BIER

+ INDICATES DRAUGHT BEER

BEER SPEZIALS

Haus Liter / 15
Weihenstephaner Original Lager

Das Boot / 35
2 liter boot of haus bier--share with two or more!

The World Tour / 35
selection of 5 bottled biers--one from each region of our menu share with two or more!

Mystery Beer / 7
a surprise every time!

BRONWYN Sour / 11
brewed by our friends at Springdale, Pineapple & Basil Sour!

Beer Flight / 12
Weihenstephaner Original Lager / Steigl Grapefruit Radler
Früh Kolsch / Weihenstephaner Hefeweissbier Dunkel

Specialty Flight / 14
Bembel Cider / Springdale Beta Blend: Bronwyn Sour
Himburgs Braukunstkeller IPL / Paulaner Salvator Doppelbock

GERMANY

+ Weihenstephaner Original Lager Freising, Germany (16.9oz 5.1%) ............................................................... 8
light, crisp, and refreshing

+ Bembel With Care, Apfelwein-Pur, Cider Odenwald (16oz 6% can) ................................................................. 8
Germany’s newest cider import, cider with a potent, fruity taste of apple

Bembel With Care, Apfelwein-Kirsch, Cider & Sour Cherry Odenwald (16.9oz 4.2% can) ................................ 8
Germany’s newest cider import, cider with a summery cherry flavor!

Kelterei Possmann, Pure Cider Rosé Frankfurt (12oz 5%) .................................................................................... 8
apple cider with a splash of black currant

Schöfferhofer, Grapefruit Hefeweizen München (16oz 2.5%) .............................................................................. 8
super light, refreshing and delicious, grapefruit soda and hefeweizen

Veltins, Pilsener Meschede-Grevenstein (16.9oz 4.8% can) .................................................................................. 7
groassy notes with a clean and slightly sweet Pilsner malt taste that is well-balanced

Rothaus “Tannenzäpfle,” Pilsener Baden (11.2oz 5.3%) ......................................................................................... 9
Pilsner from Germany’s Black Forest, herbal grassy hops, lemon citrus zest, earthiness, dry finish

+ Fürstenberg, Premium Pilsener Donaueschingen (16.9oz 4.8%) ................................................................. 8
crisp and clean, classic style German Pilsner from the Black Forest

Augustiner, Light Euro Lager München (11.2oz 5.7%) ......................................................................................... 8
dry biscuit malts and hops on the palate
<table>
<thead>
<tr>
<th>Brewery</th>
<th>Location</th>
<th>Style</th>
<th>Notes</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dortmund Actien Brauerei, “DAB” Dortmund</td>
<td>Dortmund</td>
<td>Lager</td>
<td>Pale golden lager, classic clean character, biscuity malts, very thirst quenching.</td>
<td>6</td>
</tr>
<tr>
<td>Professor Fritz Briem, 1809, Berliner Weiss</td>
<td>Berlin</td>
<td>Weisse</td>
<td>Dry and tart, aromas of white grapes and green apples, unfiltered, citrusy sour component.</td>
<td>18</td>
</tr>
<tr>
<td>Bayerischer Bahnhof, Berliner Weiss with Oats</td>
<td>Leipzig</td>
<td>Weisse</td>
<td>Berliner Weisse identified as the “Champagne of the North”, a delicious version with an earthy sour spicy nose.</td>
<td>14</td>
</tr>
<tr>
<td>Bayerischer Bahnhof, Leipziger Gose</td>
<td>Leipzig</td>
<td>Gose</td>
<td>Sour spicy nose with earthy undertones-coriander and salt meld harmoniously on the palate.</td>
<td>14</td>
</tr>
<tr>
<td>Gaffel Becker &amp; Co., Kölsch</td>
<td>Köln</td>
<td>Kölsch</td>
<td>Pale golden amber color, grassy nose, nice earthy hops, bready malts.</td>
<td>9</td>
</tr>
<tr>
<td>+ Brauerei Früh am Dom, ‘Früh,’ Kölsch</td>
<td>Köln</td>
<td>Kölsch</td>
<td>Grassy nose and light hop aromas, crisp and refreshing.</td>
<td>9</td>
</tr>
<tr>
<td>+ Himburgs Braukunstkeller “Bavarian” IPL</td>
<td>München</td>
<td>IPL</td>
<td>A dry hopped German Lager, great lager base with a touch of citrus hops.</td>
<td>10</td>
</tr>
<tr>
<td>Grevensteiner, Naturtrüb Zwackelbier</td>
<td>Grevenstein</td>
<td>Kölsch</td>
<td>Floral hops balanced with a mild malt backbone.</td>
<td>8</td>
</tr>
<tr>
<td>+ Himburgs Braukunstkeller “Mandarina” IPA</td>
<td>München</td>
<td>IPA</td>
<td>West coast style IPA from German craft brewer, finally a German IPA!</td>
<td>11</td>
</tr>
<tr>
<td>Friedenfelser, Hefe-Weizen</td>
<td>Friedenfels</td>
<td>Weizen</td>
<td>Banana, orange and clove aroma with matching taste—so smooth and creamy.</td>
<td>11</td>
</tr>
<tr>
<td>Ettaler Benediktiner, Weissbier</td>
<td>Friedenfels</td>
<td>Weissbier</td>
<td>Crisp wheat ale, taste is malty, slightly sweet, well balanced!</td>
<td>7</td>
</tr>
<tr>
<td>+ Paulaner, Hefe-Weissbier Naturtrüb</td>
<td>Munich</td>
<td>Naturtrüb</td>
<td>Pours golden orange, notes of cloves, banana, mild butterscotch, classic hefe!</td>
<td>7</td>
</tr>
<tr>
<td>Andechser, Weissbier Hell</td>
<td>Andechs</td>
<td>Hell</td>
<td>Notes of honeydew melon and banana, yeasty and tangy, refreshing.</td>
<td>11</td>
</tr>
<tr>
<td>Weltenburger Kloster, Anno 1050, Marzen</td>
<td>Kelheim</td>
<td>Marzen</td>
<td>From the oldest monastery brewery in the world, coppery amber in color, grainy, toasty aromas</td>
<td>8</td>
</tr>
<tr>
<td>Uerige, Altbier</td>
<td>Düsseldorf</td>
<td>Altbier</td>
<td>The beer of Düsseldorf, traditional brown ale, toasty caramel malts, bitter finish.</td>
<td>13</td>
</tr>
<tr>
<td>Zoller Hof, Donator, Heller Doppelbock</td>
<td>Bamberg</td>
<td>Doppelbock</td>
<td>Triple hopped doppelbock, not your typical dark doppelbock, light body and sweetness.</td>
<td>9</td>
</tr>
<tr>
<td>Köstritzer, Schwarzbier</td>
<td>Thüringen</td>
<td>Schwarzbier</td>
<td>Roasted malts, dark chocolate, coffee, and candied dark fruit, easy drinking schwarzbier!</td>
<td>7</td>
</tr>
<tr>
<td>+ Weihenstephaner Hefeweissbier Dunkel</td>
<td>Freising</td>
<td>Dunkel</td>
<td>Roasted malts and notes of caramel balanced with fruity sweetness.</td>
<td>8</td>
</tr>
<tr>
<td>Aldersbacher, Kloster Dunkel Weisse</td>
<td>Altdorf</td>
<td>Dunkel Weisse</td>
<td>From a revived Cistercian monastery, fresh cloves, mildly earthy and rye-like bready notes</td>
<td>8</td>
</tr>
<tr>
<td>+ Paulaner, “Salvator” Doppelbock</td>
<td>München</td>
<td>Doppelbock</td>
<td>Sweet malts with notes of caramel, toffee, and dark fruit, dark and easy to drink.</td>
<td>8</td>
</tr>
</tbody>
</table>
+ INDICATES DRAUGHT BEER

GERMANY continued

Schneider, Aventinus “Tap 6” Weizenbock München (13oz 8.2%) .......................................................... 15
milk chocolate, banana and dark cherries, slightly sweet finish

Aecht Schlenkerla, Oak Smoke, Doppelbock Bamberg (16.9oz 8%) .......................................................... 17
kilned with oak wood, rich smoky aroma with a touch of spice, subtle sweetness

Schneider, Aventinus Eisbock München (11.2oz 12%) ........................................................................ 15
a concentrated beer, notes of fig and plum, rich and warming, dessert in a bottle!

AUSTRIA

+ Stiegl, Grapefruit Radler Salzburg (16.9oz 3.2%) ............................................................................... 7
light, crisp and refreshing, grapefruit and zesty citrus

Stiegl, Lemon Radler Salzburg (16oz 3.2% can) .................................................................................. 7
tart and zippy citrus, thirst quenching!

Stiegl, Pilsner Salzburg (16oz 4.9% can) ................................................................................................. 7
easy drinking with a light body, crisp and clean

Stiegl, “Goldbräu” Märzen Salzburg (16oz 4.9% can) ............................................................................ 7
zesty orange and honey notes, a crisp and clean drinking lager

Hofstetten, “Saphir” Helles Bock St. Martin (16.9oz 7.4%) ................................................................. 15
dry-hopped with Saphir hops for 8 weeks, grassy and earthy notes on the finish

Hofstetten, “Granitebock” Doppelbock St. Martin (16.9oz 7.3%) .......................................................... 16
caramelized using red hot granite stones, then fermented in stone vats, notes of raisins, toffee, a strong unfiltered amber

POLAND

Elblag Brewery, “EB” Premium Pilsner Zywiec (16oz 5.2% can) .......................................................... 5
bready malt aromas, drinkable and crisp pilsner

Browary Warka, Pilsner Warka (16oz 5.7% can) .................................................................................. 5
sweet corn aromas with a bright zippy palate and finishes slightly sweet

Tyskie, Pale Euro Lager Tychy (16.9oz 5.6%) ....................................................................................... 7
lemon zest and malt bouquet, crisp hopped mouthfeel

Lezajsk, Pale Euro Lager Zywiec (16.9oz 5.5%) ................................................................................... 7
solid Polish lager, light grain flavor, dry finish

Okocim, “O.K. Beer” Full Pale Brzesko (16.9oz 5.6%) ......................................................................... 6
grassy with sweet corn and malt character, a classic euro lager

Tatra, Mocyne, Euro Strong Lager Ciesyn (16oz 6%) ............................................................................. 5
pepper spice and grain aromas, drinks crisp and easy

Zywiec, Baltic Porter Ciesyn (16.9oz 9.5%) ............................................................................................ 9
dark fruits and coffee aromas, rich yet dry
## CZECH REPUBLIC

**Czechvar, Pilsner** České Budějovice (11.2oz 5%)  
Clear, pale pilsner with hints of honey, bitter and full-bodied complexity

**Bernard Family Brewery, Bohemian Ale** Humpolec (11.2oz 8.2%)  
Thick ale with tremendous amount of hops balanced by sweet malts, delicious

**Praga, Dark Lager** České Budějovice (11.2oz 4.5%)  
Toasted malt and sweet caramel, smooth and creamy, a great dark lager!

## U.S.A.

**Bantam Cider, “Buzzwig”** Somerville, Massachusetts (12oz 5.5% can)  
Modern American cider: juicy and unfiltered, also its across the street

**Carlson Orchards, “Oak Hill Blend” Cider** Harvard, Massachusetts (16oz 5% can)  
Straight from the 80 year old orchards, pressed and canned, unfiltered!

**Far from the Tree “Earl” Earl Grey Tea Cider** Salem, Massachusetts (16oz 6.8% can)  
Off-dry, a better version of an Arnold Palmer, perfect for summer!

+ **Springdale, “Yawp!” Sour** Framingham, Massachusetts (13 oz 5.5%)  
A deftly hopped pale ale with Chinook, El Dorado, Comet, Centennial and Denali from our friends at Springdale!!

**White Birch Brewing, Blueberry Berliner Weisse** Hooksett, New Hampshire (16.9oz 5.5%)  
Light, crisp, taste of blueberries and lemony tartness, refreshing; a local favorite!

**Rising Tide “Pisces” Gose** Portland, Maine (16 oz 3.4% can)  
Brewed with lactobacillus, coriander, and Maine seawater, dry and tart with a slight mineral character

**Fore River Brewery, “Preble” Raspberry Kettle Sour** South Portland, Maine (16oz 4.0% can)  
Mixed fermentation sour ale conditioned with raspberries, essence of spring!

**Banded Horn, “Pepperell” Pilsner** Biddeford, Maine (12oz 4.6% can)  
Fresh, bready malt aroma, light and crushable!

**Jack’s Abby, “Sunny Ridge” German Pilsner** Framingham, Massachusetts (16 oz, 5.1% can)  
Light herbal and floral hops, crisp and drinkable with grassy tones

**Notch, Session Pilsner** Salem, Massachusetts (12oz 4.4% can)  
Unfiltered Czech-style pilsner, green and grassy notes, clean, crisp

**Gneiss Brewery, “Gneiss Weiss” Hefeweizen** Limerick, Maine (16.9oz 4.8%)  
Their flagship beer, a dry hefeweizen with a hint of lemon

**Night Shift Brewing, “Fürth” Hefeweizen** Everett, Massachusetts (16.9oz can 5.5%)  
Refreshing with strong notes of banana and cloves

**Bunker Brewing, “Dark Wave” Baltic Porter** Portland, Maine (16 oz, 7.8% can)  
Dark black chocolate, espresso and smoke aromas, sweet roasted malts and mild bitter hop finish
### SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Producer</th>
<th>Region</th>
<th>Year</th>
<th>Rating</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling</td>
<td>Dr. Loosen, Sekt, Bernkastel/Mosel, Germany</td>
<td>NV</td>
<td>10/40</td>
<td>fresh apple notes and lively citrus, balanced acidity and a touch of sweetness</td>
<td></td>
</tr>
<tr>
<td>Sparkling Rosé, Pinot Noir/Portugeseiser</td>
<td>Fritz Müeller, Rheinhessen, Germany</td>
<td>2014</td>
<td>10/40</td>
<td>light berry aromas, lively, creamy bubble, Bronwyn biergarten's best friend!</td>
<td></td>
</tr>
<tr>
<td>Grüner Veltliner</td>
<td>Szgeti, Brut, Burgenland, Austria</td>
<td>NV</td>
<td>50</td>
<td>racy bubbles, hints of fresh cut grass and citrus, the quintessential austrian sparkling</td>
<td></td>
</tr>
</tbody>
</table>

### WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Producer</th>
<th>Region</th>
<th>Year</th>
<th>Rating</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling</td>
<td>“Clean Slate”, Mosel, Germany</td>
<td>2015</td>
<td>9/36</td>
<td>fresh peach and crisp lime with subtle mineralogy</td>
<td></td>
</tr>
<tr>
<td>Gewürztraminer</td>
<td>Villa Wolf, Pfalz, Germany</td>
<td>2015</td>
<td>10/40</td>
<td>clean, fruity, and light with aromas of fresh roses and spice</td>
<td></td>
</tr>
<tr>
<td>Grüner Veltliner</td>
<td>Stadt Krems, Kremstal Austria</td>
<td>2014</td>
<td>11/44</td>
<td>aromas of white currant, citrus fruit, and the quintessenstial peppery notes, fresh and crisp!</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Tramin, Süditrol-Alto Adige, Italy</td>
<td>2015</td>
<td>12/48</td>
<td>chardonnay aged in stainless steel, fresh aromas of melon and tropical fruit, mineral notes with refreshing acidity</td>
<td></td>
</tr>
<tr>
<td>Riesling</td>
<td>Josef Spreitzer, Feinherb, Hattenheimer Engelmannsberg, Rheingau, Germany</td>
<td>2014</td>
<td>53</td>
<td>great fruit aromas of apple and apricot, perfectly dry with unperceptible sweetness, bright finish, a Spring Riesling!</td>
<td></td>
</tr>
<tr>
<td>Riesling</td>
<td>Robert Weil, Trocken, Rheingau, Germany</td>
<td>2014</td>
<td>61</td>
<td>light petrol notes layered with aromas of lychee and wet stone, a lovely dry expression of Riesling</td>
<td></td>
</tr>
<tr>
<td>Riesling</td>
<td>A.J. Adams, Kabinett, Dhroner Hofberg, Mosel, Germany</td>
<td>2015</td>
<td>79</td>
<td>aromas of pink grapefruit, quince, smoky slate and tarragon, restrained sweetness, perfect sausage pairing!</td>
<td></td>
</tr>
</tbody>
</table>

### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Producer</th>
<th>Region</th>
<th>Year</th>
<th>Rating</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merlot/Cabernet Franc/Cabernet Sauvignon</td>
<td>Heumann Lagona, Villány, Hungary</td>
<td>2013</td>
<td>10/40</td>
<td>red berries with a hint of oak, spicy and peppery with a long finish</td>
<td></td>
</tr>
<tr>
<td>Zweigelt</td>
<td>Zanthos, Burgenland, Austria</td>
<td>2013</td>
<td>11/44</td>
<td>blackberries and plum, medium tannins, fruit forward palate, short clean finish</td>
<td></td>
</tr>
<tr>
<td>Rosé, Blaufränkisch/Cabernet Sauvignon</td>
<td>Prieler, Burgenland, Austria</td>
<td>2017</td>
<td>12/48</td>
<td>perfect balance of juiciness and minarality, a definite porch sipper!</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Becker Estate, Pfalz, Germany</td>
<td>2013</td>
<td>12/48</td>
<td>pinot noir, bright strawberry and cherry notes, perfect sausage pairing!</td>
<td></td>
</tr>
<tr>
<td>St. Laurent</td>
<td>Vino Z Czech, Moravia, Czech Republic</td>
<td>2013</td>
<td>12/48</td>
<td>red cherry, black pepper and spice, bold and earthy red from a medieval monestary in Moravia</td>
<td></td>
</tr>
</tbody>
</table>
COCKTAILS DER SAISON

Serbian Collins  Tom Collins with Schnapps
Bistra Slivovitz Plum Schnapps, Lemon, Haus-made Lemon Chamomile Syrup

Gin Radler  Summer Shandy with a kick
Citadelle Gin, Steigl Grapefruit Radler

Two Baren  Bubbles & Berries
Bärenjäger Honey, Echte Kroaztbere Blackberry liqueur, Dr. Loosen Sparkling Riesling, Lemon

Münich Maiden  Our take on Red Headed Maiden
Jagermeister, Schladerer Kirschwasser, Berentzen Pear, Bembel Cider

Czech Yourself  Haus Negroni
R. Jelinek Fernet, Citadelle, Campari, Orange

Spritzig
Aperol, Dr. Loosen Sparkling Riesling, Orange bitters

Szabla  Our take on a Manhattan
Old Overholt Rye Whiskey, Polmos Wisniowka Cherry, Peychaud’s bitters

SCHNAPPS

Bistra Slivovitz Plum  8
R. Jelinek Williams  8
Kammer Obstler  10
Kammer Kirschwasser  10
Shladerer Obstwasser  10
Shladerer Kirschwasser  10
Shladerer Himbeergeist  11
Kammer Williams  12
Purkhart Apricot  14

DIGESTIF

Jägermeister  5
Underberg  5
Goldschläger  6
Berentzen Pear  6
R. Jelinek Fernet  6
Schönauer Apfel  6
Kleiner Feigling  7
Killepitsch  7
Bärenjäger Honey  7
Zwack  7
Cherry Heering  8
Becherovka  8
Combier Kümmel  8
Nux Alpina Walnut  15
Zirbenz Stone Pine  15
<table>
<thead>
<tr>
<th>Spirits</th>
<th>Name</th>
<th>ABV</th>
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</thead>
<tbody>
<tr>
<td>WHISKEY</td>
<td>Four Roses Bourbon</td>
<td>13</td>
</tr>
<tr>
<td></td>
<td>Old Overholt Rye</td>
<td>8</td>
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<tr>
<td></td>
<td>Evan Williams Bourbon</td>
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<tr>
<td></td>
<td>Larceny Bourbon</td>
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<tr>
<td></td>
<td>Monkey Shoulder Scotch</td>
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<td>High West Silver Whiskey</td>
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<tr>
<td>AGAVE</td>
<td>Lunazul Blanco</td>
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<td>Pelton Mezcal</td>
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<td></td>
<td>Del Maguey Chichicapa</td>
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<tr>
<td>BRANDY</td>
<td>Maison Rouge VSOP</td>
<td>8</td>
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<td></td>
<td>Laird's Applejack</td>
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<td>Pierre Ferrand Ambre</td>
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<tr>
<td>RUM</td>
<td>Old Monk 7yr</td>
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<tr>
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<td>Stroh 40</td>
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</tr>
<tr>
<td></td>
<td>Plantation</td>
<td>8</td>
</tr>
</tbody>
</table>
HOURS

MONDAY - WEDNESDAY
Dinner: 5pm - 10pm
Bar: 5pm - 11pm

THURSDAY - FRIDAY
Dinner: 5pm - 10:30pm
Bar: 5pm - 12am

SATURDAY
Lunch: 11pm - 2:30pm
Dinner: 5pm - 10:30pm
Bar: 11am - 12am

SUNDAY
Brunch: 11am - 2:30pm
Dinner: 5pm - 9pm
Bar: 11am - 10pm