BASIL SOUP 8.95 | 5.95
Roasted tomatoes, onions, basil **STELLA ARTOIS**

ROASTED CREAM OF MUSHROOM 8.95 | 5.95
Mixed roasted mushrooms, sherry, onions **GOOSE ISLAND MATILDA**

HALF KULMINATOR & CUP OF SOUP 8.95

EGGS ALL DAY

QUINOA SKILLET* 11.95
Quinoa, portobello mushrooms, butternut squash, oven-roasted tomatoes,
and scallions, topped with fried eggs and fire-roasted tomato sauce.
LAKEFRONT NEW GRIST (GLUTEN FREE)

GREEN TORPEDO OMELET* 9.95
Three-egg omelet with fresh spinach and basil, combined with feta and
goat cheeses. Served with frites. Sub egg whites for no charge.
AFFLIGEM BLONDE

QUICHE LORRAINE 8.95
A light flakey crust with bacon, onion and garlic topped with Swiss cheese
and hollandaise. Served with a small Benelux Salad.
DOOR COUNTY BIÈRE DE SEIGLE

PRETZEL BREAKFAST SAMMY* 10.95
Shaved Black Forest ham on a toasted pretzel bun with Muenster, thick-cut
bacon, herb garlic cheese, hollandaise and scrambled egg. Served with frites.
HIGH SPEED WIT

BURGERS

All burgers are half pound prime beef patties. Sub chicken for no additional cost. Sub a grass-fed patty for 2.00. Burgers are served with fries; substitute sweet potato fries for 1.00; benelux salad or cup of soup for 2.00

CAFÉ BURGER* 11.95

Bacon, white cheddar and ale-braised onions on a potato bun.

NORTH COAST PRANOSTER

SCONNIE BURGER* 14.95

Frickles, Cudahy bacon and Wisconsin aged cheddar cheese on a Miller Bakery Pretzel bun and skewered with cheese curds.

LAKEFRONT RIVERWEST STEIN

BONE MARROW BUTTER BURGER* 13.95

Bone marrow butter, foraged mushrooms and Brie on a brioche bun.

Served with Au Jus. **GOOSE ISLAND MATILDA**

ONE FOWL BURGER* 14.95

Thick-cut duck bacon, duck confit, a duck fat fried egg and pepper jack cheese on a brioche bun. **CHIMAY WHITE**

BIG SMOKEY BURGER* 12.95

Smoked Gouda, smoked bacon, avocado and smoked chipotle aioli on a potato bun. **NEW BELGIUM 1554**

HAPPY COW GRASS-FED BURGER* 14.95

A half pound grass-fed beef patty topped with Wisconsin aged cheddar and thick-cut bacon on a Miller Bakery pretzel bun. **WESTMALLE DUBBEL**

NAKED BURGER* 9.95

A black sea salt rubbed prime beef patty on a potato bun.

KOSTRITZER DARK LAGER

VEGGIE BURGER 9.95

A housemade pistachio puy lentil patty, topped with avocado, Roma tomato, smoked chipotle aioli and crispy onions on a potato bun. **GRIMBERGEN BLONDE**

TULIP TURKEY BURGER 9.95

A housemade patty of ground turkey mixed with bell peppers and onions, drizzled with Sriracha mayo and curry ketchup on a potato bun.

UNIBROUE DDN DE DIEU

SANDWICHES

All sandwiches served with fries; substitute sweet potato fries for 1.00
Substitute a small Benelux salad or cup of soup for 2.00

THE KULMINATOR 10.95

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

SHRIMP CIABATTA PO'BOY 11.95

Southern fried shrimp, spicy cabbage slaw, pepper relish with Cajun remoulade on a ciabatta roll. **ALE ASYLUM BEDLAM**

TURKEY AVOCADO WRAP 11.95

Sliced oven-roasted turkey with bacon, avocado, and Sriracha ranch, wrapped in a flour tortilla with lettuce, tomato and onion. **CRISPIN SAINT**

GRAND CAFE CLUB 11.95

Roasted turkey, applewood smoked bacon, red onion, local apples and white cheddar cheese on toasted bread with sweet chili sauce and roasted garlic aioli. **BLANCHE DE BRUXELLES**

BLACKBERRY TURKEY 11.95

Roasted turkey, Swiss cheese, spicy giardiniera peppers, and red onions on ciabatta with blackberry jam. **LAGUNITAS IPA**

BLT & A 9.95

Applewood smoked bacon, sliced tomato, avocado and green leaf lettuce on nine grain bread with basil aioli. **GOOSE ISLAND SOFIE**

BBQ BOAR 11.95

Sriracha ginger BBQ shredded boar, sweet pepper relish with crispy BBQ onions on a pretzel bun. **PIRAAT**

NAAN BREAD EGG SALAD 10.95

Egg salad with red grapes, almonds, dijon, mayo, chive and red bell pepper on two mini naan breads. Served with a small Benelux salad.

NORTH COAST SCRIMSHAW

Turn any of our burgers into a chicken sandwich!

Interested in using our space for your next party or special occasion? We'd love to work together to make it grand event! Call Amber at 414. 62. PARTY or email at party@bataoos-group.com

GRAND CAFE Plates

CHICKEN CHORIZO RICE BOWL 15.95

House recipe chicken chorizo sausage with mushrooms, baby bok choy, arbol chilies, snap peas and black Nerone rice with a mirin soy sauce.

DELIRIUM TREMENS

SRIRACHA GINGER BBQ RIBS 16.95

Slow roasted ribs and covered in housemade Sriracha ginger BBQ sauce. Served with sweet potato wedges and herb buttermilk dressing.

ROCHEFORT 6

MACARONI & CHEESES 12.95

Jumbo elbow macaroni tossed with goat cheese, Brie, Muenster, American, and herb garlic cheese, topped with Peppadew peppers and toasted bread crumbs. Add chicken or chorizo for 3.95 **PETRUS AGED PALE**

BENELUX MEATLOAF 18.95

A unique blend of ground beef, vegetables, and spices. Slow roasted and served over leek, red pepper, and parsley stoemp (mashed potatoes) with ale-braised onions and ale gravy. **GULDEN DRAAK**

SEAFOOD SAUTE 14.95

Salmon, shrimp and cod, sauteed with asparagus and mushrooms. Finished in a dry sherry cream sauce, fresh berries and served with jasmine rice.

DUVEL

SIX PEPPER RUBBED SCOTTISH SALMON 17.95

Scottish salmon rubbed with six pepper blend and served with a miso baby vegetable succotash. **ST. FEULLIEN SAISON**

VEGETABLE RISOTTO 14.95

Arborio rice with mushrooms, English peas, pickled knob onions and topped with herb crème fraiche. Served over red beet puree.

Add salmon or shrimp for 5.95 **ORVAL**

COFFEE RUBBED HANGER STEAK* 19.95

Coffee and pepper blend rubbed hanger steak served with sunchoke puree, roasted baby carrots and topped with urfa bieber dirty butter.

TROUBADOUR OBSCURA

SEAFOOD CIOPPINO* 18.95

Clams, calamari, shrimp and salt cod in a spicy tomato broth. Served with toasted herbed butter crostini. **WESTMALLE TRIPEL**

SWEET THINGS

All desserts are made from scratch and baked fresh in-house.

STRAWBERRY RHUBARB CRUMBLE 5.95

Warm rhubarb and strawberries topped with streusel and served with vanilla bean ice cream. **STELLA CIDRE (GLUTEN FREE)**

BELGIAN CHOCOLATE & HAZELNUT TART 6.95

Belgian chocolate and hazelnut tart in a graham cracker crust, served with seasonal berries. **LINDEMAN'S FRAMBOISE**

GULDEN DRAAK PECAN PIE 5.95

Deep dish Gulden Draak pecan pie, served warm and a la mode.

GULDEN DRAAK

FUDGE BROWNIE SKILLET 6.95

Soft chocolate brownie with white chocolate chunks, served in a skillet, topped with salted caramel pretzel ice cream with chocolate sauce, whipped cream, and strawberries. **NEW HOLLAND DRAGON'S MILK**

SIDES

Pint of Frites 2.00

Side Sweet Potato Wedges 3.95

Pint of Sweet Frites 3.00

Side Macaroni and Cheeses 6.95

Small Benelux Salad 4.95

Side Stoemp 3.95



CAFEHOLLANDER.COM

STARTERS

BEIGNET 4.95

Housemade beignets dusted with lemon confectioners sugar and served with a lemon fondant dipping sauce. **BARBAR HONEY BLONDE**

GLASS O' BACON 4.95

House cured maple-glazed thick-cut bacon served either sweet or spicy. **LAKEFRONT EASTSIDE DARK**

HOUSEMADE CHEESE CURDS 9.95

White cheddar cheese curds lightly dusted in pretzel crumbs and deep fried. Served with Sriracha ranch. **MONK'S CAFE**

FRITES CONE Served with your choice of two dipping sauces.

TRADITIONAL FRITES 4.95

SWEET POTATO FRITES 5.95

*Frites
are great
with any
beer!*

FRESH FRUIT BENTO BOX 10.95

A medley of seasonal fresh fruit with low-fat yogurt and housemade granola. **STELLA CIDRE**

YOGURT PARFAIT 4.95

Housemade granola layered with low-fat yogurt and berries. **LINDEMANS FRAMBOISE**

SKILLETS

HOT MESS SKILLET* 12.95

Three scrambled eggs, thick-cut bacon, sausage, Black Forest ham, Hollander potatoes, tomatoes, Belgian beer cheese sauce, and shredded cheddar cheese. **TRIPEL KARMELIET**

BLACK FOREST HAM & CHEESE SKILLET* 9.95

Diced Black Forest ham mixed with red pepper, onion, scrambled eggs and Hollander potatoes. Topped with cheddar cheese. **PALM**

STEAK SKILLET* 12.95

Sautéed beef tenderloin tips with diced red peppers and red onions topped with shredded cheddar cheese, bernaïse sauce and scrambled eggs.

GRIMBERGEN DUBBEL

QUINOA SKILLET* 11.95

Quinoa, portobello mushrooms, butternut squash, oven-roasted tomatoes, and scallions, topped with fried eggs and fire-roasted tomato sauce. **LAKEFRONT NEW GRIST (GLUTEN FREE)**

OMELETS & BENEDICTS

SOUTH COAST BENEDICT* 12.95

Portobello mushroom caps filled with slow-roasted turkey, avocado, tomato relish, topped with poached eggs and a housemade hollandaise. Served with fresh fruit. **GREEN'S "QUEST" BLONDE (GLUTEN FREE)**

CLASSIC EGGS BENEDICT* 9.95

A toasted English muffin topped with Canadian bacon, poached eggs and housemade hollandaise. Served with Hollander potatoes.

OMMEGANG HENNEPIN

BREWCITY BENEDICT* 10.95

Housemade cheddar and hop biscuit topped with house recipe breakfast sausage patties, poached eggs and housemade hollandaise. Served with Hollander potatoes. **LAKEFRONT RIVERWEST STEIN**

GREEN TORPEDO OMELET* 9.95

Three-egg omelet with fresh spinach and basil combined with feta and goat cheeses. Served with Hollander potatoes and whole wheat toast. **AFFLIGEM BLONDE**

MEDITERRANEAN EGG WHITE OMELET* 10.95

Egg whites with spinach, roasted Roma tomatoes, scallions, roasted mushrooms, and Brie; garnished with a tomato relish. Served with fresh fruit and whole wheat toast. **GOOSE ISLAND MATILDA**

ITALIAN JOB OMELET* 10.95

Three-egg omelet with avocado, capicola ham, asparagus, roasted Roma tomatoes, basil and mozzarella. Served with Hollander potatoes and whole wheat toast. **UNIBROUE DON DE DIEU**

LOBSTER EGG WHITE OMELET* 14.95

Egg whites with lobster, Brie, pickled knob onions and heirloom peppers. Served with a small Benelux salad. **NORTH COAST SCRIMSHAW**

B BIERKLASSE SUGGESTED PAIRING

BRUNCH MENU

PANCAKES, FRENCH TOAST, BELGIAN WAFFLES

BANANA COCONUT PANCAKES 8.95

Three fluffy pancakes topped with coconut-breaded fried bananas, topped with rum butter sauce. **KWAK**

LOWLANDER PANCAKES 7.95

Four golden-brown fluffy pancakes topped with powdered sugar. Served with maple syrup. **Short Stack 4.95 LINDEMANS PECHE**

BLUEBERRY CREAM CHEESE 9.95

STUFFED CREPES

Four blueberry sweet cream cheese stuffed crepes with homemade orange raspberry preserves. **WITTEKERKE**

BERRY BASIL FRENCH TOAST 10.95

Fresh berries on top of cinnamon coated challah French toast, layered with creamy mascarpone cheese and topped with basil. Served with maple syrup. **CUVEE DES TROLLS**

CINNAMON STREUSEL FRENCH TOAST 9.95

Challah French toast, topped with cinnamon streusel and orange marmalade butter. Served with maple syrup.

UNIBROUE BLANCHE DE CHAMBLY

MAKER'S MARK BOURBON 8.95

BUTTER WAFFLE

Whole wheat waffle topped with Maker's Mark bourbon pecan butter. Classic waffle with fresh strawberries **6.95 ST. STEFANUS BLONDE**

CHICKEN & CORNBREAD WAFFLE* 11.95

Cornbread waffle with Fresno chilies and corn. Topped with antibiotic free fried chicken, white sausage gravy and fried eggs. **PIRAAT**

BRUNCH CAFE PLATES

CHORIZO BREAKFAST MAC* 10.95

Jumbo elbow macaroni tossed with chorizo, goat cheese, Brie, Muenster, American and herb garlic cheese. Topped with fried eggs, Peppadew peppers and toasted bread crumbs. **PETRUS AGED PALE**

QUICHE LORRAINE 8.95

A light flakey crust with bacon, onion and garlic topped with Swiss cheese and hollandaise. Served with a small Benelux salad.

DOOR COUNTRY BIÈRE DE SEIGLE

BRUNCH CHICKEN CHORIZO RICE BOWL* 11.95

House recipe chicken chorizo sausage with mushrooms, baby bok choy, scallions and black Nerone rice with chipotle Cholula sauce. Topped with two fried eggs. **LA CHOUFFE HOUBLON**

BELT & A* 9.95

Applewood smoked bacon, fried eggs, sliced tomato, avocado and green leaf lettuce on nine grain bread with basil aioli. Served with Hollander potatoes. **GOOSE ISLAND SOFIE**

AMERICANA* 7.95

Two eggs your way. Served with Hollander potatoes, whole wheat toast and your choice of house recipe Belgian sausage, thick-cut bacon, Black Forest ham, or breakfast sausage links. One egg Americana **5.95**

LEFFEE BLONDE

CHORIZO SCRAMBLER BURRITO* 12.95

Scrambled eggs, chorizo, chile rojo, cheddar cheese, Hollander potatoes, sweet corn, and green tomato pico de gallo, wrapped in a jalapeño cheddar tortilla with Sriracha sour cream.

LAGUNITAS IPA

PRETZEL BREAKFAST SAMMY* 10.95

Shaved Black Forest ham on a toasted pretzel bun with Muenster, thick-cut bacon, herb garlic cheese, hollandaise and a scrambled egg. Served with Hollander potatoes. **HIGH SPEED WIT**

INTERESTED IN USING OUR SPACE FOR YOUR NEXT PARTY OR SPECIAL OCCASION? WE'D LOVE TO WORK TOGETHER TO MAKE IT GRAND EVENT! CALL AMBER AT 414. 62. PARTY OR EMAIL AT PARTY@LOWLANDSGROUP.COM

SALADS

Add chicken 3.95 Add Scottish salmon and spiced shrimp for 5.95

BEEF AND AVOCADO 12.95

Roasted red beets with avocado, arugula, red onion, goat cheese, and a vanilla citrus dressing. **GOOSE ISLAND SOFIE**

BENELUX 9.95

Organic mixed greens, tomatoes, candied walnuts, red onions, and bleu cheese, tossed in balsamic vinaigrette.

TRIPEL KARMELIET

LOWLAND'S ROCKET 11.95

Arugula, local apples, pears, Black River Falls gorgonzola, toasted almonds, tossed in a honey lavender vinaigrette. **CUVEE DES TROLLS**

BURGERS, SANDWICHES & SOUPS

All burgers are half pound prime beef patties. Sub chicken for no additional cost. Sub a grass-fed patty for 2.00. Burgers and sandwiches are served with fries; substitute sweet potato fries for 1.00; Benelux salad or cup of soup for 2.00

CAFE BURGER* 11.95

Bacon, white cheddar and ale-braised onions on a potato bun. **NORTH COAST PRANQSTER**

SCONNIE BURGER* 14.95

Frickles, Cudahy bacon and Wisconsin aged cheddar cheese on a Miller Bakery Pretzel bun and skewered with cheese curds. **LAKEFRONT RIVERWEST STEIN**

BIG SMOKEY BURGER* 12.95

Smoked Gouda, smoked bacon, avocado and smoked chipotle aioli on a potato bun. **NEW BELGIUM 1554**

NAAN BREAD EGG SALAD 10.95

Egg salad with red grapes, almonds, dijon, mayo, chive, and red bell pepper on two mini naan breads. Served with a small Benelux salad. **NORTH COAST SCRIMSHAW**

TURKEY AVOCADO WRAP 11.95

Sliced oven-roasted turkey with bacon, avocado, and Sriracha ranch wrapped in a flour tortilla with lettuce, tomato and onion. **CRISPIN SAINT**

THE KULMINATOR 10.95

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

BBQ BOAR 11.95

Sriracha ginger BBQ shredded boar, sweet pepper relish with crispy BBQ onions on a pretzel bun. **PIRAAT**

FARMHOUSE TOMATO BASIL SOUP 3.95/5.95

Roasted tomatoes, onions, basil. **STELLA ARTOIS**

Housemade

DIPPING SAUCES

EXTRA DIPPING SAUCES 75¢

Sriracha Ranch
Basil Aioli
Sriracha Ginger Barbecue
Curry Ketchup

Sriracha Mayonnaise
Roasted Garlic Aioli
Chipotle Aioli

SIDES

English Muffin 1.5
Thick-cut bacon 2.95
Black Forest ham 3.95
Sausage 2.95
Belgian sausage 3.95
Fresh Fruit 2.95
Housemade granola 2.95
Hollander potatoes 2.95
One egg* 1.5
Whole wheat toast 1.5
Low-fat yogurt 1.95

*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.

BLOODY MARYS

THE MILWAUKEEAN 9

Milwaukee's own Rehorst vodka, Lakefront beer, horseradish, bacon, and cheese.

THE SOUTHSIDER 8.5

Rehorst peppercorn-infused vodka, tomato juice, and jalapeno-stuffed olives.

THE FRENCHIE 8.5

French vodka, tomato juice, Dijon mustard and a bleu cheese-stuffed olive.

THE TRADITIONAL 7.5

Vodka, tomato juice and all the fixins'.

WEEKLY BLOODY MARY SPECIAL MKT

MIMOSAS

BIER MOSA 7

Fresh-squeezed orange juice and High Speed Wit

MIMOSA 6.5

Orange juice and champagne

FRESH BREWED COLECTIVO COFFEES

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

CAFE MOCHA 3.95

AMERICANO 2.95

CAFE LATTE 3.95

DOUBLE ESPRESSO 2.95

CAPPUCCINO 2.95

DRIP COFFEE

EXTRAS

Café Au Lait 2.95

Extra shot of espresso 1.00

Hollander House Blend 2.15

Substitute soy milk .75

Decaf Hollander Blend 2.15

Flavor Shot .75

OTHER BEVERAGES

CHAI LATTE 3.95

FRESH SQUEEZED ORANGE JUICE

HOT CIDER 3.95

Small 2.95 Large 4.75

HOT CHOCOLATE 2.95

FRUIT JUICE 2.95

Apple, Grapefruit, Pineapple,
Cranberry, Grape, Tomato

RISHI HOT TEA 2.95

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



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HOLLANDER

MUSSELS & SEAFOOD

A Way of Life for Belgians Add Frites 2.00
Share a pot or make it a meal. Add Sweet Potato Frites 3.00
Fresh steamed mussels, served with
toasted French baguette.

CLASSIC MUSSELS* One Pound 12.95 Two Pounds 17.95
White wine, leeks, fresh thyme, cream, lemon.

STEAMED CLAMS* 14.95
One pound of steamed clams with chorizo and leeks in a spiced
tomato sauce.

APPETIZERS

GOAT CHEESE BRUSCHETTA 10.95
Rice crackers spread with goat cheese, drizzled with balsamic
glaze and topped with housemade tomato bruschetta.

WARM ARTISANAL CHEESE BOARD 15.95
A board of three artisanal cheeses: Cambazola, Rougette and herbed
crusted goat cheese. Served with fermented black garlic, cranberry cherry
chutney and rice crackers.

SEARED AHI TUNA, SHRIMP & AVOCADO STACK* 12.95
Seared rare Ahi tuna with shrimp, sunchoke, cucumber, sweet corn and
tomato relish with a roasted red bell pepper coulis. Served with rice
crackers.

SALADS

Add chicken 3.95 Add Scottish salmon or spiced shrimp 5.95

KALE, SPINACH & QUINOA 11.95
Shredded lacinato kale, spinach, quinoa, almonds, haricot vert, avocado,
french breakfast radishes, blueberries tossed in a Sriracha honey dressing.

BEET AND AVOCADO 11.95
Roasted red beets with avocado, arugula, red onion, aged goat cheese, and
a vanilla citrus dressing.

SCOTTISH SALMON 14.95
Spice rubbed Scottish salmon with a vegetable ceviche of avocado, sweet
and hot peppers, shallots, cherry tomatoes, watermelon radish, sweet corn
over frisee and tossed in a lime vinaigrette.

BLACKENED SHRIMP AND PEAR 13.95
Blackened shrimp, shaved Asian apple pear, oranges, grapefruit,
pomegranate seeds, Cojita cheese, arugula and frisee tossed in a
pomegranate beet vinaigrette.

BENELUX 9.95
Organic mixed greens, tomatoes, candied walnuts, red onions, and bleu
cheese, tossed in balsamic vinaigrette. (Contains Blue Cheese)

LOWLAND'S ROCKET 11.95
Arugula, local apples, pears, Black River Falls gorgonzola, toasted
almonds, tossed in a honey lavender vinaigrette.

We do our best to ensure that all food on this menu is gluten-free, but we cannot guarantee with 100% certainty that the ingredients have never come into contact with any gluten products. We try our best to stay informed about gluten allergies, however, not all ingredients are listed in this menu. Please inform your server of allergies you have and we will do our best to accommodate your needs.

GLUTEN-FREE MENU

BURGERS & SANDWICHES

CAFÉ BURGER* 13.95
A half-pound prime beef patty topped with bacon and white cheddar, served
with a small Benelux salad (contains bleu cheese). (Served without a bun)

BIG SMOKEY BURGER* 14.95
A half-pound prime beef patty topped with smoked Gouda, smoked bacon,
avocado, and smoked chipotle aioli, served with a small Benelux salad
(contains bleu cheese). (Served without a bun)

HAPPY COW GRASS-FED BURGER* 16.95
A half-pound grass-fed beef patty topped with Wisconsin aged cheddar and
thick-cut bacon, served with a small Benelux salad (contains bleu cheese).
(Served without a bun)

EGG SALAD 10.95
Egg salad with red grapes, almonds, dijon, mayo, chive, and red bell pepper.
Served with a small Benelux salad.

ENTREES

SEAFOOD SAUTE 14.95
Salmon, shrimp and cod, sauteed with asparagus and mushrooms. Finished
in a dry sherry cream sauce, fresh berries and served with jasmine rice.

CHICKEN CHORIZO RICE BOWL 15.95
House recipe chicken chorizo sausage with mushrooms, baby bok choy, arbol
chilies, snap peas and black Nerone rice with a mirin soy sauce.

SRIRACHA GINGER BBQ RIBS 16.95
Slow roasted ribs and covered in housemade Sriracha ginger BBQ sauce.
Served with sweet potato wedges and herb buttermilk dressing.

SIX PEPPER RUBBED SCOTTISH SALMON 17.95
Scottish salmon rubbed with six pepper blend and served with a miso baby
vegetable succotash.

VEGETABLE RISOTTO 14.95
Arborio rice with mushrooms, English peas, pickled knob onions and topped
with herb crème fraiche. Served over red beet puree.
Add Scottish salmon or shrimp for 5.95

COFFEE RUBBED HANGER STEAK* 19.95
Coffee and pepper blend rubbed hanger steak served with sunchoke puree,
roasted baby carrots and topped with urfa bieber dirty butter.

QUINOA SKILLET* 11.95
Quinoa, portobello mushrooms, butternut squash, oven-roasted tomatoes, and
scallions, topped with fried eggs and fire-roasted tomato sauce.

SEAFOOD CIOPPINO* 18.95
Clams, calamari, shrimp and salt cod in a spicy tomato broth.

SOUPS

FARMHOUSE TOMATO BASIL 3.95/5.95
Roasted tomatoes, onions, basil

ROASTED CREAM OF MUSHROOM 3.95/5.95
Mixed roasted mushrooms, sherry, onions

*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.

BRUNCH

Served Saturday & Sunday from 8am until 3pm

FRESH FRUIT BENTO BOX ★ 10.95

A medley of seasonal fresh fruit with low-fat yogurt and housemade granola.

AMERICANA* ★ 9.95

Two eggs your way. Served with a side of fruit and your choice of house recipe Belgian sausage, thick-cut bacon, Black Forest ham, or sausage.

GREEN TORPEDO OMELET* ★ 10.95

Fresh spinach and basil combined with goat and feta cheese. Served with fresh fruit.

MEDITERRANEAN EGG WHITE OMELET* ★ 10.95

Egg whites with spinach, sundried tomatoes, scallions, roasted mushrooms, and brie; garnished with a tomato relish. Served with fresh fruit.

QUINOA SKILLET* ★ 11.95

Quinoa, portobello mushrooms, butternut squash, oven-roasted tomatoes, and scallions, topped with fried eggs and fire-roasted tomato sauce.

SOUTH COAST BENEDICT* 12.95

Portobello mushroom caps filled with slow-roasted turkey, avocado, tomato relish, topped with poached eggs and hollandaise. Served with fresh fruit.

BEEF AND AVOCADO SALAD 11.95

Roasted red beets with avocado, arugula, red onion, aged goat cheese, and a vanilla citrus dressing.

BENELUX SALAD 9.95

Organic mixed greens, tomatoes, candied walnuts, red onions, and bleu cheese, tossed in balsamic vinaigrette. (Contains Blue Cheese)

LOWLAND'S ROCKET 11.95

Arugula, local apples, pears, Black River Falls gorgonzola, toasted almonds, tossed in a honey lavender vinaigrette.

BREAKFAST RICE BOWL* ★ 11.95

House recipe chicken chorizo sausage with mushrooms, baby bok choy, scallions and black Nerone rice with chipotle Cholula sauce. Topped with two fried eggs.

BIG SMOKEY BURGER* 14.95

A half-pound prime beef patty topped with smoked Gouda, smoked bacon, avocado, and smoked chipotle aioli, served with a small Benelux salad (contains bleu cheese). (Served without a bun)

CAFÉ BURGER* 13.95

A half-pound prime beef patty topped with bacon and white cheddar, served with a small Benelux salad (contains bleu cheese). (Served without a bun)

EGG SALAD 10.95

Egg salad with red grapes, almonds, dijon, mayo, chive, and red bell pepper. Served with a small Benelux salad.

FARMHOUSE TOMATO BASIL 3.95/5.95

Roasted tomatoes, onions, basil

★ Available for weekday breakfast

SWEET THINGS

BERRIES & CREAM 6.95

Seasonal Berries & Whipped Cream

Housemade DIPPING SAUCES

EXTRA DIPPING SAUCE 75¢

Sriracha Ranch

Basil Aioli

Sriracha Ginger Barbecue

Curry Ketchup

Sriracha Mayonnaise

Roasted Garlic Aioli

Chipotle Aioli

FEATURED BIERS

GREEN'S "ENDEAVOR" DUBBEL 11

A gluten-free dubbel! Light-bodied for the style and made from millet, rice, buckwheat and sorghum. Aromas of dark malts and apples are coupled with slight caramel and tangy fruit flavors. 7%ABV 570ML

STELLA ARTOIS CIDRE 6.5

A crisp and refreshing European cider made from hand picked apples. The taste of red apple and peach, apricot accents compliment the subtle flavor. 4.5% ABV 400ML

CRISPIN SAINT 15

Naturally fermented with Belgian Trappist yeasts using a fresh pressed apple juice blend; sweet floral bouquet with yeasty, herbal complexity.

6.9%ABV 750ML

GREEN'S "QUEST" TRIPEL BLONDE 11

This triple blonde glides smoothly down the palate with an effervescent start and crisp fruity finish. 8.5% ABV 570ML

CRISPIN CIDER 11

Tart apple classically styled cider with a creamy refreshing mouthfeel.

5% ABV 355ML

LAKEFRONT NEW GRIST 5

Brewed from sorghum, hops, water, rice, and gluten-free yeast. Light body with crisp carbonation 5.7%ABV 355ML

STRONGBOW CIDER 7

A refreshing English hard cider. Crisp with a dry finish and made from real apples. 5.3% ABV 500ML

GREEN'S "DISCOVERY" AMBER 11

A medium-bodied amber ale with an herbal, hoppy start, subtle nuances of caramel and nut, and a smooth finish. 6% ABV 570ML



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LIGHTER FARE

YOGURT PARFAIT 4.95

Housemade granola layered with low-fat yogurt and seasonal berries.
LINDEMAN'S FRAMBOISE

FRESH FRUIT BENTO BOX 10.95

A medley of seasonal fresh fruit with low-fat yogurt and housemade granola. **STELLA CIDRE**

OMELETS & BENEDICTS

GREEN TORPEDO OMELET* 9.95

Three-egg omelet with fresh spinach and basil combined with feta and goat cheeses. Served with Hollander potatoes and whole wheat toast.
AFFLIGEM BLONDE

MEDITERRANEAN EGG WHITE OMELET* 10.95

Egg whites with spinach, roasted Roma tomatoes, scallions, roasted mushrooms, and brie; garnished with a tomato relish. Served with fresh fruit and whole wheat toast. **GOOSE ISLAND MATILDA**

CLASSIC EGGS BENEDICT* 9.95

A toasted English muffin topped with Canadian bacon, poached eggs and housemade hollandaise. Served with Hollander potatoes.
OMMEGANG HENNEPIN

BREWCITY BENEDICT* 10.95

Housemade cheddar and hop biscuit topped with house recipe breakfast sausage patties, poached eggs and housemade hollandaise. Served with Hollander potatoes. **LAKEFRONT RIVERWEST STEIN**

BREAKFAST CAFE PLATES

PRETZEL BREAKFAST SAMMY* 10.95

Shaved Black Forest ham on a toasted pretzel bun with Muenster, thick-cut bacon, herb garlic cheese, hollandaise and a scrambled egg. Served with Hollander potatoes. **HIGH SPEED WIT**

CHORIZO BREAKFAST MAC* 10.95

Jumbo elbow macaroni tossed with chorizo, goat cheese, Brie, Muenster, American and herb garlic cheese. Topped with fried eggs, Peppadew peppers and toasted bread crumbs.
Add chicken or chorizo for 3.95 **PETRUS AGED PALE**

QUICHE LORRIANE 8.95

A light flakey crust with bacon, onion and garlic topped with Swiss cheese and hollandaise. Served with a small Benelux salad.
DOOR COUNTRY BIÈRE DE SEIGLE

BRUNCH CHICKEN CHORIZO 11.95

RICE BOWL*

House recipe chicken chorizo sausage with mushrooms, baby bok choy, scallions and black Nerone rice with chipotle Cholula sauce. Topped with two fried eggs. **LA CHOUFFE HOUBLON**

AMERICANA* 7.95

Two eggs your way. Served with Hollander potatoes, whole wheat toast and your choice of house recipe Belgian sausage, thick-cut bacon, Black Forest ham, or breakfast sausage links.
One egg Americana 5.95 **LEFFE BLONDE**

BELT & A* 9.95

Applewood smoked bacon, fried eggs, sliced tomato, avocado and green leaf lettuce on nine grain bread with basil aioli. Served with Hollander potatoes. **GOOSE ISLAND SOFIE**

CHORIZO SCRAMBLER BURRITO* 12.95

Scrambled eggs, chorizo, chile rojo, cheddar cheese, Hollander potatoes, sweet corn, and green tomato pico de gallo, wrapped in a jalapeño cheddar tortilla with Sriracha sour cream. **LAGUNITAS IPA**

HOLLANDER

BREAKFAST MENU

SKILLETS

HOT MESS SKILLET* 12.95

Three scrambled eggs, thick-cut bacon, sausage, Black Forest ham, Hollander potatoes, tomatoes, Belgian bier cheese sauce, and shredded cheddar cheese. **TRIPEL KARMELIET**

BLACK FOREST HAM & CHEESE SKILLET* 9.95

Diced Black Forest ham mixed with red pepper, onion, scrambled eggs and Hollander potatoes. Topped with cheddar cheese. **PALM**

QUINOA SKILLET* 11.95

Quinoa, portobello mushrooms, butternut squash, oven-roasted tomatoes, and scallions, topped with fried eggs and fire-roasted tomato sauce. **LAKEFRONT NEW GRIST (GLUTEN FREE)**

PANCAKES, WAFFLES & FRENCH TOAST

LOWLANDER PANCAKES 7.95

Four golden-brown fluffy pancakes topped with powdered sugar. Served with maple syrup. Short Stack 4.95 **LINDEMANS PECHE**

BANANA COCONUT PANCAKES 8.95

Three fluffy pancakes topped with coconut-breaded fried bananas, topped with rum butter sauce. **KWAK**

MAKER'S MARK BOURBON 8.95

BUTTER WAFFLE

Whole wheat waffle topped with Maker's Mark bourbon pecan butter. Classic waffle with fresh strawberries 6.95 **ST. STEFANUS BLONDE**

CHICKEN & CORNBREAD WAFFLE* 11.95

Cornbread waffle with Fresno chilies and corn. Topped with antibiotic free fried chicken, white sausage gravy and fried eggs. **PIRAAT**

CINNAMON STREUSEL FRENCH TOAST 9.95

Challah French toast, topped with cinnamon streusel and an orange marmalade butter. Served with maple syrup. **BLANCHE DE CHAMBLY**

SIDES

English muffin 1.5

Thick-cut bacon 2.95

Black Forest ham 3.95

Sausage 2.95

Belgian sausage 3.95

Fresh fruit 2.95

Housemade granola 2.95

Hollander potatoes 2.95

One egg* 1.5

Whole wheat toast 1.5

Low-fat yogurt 1.95

BIERKLASSE SUGGESTED PAIRING

*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.

BLOODY MARYS

THE MILWAUKEEAN 9

Milwaukee's own Rehorst vodka, Lakefront bier, horseradish, bacon, and cheese.

THE SOUTHSIDER 8.5

Rehorst peppercorn-infused vodka, tomato juice, and jalapeno-stuffed olives.

THE FRENCHIE 8.5

French vodka, tomato juice, Dijon mustard and a bleu cheese-stuffed olive.

THE TRADITIONAL 7.5

Vodka, tomato juice and all the fixins'.

WEEKLY BLOODY MARY SPECIAL MKT



MIMOSAS

BIER MOSA 7

Fresh-squeezed orange juice and High Speed Wit

MIMOSA 6.5

Orange juice and champagne

FRESH BREWED COLECTIVO COFFEES

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

CAFE MOCHA 3.95

Double shot of espresso, steamed milk, and chocolate

CAFE LATTE 3.95

Double shot of espresso, steamed milk

CAPPUCCINO 2.95

Double shot of espresso, frothed milk

AMERICANO 2.95

Double shot of espresso, hot water

DOUBLE ESPRESSO 2.95

DRIP COFFEE

Café Au Lait 2.95

Hollander House Blend 2.15

Decaf Hollander Blend 2.15

EXTRAS

Extra shot of espresso 1.00

Substitute soy milk .75

Flavor Shot .75

Also available - Almond Milk

OTHER BEVERAGES

CHAI LATTE 3.95

HOT CIDER 3.95

HOT CHOCOLATE 2.95

FRUIT JUICE 2.95

Apple, Grapefruit, Pineapple,
Cranberry, Grape, Tomato

FRESH SQUEEZED
ORANGE JUICE

Small 2.95 Large 4.75

RISHI HOT TEA 2.95

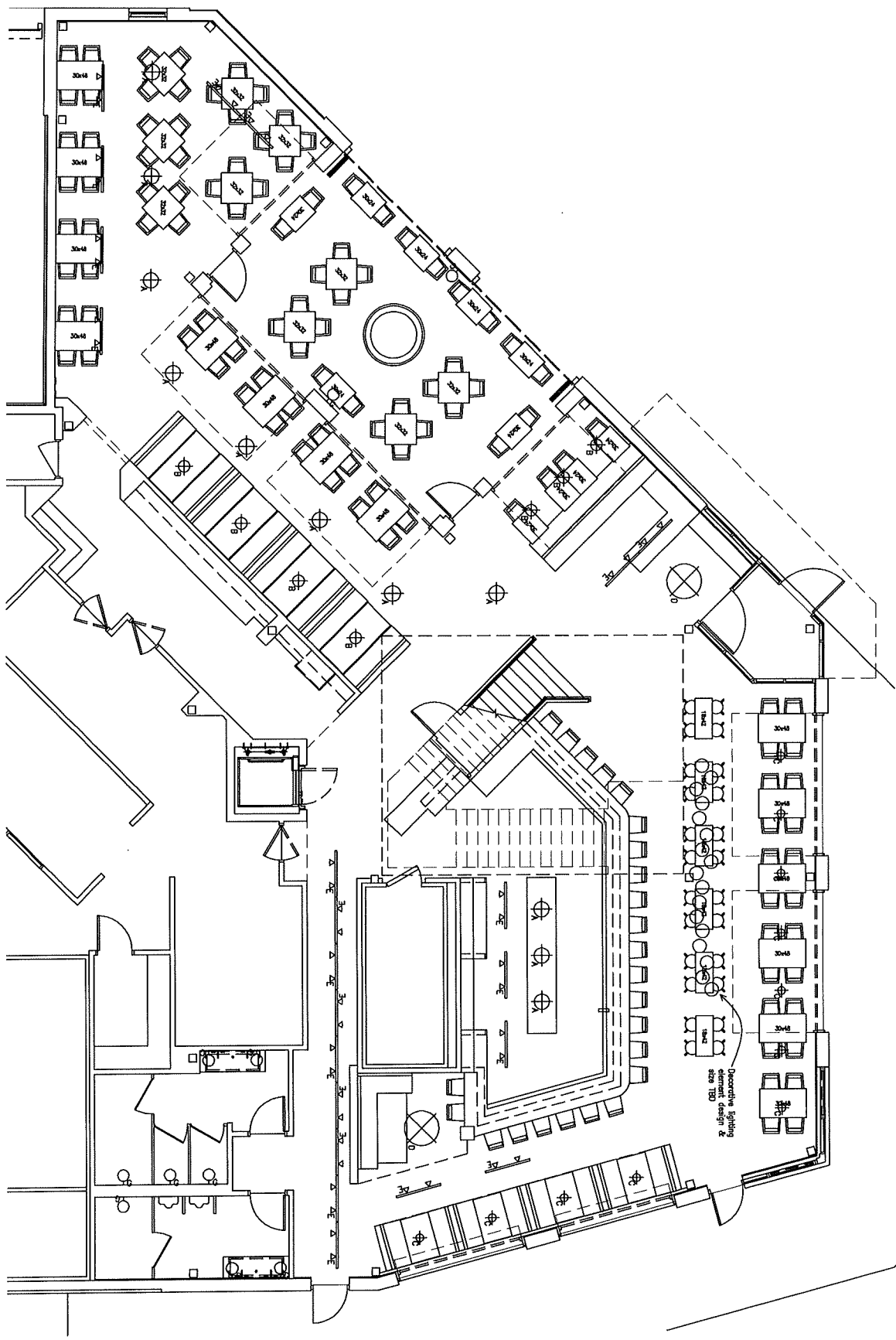
Jade Cloud, Chamomile Medley,
Earl Grey, Green Tea Mint, White
Peony, Blueberry Rooibos,
Tangerine Ginger



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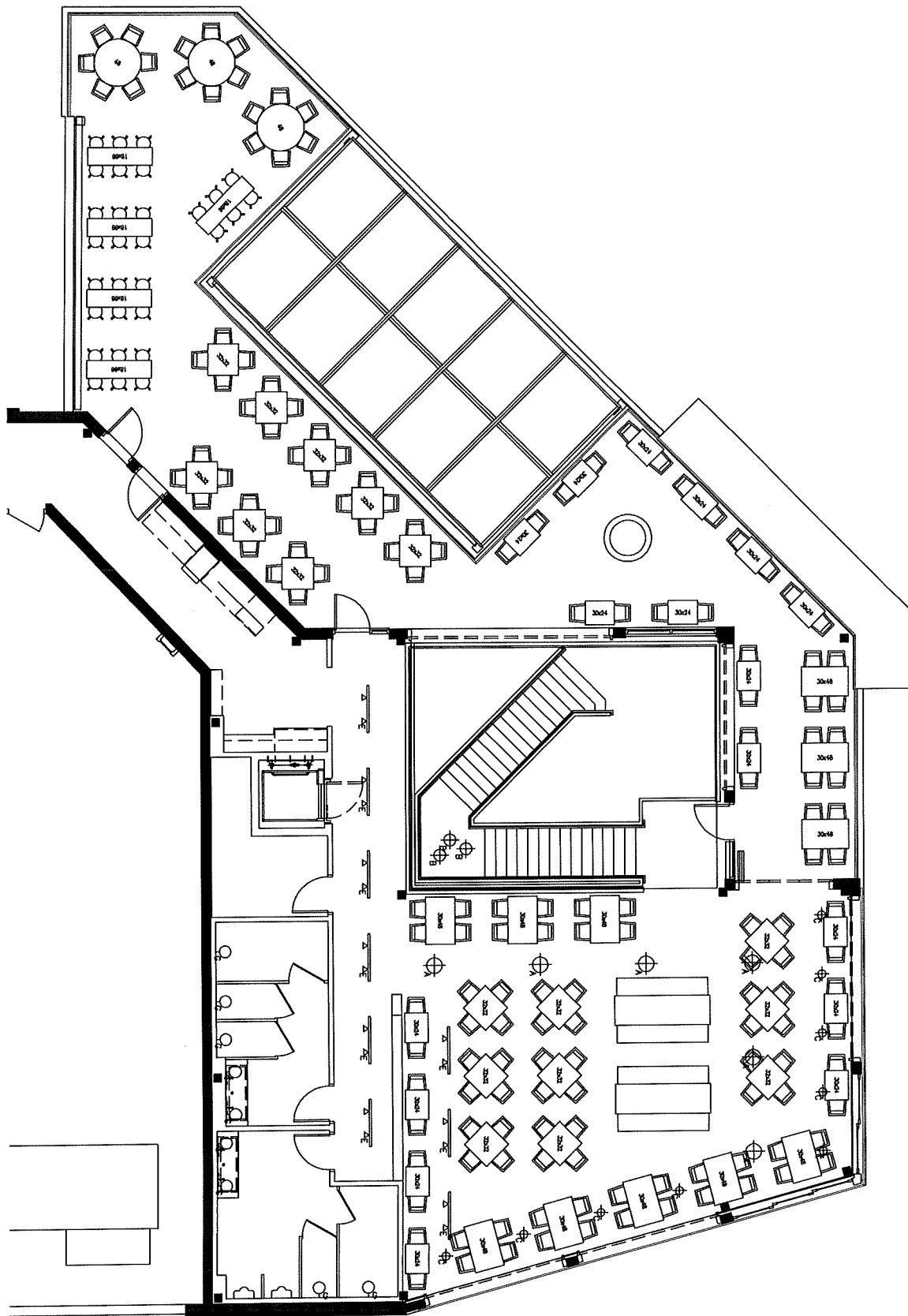


CLIENT:	Lowlands Group
PROJECT:	Cafe Hollander
LOCATION:	Hilldale (Madison, WI)
APPROVED:	

**FURNITURE & LIGHTING
LAYOUT #3
- 1st Floor -**

DRAWN BY:	Kelly
DATE:	26 March 2015
SCALE:	Not to Scale
REVISION:	3





CLIENT:	Lowlands Group
PROJECT:	Cafe Hollander
LOCATION:	Hilldale (Madison, WI)
APPROVED:	

FURNITURE & LIGHTING
LAYOUT #3
- 2nd Floor -

DRAWN BY:	Kelly
DATE:	6 April 2015
SCALE:	Not to Scale
REVISION:	3

