

BERT & THE ELEPHANT

Welcome to Bert & the Elephant!

At Bert & The Elephant, we take immense pride in offering a thoughtfully curated selection of genuine Belgian beers, each served in its signature glassware, true to the traditions of Belgium.

Our dedication to quality and heritage ensures that every sip transports you to the enchanting cobblestone streets of Bruges or the vibrant squares of Brussels.

But it's more than just beer; it's an experience. We cherish the opportunity to engage with our guests, sharing our knowledge and passion for craft beer.

Keeping in the vast multicultural tradition of Belgium, we have carefully curated a collection of mouth-watering fares to not only complement our craft beers, but to entice the palate of each one of our guests.

Whether you're a seasoned aficionado or just starting your craft beer adventure, we invite you to explore, discover, and savor every moment with us.

ALLERGENS

Please be advised that we take every measure possible to meet your allergen and dietary necessities.

However, we must also advise that we cannot guarantee the total absense of any allergen in-house or otherwise the cross contamination of product before it reaches our space.

Please inform your server of any known allergens or restrictions and we will do our best to accomodate to the very best of our abilities.

You will find notations of for available vegetarian and gluten free options labeled as (V) and (GF) respectfully.

SOURCING

We live in a region rich with farms, purveyors, and craftspeople. We source all that we can locally as much as we're able based on seasonal and market availability.

Our list of local purveyors include:

Sunny Daze Flatbreads
Linden Dale Farm
Brogue Hydroponics
Seasons Olive Oil & Vinegar Taproom
Saife's Middle Eastern Foods
Kegel's Produce
Barr's Farm

APERITIFS

soup du jour – 7

check with your server for today's fresh, handcrafted soup.

früte – 10

(V, GF)

whipped linden dale farms goat cheese, fresh fruit, mint, honey.

hummus – 13

(V)

chickpeas, garlic, tahini, lemon, oil, spices, warm na'an.

labneh – 13

(V)

*whipped linden dale farms goat cheese, crushed pistachio,
dried fruit, sumac, mint, oil, warm na'an.*

APPETIZERS

frites – 5

(V, GF)

thin and crispy fried potato, mayo and/or ketchup.

cheese curds – 8

(V)

fried Wisconsin curds, garlic aioli.

warm pretzels – 5 / 9

(V)

warm Bavarian pretzels.

burrata – 14

(V)

*fresh burrata, heirloom tomato, pistachio pesto,
chili flake, bread.*

poutine – 13

crispy frites, fried wisconsin cheese curds, gravy.

chicken tenders – 8

fried zesty breaded chicken breast tenderloin.

shrimp croquettes – 14

fried shrimp roux, parmesan, breadcrumbs, sweet chili aioli.

twice-baked wings – 9 / 16

(GF)

*dry rubbed and twice-baked wings: naked, buffalo, bbq,
or peach whiskey (10 / 18). served in portions of 5 and 10.*

boulets liégeois – 14

*veal, pork, and beef meatballs, belgian golden ale, cream
and mushroom gravy, bread.*

SALADS

arugula – 15

(V)

*arugula, heirloom tomato, fresh mozzarella, house crouton,
crushed pistachio, Tuscan oil and vinegar, balsamic reduction.*

chopped – 14

(V, GF)

*heartily kale, navel orange, fennel, leek, chopped date,
brown butter almond, linden dale farms feta, lemon sumac vinaigrette.*

season – 14

fresh, seasonal salad selected by chef daily.

proteins: grilled or fried chicken – 8 / salmon – 11

FLATBREADS

mushroom & onion – 9 / 15 / GF: 17

(V)

*sweet onion jam, whipped linden dale farms goat cheese,
crispy oyster mushroom, arugula, balsamic reduction.*

spicy harissa chicken – 9 / 16 / GF: 18

slow roasted chicken breast, harissa, honey, tahini sauce, parsley.

hot honey pernil – 9 / 16 / GF: 18

slow roasted pork, hot honey, gouda, red onion, cilantro.

pesto & mozzarella – 9 / 15 / GF: 17

(V)

toasted pistachio pesto, grape tomato, mozzarella, chili flake.

HANDHELOS

smash burger – 15

*two 3oz patties, cheddar cheese, lettuce, tomato, onion,
pickle, brioche bun, frites.
additional patty: 2.00*

buffalo bleu burger – 17

*two 3oz patties, bleu cheese, buffalo drizzle, lettuce, tomato,
onion, pickle, brioche bun, frites.
additional patty: 2.00*

chicken sandwich – 15

*marinated grilled or zesty fried chicken breast, lettuce, tomato,
onion, pickle, brioche bun, frites.*

buffalo bleu chicken sandwich – 17

*marinated grilled or zesty fried chicken breast, buffalo, bleu cheese,
lettuce, tomato, onion, pickle, brioche bun, frites.*

chicken caesar wrap – 14

*marinated grilled or zesty fried chicken breast, romaine, caesar,
shaved parmesan, croutons, flour tortilla, frites.*

hummus wrap – 13

(v)

*hummus, parsley, mixed greens, tomato, onion, pickle,
flour tortilla, harrisa, frites.*

labneh wrap – 13

(v)

*whipped linden dale farms goat cheese, sumac, mixed greens,
tomato, leek, mint, flour tortilla, frites.*

MAINS

moules frites – 22

1 lb mussels, 4 oz Brugse Zot, leek, cream, chicken stock, frites, bread.

red curry moules frites – 22

1 lb mussels, red curry paste, coconut milk, red onion, chili flake, lime, cilantro, frites, warm na'an.

moules champignons – 27

1 lb mussels, 4 oz Brugse Zot, creamy oyster mushroom and leek gravy, frites, bread.

mussels capellini – 24

mussels, 2 oz Brugse Zot, cream, chicken stock, capellini pasta, shaved parmesan, bread.

mussels & red curry noodles – 24

mussels, red curry, coconut milk, noodles, chili flake, lime, cilantro, warm na'an.

boulets liégeois with knöpfle – 19

veal, pork, and beef meatballs, egg noodles, creamy belgian blonde ale and mushroom gravy, bread.

salmon – 28

(GF)

poached salmon with a light searing, saffron rice, duqqa, fresh vegetables selected by chef daily.

EXTRAS

house craft – 2

chipotle bbq
curried ketchup
garlic aioli
gorgonzola dip
harrissa
hot honey
lemon sumac vinaigrette
peach whiskey bbq
poutine
remoulade
sweet chili aioli
tahini sauce
toum

purveyor – 1

balsamic vinaigrette
bbq
buffalo
dijon mustard
honey mustard
ranch
spicy brown mustard

bread – 2

warm baguette
warm na'an

DRINKS

soft drinks – 3

coke
cherry coke
diet coke
sprite
barq's root beer
fanta orange
ginger ale
n.a. ginger beer
club soda
tonic
unsweetened tea
cranberry

mocktails – 9

better than booze - elderberry g&t
better than booze - rosemary grapefruit paloma
better than booze - mint mojito

DRAFTS

in-house drafts:



BOTTLES & CANS

in-house bottles:

