

B



THE BREWERY

WHERE CULINARY
CRAFTSMANSHIP MEETS
local and organic ingredients.



EVENTS
407-810-4712

@USBRUDER

USBRUDER.COM

QUEREMOS EMOCIONAR A CADA ESPÍRITU Y CADA PALADAR CON NUESTRAS MEZCLAS DE SABORES Y CERVEZAS.



Nacimos como un emprendimiento en un espacio de 8 m². **Nos convertimos en la primera PYME en emitir acciones preferenciales en la Bolsa de Valores de Colombia.** Hoy somos 1.945 colombianos transformando la cultura cervecera y gastronómica del país.



NATURALEZA
& SABOR



CALIDAD
& RESPETO



COCINA CON
PROPÓSITO

Cada plato refleja nuestro compromiso con la calidad, desde las cervezas artesanales hasta los ingredientes seleccionados para cada receta. **Carnicería artesanal con ganadería regenerativa, así como agricultores con buenas prácticas agrícolas, son un ejemplo de nuestro respeto por la naturaleza y el sabor.**



B



LA MEJOR
EXPERIENCIA CERVECERA.

LA MEJOR EXPERIENCIA
GASTRONÓMICA.

HEMOS SIDO **GALARDONADOS 17 VECES** EN LOS
CONCURSOS **MAS PRESTIGIOSOS A NIVEL MUNDIAL**



LONDRES



LONDRES



EEUU Atlanta, Georgia



BORDEAUX, FRANCIA



BRUSELAS, BÉLGICA



US OPEN BEER
CHAMPIONSHIP
Atlanta



2013



2014 Monde Selection
Bordeaux



Superior Taste Award
Brussels



2014



2017

European Beer Challenge
London



2022



2022



2022



2022



2022

World Beer Awards
Best Colombian Brewery
2022 London



2022 World Beer Awards
London



Copa Cervecera
del Pacifico

2025



Certamen Internacional
de los Andes 2025



1. CRISPY ONION RINGS



2. MEDITERRANEAN EGGPLANT



3. CHICKEN WINGS



4. COLOMBIAN EMPANADAS



5. GREEN PEA HUMMUS

TO SHARE STARTERS

1. CRISPY ONION RINGS

Pairing: Coffee Schwarzbier · Passion Fruit Beer



Beer-battered onion rings · stout sauce

\$10.00

2. MEDITERRANEAN EGGPLANT

Pairing: Villa de Leyva Witbier · Passion Fruit Beer

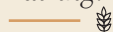


Slow-cooked eggplant over tomato pesto, topped with goat cheese and fresh arugula.

\$12.00

3. CHICKEN WINGS

Pairing: IPA · Passion Fruit Beer



Six wings, celery, carrots and choice of sweet & sour sauce, chimichurri aioli or garlic sauce.

\$16.00

4. COLOMBIAN EMPANADAS

Pairing: Villa de Leyva Witbier · Passion Fruit Beer

Two empanadas, chicken, beef or mixed, served with aji criollo.

\$9.00

5. GREEN PEA HUMMUS

Pairing: Villa de Leyva Witbier · Bruder Ginger & Mint



Green pea hummus, Sweet potato mousse, barley, pico de gallo, alfalfa sprout.

\$10.00

DIETARY & ALLERGEN INFO



Cheese/
Dairy



Gluten



Egg



Pork



Vegan/
Vegetarian

6. KALE & QUINOA CROQUETTES

Pairing: Villa de Leyva Witbier · Passion Fruit Beer



Crispy kale & quinoa croquettes with blue cheese cream.

\$10.00

7. BRUDER POTATOES

Pairing: Bruder Mango · Villa de Leyva Witbier



Roasted herb potatoes.

\$8.00

8. CRISPY PORK CEVICHE

Pairing: Passion Fruit Beer · Barley Wine



Crispy pork belly, lime, avocado, sweet potato mousse, sweet drop peppers and red onion.

\$16.00

Pairing: Villa de Leyva Witbier · Bruder Ginger & Mint



Roasted potatoes, pesto, vegetables.

\$10.00

KIDS MENU

MINI BURGER



A juicy, bite-sized cheeseburger with crispy fries.

\$10.00

CHICKEN TENDERS & FRIES



Golden, crispy chicken strips served with fries.

\$10.00

MINI PIZZA



A classic, personal-sized cheese pizza.

\$10.00

DIETARY & ALLERGEN INFO



Cheese/
Dairy



Gluten



Egg

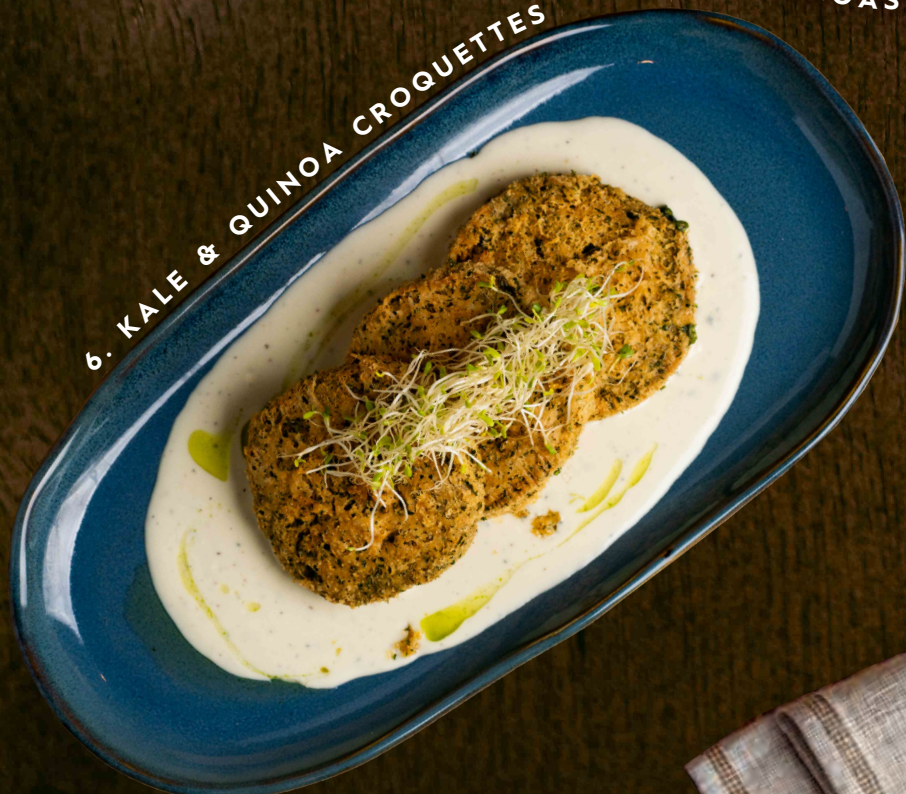


Pork



Vegan/
Vegetarian

6. KALE & QUINOA CROQUETTES



9. PESTO ROASTED POTATOES



7. BRUDER POTATOES



8. CRISPY PORK CEVICHE





3. BRUDER MIXED GRILL

2. GARLIC SALMON

1. CHIMICHURRI STEAK

4. DRUNKEN SAUSAGE

LA BIEN
CEREA EN BOVACA INSPIRADA EN ALEMANIA
BREWERY BEER

FROM THE GRILL

1. CHIMICHURRI STEAK

Pairing: Barley Wine · Coffee Schwarzbier



Flame-grilled steak with chimichurri, served with mashed potatoes.

\$32.00

2. GARLIC SALMON

Pairing: Villa de Leyva Witbier · Passion Fruit Beer



Grilled salmon topped with roasted garlic olive oil, served with roasted vegetables and white rice.

\$24.00

3. BRUDER MIXED GRILL

Pairing: Barley Wine · Villa de Leyva Witbier



Churrasco steak, beer-roasted chicken breast and crispy pork belly, served with sweet plantains, roasted potatoes, salad, chimichurri sauce, Bruder vinaigrette and garlic-cilantro aioli.

\$66.00

4. DRUNKEN SAUSAGE



Pairing: Barley Wine · Chocolate Stout

Colombian-style sausage, red wine demi-glace and roasted potatoes.

\$14.00

DIETARY & ALLERGEN INFO



Cheese/
Dairy



Gluten



Egg



Fish



Pork

5. BEER ROASTED CHICKEN

Pairing: Passion Fruit Beer · Bruder Mango

Beer-marinated chicken quarter served with roasted potatoes and sweet plantains.

\$20.00

GREENS FRESH AND HEALTHY

6. BRUDER SALAD

Pairing: Villa de Leyva Witbier · Bruder Ginger & Mint



Spring greens, cherry tomatoes, red onion, sweet peppers, marinated mushrooms and goat cheese, dressed with our house vinaigrette.

\$16.00

SOUPS

7. PUMPKIN SOUP

Pairing: Coffee Schwarzbier · Barley Wine



Creamy pumpkin soup, herb oil, heavy cream and roasted pumpkin seeds.

\$8.00

DESSERT

8. CAKE



Chocolate or Carrot

\$10.00

DIETARY & ALLERGEN INFO



Cheese/
Dairy



Gluten



Egg



Nuts



Vegan/
Vegetarian



5. BEER ROASTED CHICKEN



7. PUMPKIN SOUP



8. CARROT CAKE



6. BRUDER SALAD



8. CHOCOLATE CAKE



1. BLUE CHEESE BURGER



4. BACON CHEESE BURGER



2. TROPICAL BURGER



3. PEPPERCORN BURGER



BURGERS

SERVED WITH FRIES
OR HOUSE SALAD

1. BLUE CHEESE BURGER

Pairing: Barley Wine · Coffee Schwarzbier



Blue cheese sauce, onion jam, brioche bun, arugula.

\$16.00

2. TROPICAL BURGER

Pairing: Passion Fruit Beer · Bruder Pineapple & Peach



Red onion jam, garlic cilantro aioli, blue cheese, sweet plantains.

\$16.00

3. PEPPERCORN BURGER

Pairing: Barley Wine · IPA



Peppercorn sauce, crispy onions.

\$16.00

4. BACON CHEESE BURGER

Pairing: Passion Fruit Beer · Villa de Leyva Witbier



Lettuce, tomatoes, applewood bacon, white american cheese, ketchup.

\$16.00

DIETARY & ALLERGEN INFO



Cheese/
Dairy



Gluten



Egg



Pork



Vegan/
Vegetarian

5. VEGAN BURGER

Pairing: Villa de Leyva Witbier · Bruder Ginger & Mint



Veggie burger patty, pickled beets, crispy onions, yellow mustard.

\$16.00

6. CRISPY CHICKEN

Pairing: Passion Fruit Beer · Villa de Leyva Witbier



Crispy chicken breast patty, yellow mustard, coleslaw.

\$15.00

BRICK OVEN PIZZAS 8 INCHES

1. TROPICAL PIZZA

Pairing: Passion Fruit Beer · Bruder Mango



Sweet plantains, bacon, parmesan.

\$16.00

2. HAWAIIAN PIZZA

Pairing: Passion Fruit Beer · Bruder Radler



Pineapple, bacon, ham

\$16.00

3. TOMATO & PARMESAN PIZZA

Pairing: Villa de Leyva Witbier · Bruder Ginger & Mint



Tomato, parmesan crisp and basil mayo.

\$16.00

4. PEPPERONI PIZZA

Pairing: IPA · Coffee Schwarzbier



Pepperoni, mozzarella.

\$16.00

DIETARY & ALLERGEN INFO



Cheese/
Dairy



Gluten



Egg



Pork



Vegan/
Vegetarian



6. CRISPY CHICKEN



5. VEGAN BURGER

1. TROPICAL PIZZA



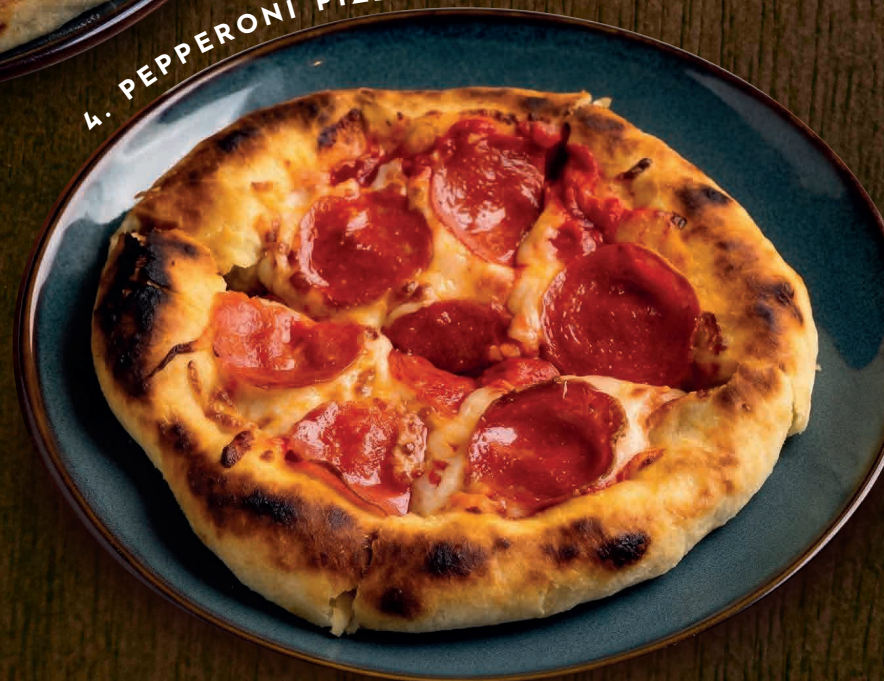
3. TOMATO & PARMESAN PIZZA



2. HAWAIIAN PIZZA



4. PEPPERONI PIZZA



PAIR YOUR DISHES WITH YOUR FAVORITE BRUDER.

OUR BEERS HAVE BEEN
INTERNATIONALLY AWARDED.

