



**EXECUTIVE CHEF**  
~ MICHAEL CIPOLLO ~

## POUTINES

### CLASSIC

Québec cheese curds, hand-cut Markt frites & pan gravy ~ \$7

**BIER STYLE PAIRING** | INDIA PALE ALE

### CANDIED BACON

house-candied bacon, Québec cheese curds, scallions, crème fraîche, hand-cut Markt frites & pan gravy ~ \$9

**BIER STYLE PAIRING** | PORTER

## FONDUES

MADE-TO-ORDER FONDUES  
WITH MARKT PICKLE JAR

### CHEESE & LAGER

Swiss cheese, Stella Artois Lager, caraway & rock salt pretzels ~ \$13

**BIER STYLE PAIRING** | BLONDE LAGER

### BRIE & CIDER

double crème Brie, dry Cider & fresh baked baguette ~ \$13

**BIER STYLE PAIRING** | CIDER

## GRAND SWISS

TRADITIONAL SWISS FONDUE  
& ACCOMPANIMENTS

Gruyère, Emmental & Raclette cheeses, white wine, Fingerling potatoes, fresh baked baguette, Markt pickle jar & Rodenbach Grand Cru Ale

(FOR 2 OR MORE)

~ \$27 ~

*It is Swiss custom to dip bread into cherry liqueur before dipping into the cheese. With its cherry notes, Rodenbach Grand Cru is our interpretation of this tradition.*

**BIER STYLE PAIRING** | SOUR

## sides

**HAND-CUT MARKT FRITES** ~ \$6  
**SWEET POTATO FRITES** ~ \$8  
**HAND-BREADED ONION RINGS** ~ \$7

(GF) Gluten Friendly ~ see reverse for details

# BIER MARKT

## TO START OR SHARE

**CHICKEN & SPÄTZLE SOUP** ~ Bier can chicken, house-made spätzle, sweet peas, aromatic vegetables, house chicken broth & fresh herbs ~ \$8

**BIER STYLE PAIRING** | BLONDE LAGER

**FRENCH ONION SOUP GRATIN** ~ caramelized onions, house veal stock, grilled bistro bread, Swiss and Gruyère cheese gratin & fresh herbs ~ \$9

**BIER STYLE PAIRING** | DARK ALE

**BAVARIAN PRETZELS** ~ caraway & rock salt pretzels and house mustard (1) ~ \$3 (2) ~ \$5

**BIER STYLE PAIRING** | HEFEWEIZEN

**PRETZEL CALAMARI** ~ pretzel-crusting calamari fried crisp with harissa aioli, house-made rémoulade & fresh lemon ~ \$15

**BIER STYLE PAIRING** | WITBIER

**MUSSELS** ~ small pot of PEI mussels with fresh baked baguette ~ \$15

CHOOSE FROM: **PROVENÇALE (GF)** | À LA SNOB | BIER & BACON | THAI CURRY | PORTO FINO (GF)

*See mussels section for more details*

**GOUDA BOMBS** ~ panko-crusting smoked Gouda fried crisp with house tomato jam ~ \$12

**BIER STYLE PAIRING** | PILSNER

**MARKT WINGS (GF)** ~ fried crisp & sauced ~ \$17

**BIER STYLE PAIRING** | PILSNER, PALE ALE

CHOOSE FROM: CLASSIC HOT SAUCE | GOLD BBQ | BUTTER, SALT & PEPPER

**DUNKEL DUCK WINGS (GF)** ~ slow-braised duck drumettes, fried crisp & dry spice-rubbed, gold BBQ and hot lingonberry dipping sauces ~ \$14

**BIER STYLE PAIRING** | PALE ALE

**ANGUS BEEF TARTARE** ~ certified Angus beef, shallot & cornichon brunoise, classic dressing & baguette ~ \$15

**BIER STYLE PAIRING** | PILSNER

**BAKED CRAB DIP** ~ baked-to-order wild Canadian rock crab, white cheddar, cream cheese & Old Bay spices with toasted house flatbread ~ \$15

**BIER STYLE PAIRING** | WEISSBIER

**CHEESEBURGER SLIDERS** ~ fresh ground chuck, lettuce, tomato, American cheese, hand-breaded onion ring, Markt secret sauce & pickle ~ \$13

**BIER STYLE PAIRING** | PALE ALE

## FLAMMEKUECHES (FLATBREADS)

### BBQ CHICKEN

house flatbread with spiced & grilled chicken breast, smoky BBQ sauce & golden BBQ glaze, white cheddar, red onion & fresh cilantro ~ \$16

**BIER STYLE PAIRING** | INDIA PALE ALE

### CANDIED BACON & POTATO

house flatbread and candied bacon, fondant potato, Québec cheese curds, crème fraîche, caramelized onions & scallions ~ \$16

**BIER STYLE PAIRING** | DARK ALE

## CHARCUTERIE BOARDS

SLICED-TO-ORDER MEATS & CHEESES FROM RENOWNED QUÉBEC & INTERNATIONAL PRODUCERS. BOARDS ARE SERVED WITH MARKT PICKLE JAR, HOUSE MUSTARD & GRILLED BISTRO BREAD

### BUILD YOUR OWN BOARD

ANY THREE ~ \$16 | ANY FIVE ~ \$23

#### MEATS

*House-made*

Candied Bacon

#### QUÉBEC-CURED MEATS

Scotstown Maple Pancetta ~ Saucisson Sec de Charlevoix

#### IMPORTED MEATS

18-Month Prosciutto de Parma ~ Log-Smoked Speck  
Iberico Chorizo ~ Iberian Salchichon

#### CHEESES

##### CANADIAN CHEESES

Le Sorcier de Missisquoi ~ Paillot de Chèvre  
Québec Brie ~ Blue Bénédictine

##### IMPORTED CHEESES

Smoked Gouda ~ Grana Padano

*~ or try our ~*

### MARKT BOARD

Scotstown Maple Pancetta, House-Candied Bacon,  
Saucisson Sec de Charlevoix ~ \$16

ADD ANY CHEESE ~ \$3 | ADD FOIE GRAS MOUSSE ~ \$7

**BIER STYLE PAIRING** | PILSNER

## SAUSAGE BOARDS

SMALL (FOR 1-2) ~ \$14 | LARGE (FOR 2 OR MORE) ~ \$22

*Artisanal sausages from Boucherie de Tours.*

BOARDS ARE SERVED WITH A BAVARIAN PRETZEL,  
MARKT PICKLE JAR & HOUSE MUSTARD

#### SAUSAGES

Maple ~ Curry ~ Lamb Merguez ~ Jalapeño Cheddar

ADD ANY CHEESE ~ \$3

**BIER STYLE PAIRING** | PILSNER, PALE ALE

## MUSSELS & FRITES

PEI MUSSELS WITH FRESH BAKED  
BAGUETTE AND HAND-CUT  
MARKT FRITES

SMALL POT ~ \$17 | LARGE POT ~ \$22

#### SWAP FRITES FOR:

HAND-BREADED ONION RINGS ~ \$1  
SWEET POTATO FRITES ~ \$2

#### PROVENÇALE (GF)

herbes de Provence, tomato  
conçassé, shallots, garlic &  
white wine

**BIER STYLE PAIRING** | BLOND ALE

#### À LA SNOB

Pernod, leeks, tomato  
conçassé & lobster crème

**BIER STYLE PAIRING** | HEFEWEIZEN

#### BIER & BACON

smoked bacon, seared  
mushrooms, shallots, garlic,  
cream, flat leaf parsley,  
cracked black pepper & one of  
our feature Biers

**BIER STYLE PAIRING** | FEATURE BIER  
*- ask what we're pouring*

#### THAI CURRY

coconut milk, green beans,  
cilantro, basil, fresh ginger, red  
chilies, roasted peanuts &  
green curry

**BIER STYLE PAIRING** | AMBER ALE

#### PORTO FINO (GF)

fresh chilies, shallots, garlic &  
Roma tomato sauce

**BIER STYLE PAIRING** | BLONDE LAGER

## DAILY OYSTERS

(GF)

PER OYSTER | 1/2 DOZEN | DOZEN

~ \$3 ~ \$18 ~ \$36

red wine & shallot, spicy red  
pepper and sweet yellow  
pepper vinaigrettes &  
freshly grated horseradish

**BIER STYLE PAIRING** | STOUT

## BRUNCH

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

**BELGIAN BREAKFAST** ~ two sunny side up eggs, maple sausage 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, jalapeño cheddar 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** | STOUT, DARK HEFEWEIZEN

**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 bavette 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 (1oz.) ~ \$9

Mimosa (5oz.) ~ \$7

Stiegl Grapefruit Radler (500 mL Can) ~ \$10

Cappuccino & Baileys (1oz.) ~ \$7.96

~ ask about feature brunch prices ~

# BIERMARKT

## BURGERS & FRITES

HAND-FORMED FRESH BURGERS ON A BLACK & WHITE SESAME SEED BUN WITH HAND-CUT MARKT FRITES

**SWAP FRITES FOR:** HAND-BREADED ONION RINGS ~ \$1 | SWEET POTATO FRITES ~ \$2 | CHICKEN & SPÄTZLE SOUP, CLASSIC POUTINE OR CANDIED BACON CAESAR SALAD ~ \$3

**MARKT BURGER** ~ 8 oz. chuck with vine-ripened tomato, iceberg lettuce, shaved red onion, kosher pickle & hand-cut Markt frites ~ \$17

**ADD AMERICAN CHEESE** ~ \$1 | **ADD SMOKED BACON** ~ \$2

**BIER STYLE PAIRING** | DARK ALE

**THE BIG DOUBLE** ~ two 4 oz. fresh chuck patties with American cheese, mustard-cured bacon, grilled onions, iceberg lettuce, Markt secret sauce & hand-cut Markt frites ~ \$19

**BIER STYLE PAIRING** | PALE ALE

**MERCHANT BURGER** ~ 8 oz. Wagyu beef with smoked bacon, charred red onion, vine-ripened tomato, iceberg lettuce, "Bier 58" sauce & hand-cut Markt frites ~ \$25

**BIER STYLE PAIRING** | DARK ALE

**AHI TUNA BURGER** ~ sushi-grade tuna with sesame and soy marinade, wasabi aioli, Napa cabbage and cucumber slaw & hand-cut Markt frites ~ \$20

**BIER STYLE PAIRING** | WITBIER

## SCHNITZELS

TRADITIONAL HAND-BREADED SCHNITZELS

### PORK

panko-crusted cutlet with sautéed green beans, house-made Emmental cheese spätzle, braised red cabbage & pan gravy ~ \$25

**BIER STYLE PAIRING** | HEFEWEIZEN

### CHICKEN

panko-crusted cutlet with crispy Fingerling potatoes, caramelized onions & blistered grape tomatoes with brown butter & roasted mushroom sauce ~ \$23

**BIER STYLE PAIRING** | DARK ALE

### VEAL

two panko-crusted cutlets with sautéed green beans, Yukon potato mash, house tomato jam, lemon caper emulsion & veal jus ~ \$26

**BIER STYLE PAIRING** | PILSNER, DARK LAGER

## SALADS

**ADD CHICKEN BREAST** ~ \$6 | **ADD NY STRIP** ~ \$8

**ADD JAIL ISLAND SALMON FILLET** ~ \$7

### PEAR & APPLE (GF)

fresh pear, Granny

Smith apple,  
red grapes,

Bier-glazed pecans,

baby spinach,  
arugula and

Blue Bénédictine

cheese with red  
grape & Cider

vinaigrette ~ \$14

**BIER STYLE PAIRING** |  
CIDER

### VITAGREENS

baby kale,

spinach, arugula,  
romaine hearts,

roasted almonds,

crisp quinoa  
croutons & goat

cheese coulis

with carrot & red  
beet vinaigrettes

~ \$14

**BIER STYLE PAIRING** |  
SOUR

### CANDIED BACON CAESAR

romaine hearts,  
baby kale,

house-candied

bacon, roasted  
garlic croutons,

house-made

Caesar dressing &  
shaved Grana

Padano ~ \$13

**BIER STYLE PAIRING** |  
BLONDE LAGER

## STEAKS & FRITES

CHARGRILLED HAND-CUT FRESH STEAKS. SERVED WITH CAFÉ DE PARIS BUTTER, "BIER 58" SAUCE & HAND-CUT MARKT FRITES

**BIER STYLE PAIRING** | DARK LAGER

### SWAP FRITES FOR:

HAND-BREADED ONION RINGS ~ \$1

SWEET POTATO FRITES ~ \$2

CHICKEN & SPÄTZLE SOUP,

CLASSIC POUTINE OR CANDIED

BACON CAESAR SALAD ~ \$3

### CHOOSE FROM:

**BIER-BASTED BAVETTE** (GF) (8 oz.) ~ \$22

**CLASSIC SIRLOIN** (GF) (8 oz.) ~ \$26

**CENTER CUT NY STRIPLOIN** (GF) (12 oz.) ~ \$36

**FILET MIGNON** (GF) (8 oz.) ~ \$34

### TO SHARE

**50 oz. TOMAHAWK RIB STEAK** ~ bone-in certified Angus rib steak, chargrilled, roasted bone marrow, herb & garlic-roasted Fingerling potatoes, sautéed green beans, veal jus, Café de Paris butter, "Bier 58" sauce ~ \$99

**BIER STYLE PAIRING** | STRONG DARK ALE, QUADRUPEL

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.



EXECUTIVE CHEF  
~ MICHAEL CIPOLLO ~

## MAINS

### CHICKEN ABT SANDWICH & FRITES

chargrilled fresh chicken breast with avocado, smoked bacon, vine-ripened tomato, iceberg lettuce, honey Dijon aioli, Portuguese roll & hand-cut Markt frites ~ \$17

### SWAP FRITES FOR:

HAND-BREADED ONION RINGS ~ \$1  
SWEET POTATO FRITES ~ \$2

**BIER STYLE PAIRING** | HEFEWEIZEN

### FISH & FRITES

two panko-crusted fillets of sole, red cabbage & caraway slaw, house rémoulade, fresh lemon & hand-cut Markt frites ~ \$17

**BIER STYLE PAIRING** | PALE ALE

### ATLANTIC SALMON

grilled Jail Island fillet with bok choy, wilted spinach, grape tomato pistou, crisp quinoa cakes & garlic chips ~ \$26

**BIER STYLE PAIRING** | PALE ALE

### AHI TUNA (GF)

sushi-grade tuna seared medium rare with green beans, caramelized onions, Fingerling potatoes, smoked bacon, capers & citrus butter sauce ~ \$28

**BIER STYLE PAIRING** | WITBIER

### SEARED CHICKEN & GOJI BERRIES

two fresh chargrilled chicken breasts with citrus-herb marinade, jade rice and lentil pilaf, sautéed vitagreens & goji berry beurre blanc sauce ~ \$22

**BIER STYLE PAIRING** | WITBIER

### WILD & TAME

### MUSHROOM RISOTTO (GF)

cremini, shiitake, oyster & king mushrooms with arborio rice, white wine, mushroom jus, wilted vitagreens, cream & shaved Grana Padano ~ \$19

**ADD CHICKEN BREAST** ~ \$6

**BIER STYLE PAIRING** | DARK ALE