

HAPPY HOURS
(EVERYDAY BETWEEN 17H-19H)

**BLACK SHEEP
BEERS 20% OFF**

**PILS, EXTRA BLONDE,
IPA, RED FRUITS**

2 X SPRITZ €15

2 X GLASS OF WINE €8

ALCOHOLS

Eristoff Vodka White/Red/Black	7,00
Grey Goose	10,00
Bacardi Carta Blanca	7,00
Bacardi Spiced/4 anos	8,00
Bacardi Carta Negra	8,00
Remy Martin VSOP	10,50

PREMIUM RUM

Plantation Pineapple Rum	8,50
Trois Riveres	9,00
Don Papa	9,50
Mathusalem 15y	10,50
Diplomatico Reserva Exclusiva	11,00
Zacapa 23yr	12,00
The Kraken Black Spiced	9,00
Sailor Jerry	8,00

SHOTS

€5 SHOTS

Tequila
Sambuca
Kiss Cool

€6 SHOTS

Baby Guinness
Jager Bomb
B52

APERITIF/LIQUEURS

Martini Bianco/Dry/Rosso	6,20	Sambuca	6,20
Campari	6,20	Get 27	6,20
Amaro	6,20	Baileys	6,20
Chartreuse	6,20	Amaretto	6,20
Fernet	6,20		

WINE & BUBBLES

House Wine Glass (White, Red, Rosé)	5,50
House Wine Bottle (White, Red, Rosé)	23,00
Cava Brut Glass	7,00
Cava Brut Bottle	30,00
Kir	7,00
Kir Royal	8,50
Spritz	10,00
Sheep Spritz (House Infusion)	11,00
Hugo Spritz	10,00

SOFT DRINKS

Coca/Coca Light/Coca Zero	3,00
Sprite / Fanta Orange	3,00
Fuze Tea Lemon/ Fuze Tea Peach & Hibiscus	3,20
Minute Maid : Orange/Pineapple/Multi-Vitamines/Tomato/Apple	3,00
Redbull	4,00
Fevertree Tonic Selection	4,00
Chaudfontaine Still/Sparkling 20cl	3,00
Chaudfontaine Still/Sparkling 50cl	5,50
Homemade Iced Tea (Seasonal Infusion) 50cl	6,00
Royal Bliss flavours : Tonic, Agrumes, Pink Aromatic Berry	3,20

HOT DRINKS

HOT CHOCOLATES

Milk, Pure, White	5,00
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Lungo/Decaf	3,00	THE REAL IRISH COFFEE	
Cappuccino	4,00		
Espresso/Double Espresso	2,70/4,00		
Latté	4,50		
Flavoured Latté (Caramel, Hazelnut, Vanilla)	5,00		Hot Jameson with sugar, coffee and layered with cream
House Tea	2,70	French/Italian Coffee/Baileys	10,00
Flavoured Tea	3,50		



COCKTAILS • CRAFT BEERS • SPIRITS

DRINK MENU

theblacksheepbrussels.be

CHAUSSÉE DE BOONDAEL 8, 1050 IXELLES

The Black Sheep Brussels

theblacksheepbxl



BEERS

DRAUGHT BEERS

	 25cl	 33cl	 50cl	 Boilermaker (Pint & Shot)
The BlackSheep House Beers				
Pils	3,10 €	3,80 €	5,60 €	9,00 €
Extra Blonde	3,80 €	5,40 €	7,50 €	11,00 €
House IPA	3,80 €	5,40 €	7,50 €	11,00 €
Red Fruits	3,60 €	5,10 €	6,50 €	11,00 €
Jack's Precious IPA	-	5,80 €	6,90 €	11,00 €
Guinness 4.2°	4,00 €	-	7,80 €	10,00 €
Celtic Cider 4.5°	3,80 €	-	7,10 €	10,00 €
Paix Dieu 10° (Official Ambassador)	4,50 €	6,00 €	-	-

Boilermaker = Beer and a shot. How handy is that?! Choose your shot from the list below: Vodka, Tequila, Irish Whiskey, American Whisky

BLONDE/TRIPEL

Barbar Blonde 8°	5,20
Bière des amis 5.8°	5,40
Bière des amis Triple 8.5°	5,70
Bon Secours Prestige 9°	5,70
Duvel 8.5°	5,20
Duvel Tripel Hop 9.5°	6,20
Duvel 666 6.6°	5,10
Kwak 8.4°	5,40
La Chouffe Blonde 8°	5,50
La Chouffe Cherry 8°	5,50
La Chouffe Blanche 6.5°	5,60
La Chouffe Lite 4°	5,10
La Trappe Quadrupel 10°	5,60
La Trappe Triple 8°	6,10
Triple D'Anvers 8°	5,60
Troubadour Magma 9°	5,60
Vedett Blanche 5°	5,00
Vedett Blonde 5.2°	5,00
Vedett IPA 6°	5,20

FRUIT

Liefmans : On the Rocks 3.8°	4,00
On the Rocks - Peach 3.8°	4,00

TRAPPIST BEER

(Served with a mini portion of cheese +50c)

Chimay Blue 9°	5,90 €
Chimay Red 7°	6,00 €
Chimay Verte 10°	5,90 €
Chimay White 8°	6,00 €
Orval 6.2°	6,50 €
Rocheport 10 11.3°	6,40 €
Rocheport 8 9.2°	6,00 €
Westmalle Tripel 9.5°	6,20 €

BRUSSELS BASED BEERS

BRUSSELS BEER PROJECT

Delta IPA 6°	5,60 €
<i>Tropical I.P.A with refreshing bitters</i>	
Triple Bertha 6.5°	5,60 €
<i>Hefeweizen meets Blegian Triple</i>	
Jungle Joy 7°	5,90 €
<i>Passion & Mango Dubbel</i>	

BRASSERIE DE LA SENNE

Jambe de Bois 8°	5,50 €
<i>Bitter Abbey Tripel</i>	
Taras Boulba 4.5°	5,10 €
<i>Perfect Session Beer</i>	
Zinnebir 6°	5,10 €
<i>Floral & Fruity Belgian Blonde</i>	

NANOBRASSERIE DE L'ERMITAGE

Lanterne 5.5%	6,50 €
<i>Light bodied Pale Ale</i>	
Soleil 4.5°	6,50 €
<i>Session Wheat Ale</i>	

INTERNATIONAL BEERS

Peroni 5.1°	6,00 €
<i>Sexy Italian Lager</i>	
Sol 4.5°	5,50 €
<i>Sol Good</i>	
Desperados 5.9°	5,50 €

















GLUTEN FREE BEERS

Grisette Blonde 5.0°	4,50 €
Grisette Triple 8.0°	5,00 €

LOW & NO ALCOHOL BEERS

Bière des amis 0°	5,00 €
Chouffe 0°	5,00 €
Troubadour Zestra 0.3°	5,00 €
Desperados 0°	5,50 €

GINPORIUM

 The Classic G&T- Bombay Sapphire	12,50	 Gin Mare Capri (Spain)	15,00
<i>Served with Lemon wedge & Juniper Berries</i>		<i>Served with Rosemary & Lemon</i>	
 Bobbys (Netherlands)	14,00	 Gunpowder (Ireland)	14,00
<i>Served with Orange & Cloves</i>		<i>Served with Wild Flower & Dried Grapefruit</i>	
 Bombay Bramble (England)	13,00	 G'Vine Floraison (France)	13,50
<i>Served with Raspberries & Blackberries</i>		<i>Served avec Grapes, Apple & Raspberry</i>	
 Bombay Citron Pressé	13,00	 Marula (Belgium)	14,00
<i>Served with Lemon & Mint</i>		<i>Served with strawberry & Zest of Grapefruit</i>	
 Brockmans (England)	14,50	 Malfy Bloodorange (Italy)	13,50
<i>Served with Blackberries & Blueberries</i>		<i>Served with Dried Orange</i>	
 Citadelle (France)	15,00	 Napue (Finland)	16,00
<i>Served with Pineapple & Grapefruit</i>		<i>Served with Bay Leaves & Ginger</i>	
 Copperhead (Belgium)	13,50	 Nordes (Spain)	13,50
<i>Served with Orange zest, Coriander & Juniper Berries</i>		<i>Served with Raspberries, Mint & Lime</i>	
 Gin Mare (Spain)	14,50	 Buss n.0.0 passion fruit	12,50
<i>Served with Thyme, Orange Zest</i>		<i>Fruit de la Passion, Zeste d'Orange & Fever Tree Indian</i>	

WHISKIES

IRISH

Bushmills 10yrs	11,00
Connemara Single Malt	12,00
Green Spot	12,50
Yellow Spot	14,00
Jameson	9,00
Jameson Black Barrell	9,50
Redbreast 12yrs	14,50
Fercullan Falls	11,00
Fercullan Amarone Cask	15,50
Fercullan 10 year Single Malt	17,00
Fercullan 15 year Single Malt	21,00
Fercullan 18 year Single Malt	25,00

SCOTTISH

Arran (Amarone Cask Finish)	
Bowmore 12yrs	12,00
Caol Ila	11,50
Chivas Regal 12yrs	10,50
Dewars 12yrs	10,00
Laphroig 10yrs	12,00
Oban 14yrs	12,00
Talisker 10yrs	12,00

AMERICAN

Jack Daniel's	8,00
Jack Honey	8,50
Jack Fire	8,50
Makers Mark	10,50
Four Roses	9,50
Jim Beam	8,00
Woodford Reserve	11,50
Bulliet Bourbon	9,50
Bulliet Rye	9,50

! Tables are for: cocktails, shots and burgers. NOT phones, bags, and coats.
● Please watch your stuff - pickpockets are in the area.

• BURGERS •

Eat in or takeaway!

All our 150g beef burgers are served on artisan buns, and are accompanied by our signature hand-cut chips and a homemade sauce. Burgers are made fresh-to-order and are cooked medium to medium-well unless specified otherwise.


Original with chips and Homemade Ketchup 13.5
Beef, red onions, tomato, pickles, salad (1,4,10,11)

(v) **Falafel** with chips and Tzaziki and Garlic & Truffle sauce 14
Breaded Falafel, red onions, tomato, salad & greens (1,7,10,11)

The B.B.C with chips and Barbecue sauce 15.5
Beef, melted cheddar, bacon, beer-braised onions, tomato, pickles, salad (1,4,7,9,11)

Le Champi-Bleu with chips and Barbecue sauce 15.5
Beef, bacon, blue cheese, sauteed mushrooms, red onions, tomato, salad (1,4,7,9,11)

I.P.A with chips and I.P.A sauce 16.5
Beef, melted cheddar, onion rings, tomato, pickles, salad (1,4,7,9,11)

 **Ring of Fire** with chips and Piri-Piri sauce 16.5
Spiced beef, grilled chorizo, cheddar, red onions, tomato, salad, and our killer Tabasco syringe (1,7,9,11)

The Cool Chick with chips and lemon & herb mayonaise 15.5
Crispy fried chicken breast, shredded lettuce and a cool lemon and herb mayonaise (1,3,5,10,11)

The Cajun with chips and Smokey Cajun sauce 15.5
Cajun spiced chicken breast with bacon, cheddar, avocado, onion, and salad (1,7,10,11)

Pepper Pig with chips and pepper sauce 16
Beef,bacon,melted cheddar, grilled peppers, pickles tomato, pickles, salad (1,7,9,10,11)

BLACK SHEEP STYLE - DOUBLE YOUR BURGER & CHIPS! 5

• DESSERT •

Ultimate chocolate Moelleux with Dewar'sSM chantilly, 6.5
Belgian chocolate, and roasted nuts pralin (1,3,7)

Burger options	Extra sauces	Extra sauces	
Cheddar /Mozzarella (7) 1	Barbecue (4, 9,10)	1 Tartar (3,10)	1
Bacon/Serrano ham 1	Ketchup (4, 9,10)	1 Garlic & truffle (3,10)	1
Jalapenos 1	I.P.A (vegan) (4, 9,10)	1 Smokey cajun (3,10)	1
Salad over fries 0	Cumin citrus (3,10)	1 Piri-Piri (piquant) (3,10)	1
No bun please 0	Black Sheep Style (Double everything)		5

(1) = Gluten
(2) Crustaceans
(3) Eggs

(4) Fish
(5) Peanuts
(6) Soya

(7) Lactose
(8) Nuts
(9) Celery

(10) Mustard
(11) Sesame seeds
(12) Sulfur dioxide and sulfites

(13) Lupin
(14) Mollusks

THE BLACK SHEEP — KITCHEN & BREW —

SALADS • STARTERS • SIDES

- | | |
|--|---|
| <p>(v) Chips & Lucky Dips 7
Signature hand-cut chips with three sauces and a scratch card!! (3,9,10)</p> <p>(v) Onion Rings 7.5
Beer-battered using our Black Sheep lager, served with home made IPA (1,3,4)</p> | <p>(v) Grilled cheesy breads 8
Oven grilled mozzarella and cheddar topped off with a home spice blend. (1,7)</p> <p>(v) Fresh side salad 6
Mixed greens, cucumber, cherry tomatoes, feta, and house dressing (7,10)</p> |
|--|---|
- Goat cheese salad** with a honey mustard dressing 12.5
Baked goat cheese, bacon bits, served on a bed of house salad, topped with crushed walnuts and raisins (1,8,10)

• THE CLASSICS •

- | | |
|---|---|
| <p>FISH & CHIPS 14</p> <p>Classic with Lemon and Basil crust, served with Tartare sauce (1,3,4,9,10)</p> <p>Piri-Piri fish with a chilli pepper crust and Piri-Piri sauce (1,3,4,10)</p> | <p>CHICKEN & CHIPS 14</p> <p>Crunchies roasted peanut crust with Barbeque sauce (1,3,4, 5,9,10)</p> <p>Spicy chicken with a chilli (1,3,10) pepper crust and Piri-Piri sauce</p> |
|---|---|

- Chicken Wings** with coleslaw and IPA sauce (4,7,9) 11
Lightly spiced oven-grilled barbeque wings with chips
- Barbeque Rib Dinner** with coleslaw and IPA sauce 16.5
Slow-cooked pork ribs served with chips (4,9,10)

• SHARING PLATTERS •

- (v) **Sharing Nachos** made with tortilla chips, melted cheddar, home-made salsa, sour cream, guacamole, and jalapenos (1,6,7) 12
- (v) **Veggie sharing platter** with falafel balls, onion rings, cheesy bread, coleslaw, house chips (1,7,9) 27
- Classic sharing platter** with three dipping sauces (1,3,4,5,9,10) 30
Classic fish and chicken, chicken wings, house chips
- Spicy sharing platter** with three dipping sauces 30
Spicy fish and chicken, nachos, house chips (1,3,4,7,9,10)
- Barbecue platter** with three dipping sauces 32
Ribs, chicken wings, onion rings, house chips (1,4,7,9,10)

Please tell us about any and all allergies or dietary restrictions you might have.

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|-----------------|-------------|-------------|----------------------------------|---------------|
| (1) = Gluten | (4) Fish | (7) Lactose | (10) Mustard | (13) Lupin |
| (2) Crustaceans | (5) Peanuts | (8) Nuts | (11) Sesame seeds | (14) Mollusks |
| (3) Eggs | (6) Soya | (9) Celery | (12) Sulfur dioxide and sulfites | |