



WE KINDLY ASK THAT PARTIES KEEP THEIR VISIT TO TWO HOURS.
FOR PARTIES OF 8 PEOPLE OR MORE, 20% SERVICE CHARGE FOR SERVICE STAFF WILL BE ADDED TO THE BILL.

MENU

+ SHARE +

- BRETZEL *haus horseradish mustard* \$10 (add cheese sauce \$3)
PICKLED EGGS *beet & curry spices, spicy horseradish mustard* \$10
URNEBES *east european spicy feta cheese spread, carrot & celery sticks* \$14
SALAT *arugula & mixed greens, beets, citrus-coriander vinaigrette, shaved parmesan* \$15
ERBSENSUPPE *warm green pea soup, grated pickled egg, shaved parmesan, pretzel croutons* \$16
VEG PIEROGIS *potato, sauerkraut, spinach & cheddar dumplings, jalapeño aioli* \$16
BEST WURST *a specialty wurst - haus made italian sausage, smoked garlic aioli* \$17
REIBEKUCHEN *shredded potato pancakes, apple sauce, horseradish, cream* \$17
LANGOS *hungarian fried dough, haus smoked salmon, arugula, onions, dill crème fraîche* \$18
ÜBER CHARCUTERIE *utopenci, schmaltz, smoked kielbasa, chicken liver mousse, toast* \$30
BALTIC CHARCUTERIE *beet-cured salmon gravlax⁺, haus smoked salmon, trout rillettes, crème fraîche, toast* \$30

+ MAIN +

- BRONDOG *footlong frankfurter, chili, cheese, ketchup, mustard, bretzell roll, bratkartoffeln potatoes* \$25
BRONBURGER *beef & pork belly burger, slab bacon, cheddar, sauerkraut, gurken, ket/must, pretzel bun, potatoes* \$26
SPÄTZLE *Swabian noodles, cheddar, spinach, red onion marmalade* \$27 (add sausage \$7)
LACHS *pan-seared salmon, asparagus, beets, carrots, caraway butter* \$30
SAUERBRATEN *red wine braised beef brisket, bacon braised red cabbage, black cherry bbq sauce* \$31
WURST TELLER *two haus-made sausages, sauerkraut, bratkartoffeln potatoes* \$31
SCHNITZEL *crispy pork cutlet, wild mushroom cream sauce, warm potato salad* \$32
BAVARIAN STEAK FRITES *grass-fed, ny strip steak, grilled onions, horseradish mustard cream sauce* \$38
KONIG'S TELLER *2lb, bone-in pork shank, haus sausage, sauerkraut, bratkartoffeln potatoes* \$54

+ SIDES +

- | | |
|---|---|
| <i>Gurken Salat - dill & cucumber salad</i> \$9 | <i>Haus Sausage</i> \$10 |
| <i>Warm German Potato Salad with bacon</i> \$9 | <i>Bratkartoffeln - crispy fried potatoes</i> \$10 |
| <i>Sauerkraut - riesling braised cabbage</i> \$9 | <i>Rotkohl - red wine braised red cabbage & bacon</i> \$9 |

For parties of 8 people or more, 20% Service Charge for Service Staff will be added to the bill.

⁺ these menu items may be served raw or undercooked. consuming raw and undercooked meat, fish, shellfish, poultry and eggs may result in food borne illness, especially if you have an existing medical condition.
Before placing order, please inform your server if a person in your party has a food allergy.

+ DRAFT BIER +

WEIHENSTEPHANER, LAGER Freising, Germany 5.1%
PINT \$11 – LITER \$21 – BOOT \$42

JEVER Pilsener, Germany 4.9% \$13
GAFFEL Kölsch, Germany 4.8% \$13
PAULANER Hefeweizen, Germany 5.5% \$13
GREVENSTEINER Kellerbier, Germany 5.2% \$14
BRLO IPA, Germany 7.0% \$13
WEIHENSTEPHANER Dunkelweiss, Germ 5.3% \$14
AYINGER "Celebrator" Doppelbock, Germany 6.7% \$16
STIEGL Grapefruit Radler, Austria 2.5% \$13
STORMALONG "Legendary Dry" Dry Cider, MA 6.5% \$13

HAUS FLIGHT \$17 Weihenstephaner Lager |
Jever Pils | Paulaner Hefe | Weihenstephaner Dunkel

SPECIALTY FLIGHT \$20 Gaffel Kolsch | Grevensteiner
Kellerbier | BRLO IPA | Ayinger Doppelbock

KOLSCH TRAY \$49 Just like in Cologne - Kolsch served
in authentic 0.2liter glasses in Kolsch carrying tray

+ BOTTLES & CANS +

Mystery Beer, A Surprise Everytime! 16oz \$11
Nightshift "Hoot" Seltzer, Flavors Vary, MA 4% 12oz \$10
Aeronaut "Tangerine Sour Planet" Sour, MA 5.5% 13
Artifact "By Any Other Name" Cider w/ Blueberries, MA 6.0% \$14
Praga, Pilsner, Czech Republic 4.7% 16oz \$11
Steigl, "Goldbrau" Lager, Austria 5.0% 16oz \$11
Remnant, "Hang Time", Hazy IPA, MA \$14
Ayinger "Bräuweise" Hefe-Weizen, Germany 5% 16oz \$15
Weihenstephaner "Vitus" Weizenbock, Ger 7.7% 12oz \$16
Flensburger, Dunkel, Germany 4.8% 11.2oz \$14
Köstritzer Schwarzbier, Germany 4.9% 16oz \$13
Zywiec Baltic Porter, Ciesn, Poland 9.5% 16oz \$15
Aecht Schlenkerla "Oak Smoke" Rauchbier, Ger 8.0% 16.9oz \$17
Schneider "Aventinus" Doppelbock, Germany 8.2% 16.9oz \$18

+ BEVERAGES +

BITBURGER (n/a) Pilsner, Germany 16oz \$10
SOBER CARPENTER (n/a) Irish Red Ale 16oz \$10
SOBER CARPENTER (n/a) Raspberry Sour 16oz \$10
ZERO GRAVITY (n/a) Sparkling Hop Water 12oz \$8
PINEAPPLE-MINT PUNCH (n/a) \$9
POMEGRANATE SHRUB & CLUB (n/a) \$9
SHIRLEY TEMPLE, ICED TEA, LEMONADE, LIMEADE \$6
CASAMARA "ALTA" ITALIAN BOTANICAL SODA \$9
MAINE ROOT SODAS \$7
-mexicane cola, lemon-lime, rootbeer, gingerbeer

+ WEIN +

SPARKLING RIESLING – \$13/52
Henkell, Germany NV
SPARKLING ROSÉ, PINOT NOIR – \$15/60
Fritz Müller, Germany NV
ROSÉ, PINOT NOIR BLEND – \$15/60
Gobelsburg, Niederosterreich, Austria 2024
RIESLING – \$13/52
Asgar Clusserath, Mosel, Germany 2022
GRÜNER VELTLINER – \$14/56
Stadt Krems, Kremstal, Austria 2024
GEWÜRZTRAMINER – \$15/60
Valckenberg, Pfalz, Germany 2023
CHASSELAS – \$16/64
L'Alpage, Valais, Switzerland 2023
SAUVIGNON BLANC – \$17/70
Sattlerhof, Sudsteiermark, Austria 2021
GEMISCHTER SATZ (WHITE BLEND) – \$18/72
Weninger, Vienna, Austria 2022
RESERVE RIESLING, KABINETT – \$21/84
Kruger Rumpf, Munsterer Im Pitterburg, Nahe, Germ 2021
RIBOLLA GIALLA (ORANGE WINE) – \$15/60
Krasno, Goriska Brda, Slovenia 2022
LAGREIN – \$14/56
Tramin, Südtirol, Italy 2023
PINOT NOIR – \$15/60
Shelter, "Lovely Lilly", Baden, Germany 2022
ST. LAURENT – \$17/70
Reinisch, Thermenregion, Austria 2020
CABERNET SAUVIGNON – \$18/72
Movia, Goriska Brda, Slovenia 2021
RESERVE PINOT NOIR – \$23/92
Meyer Näkel, Ahr, Germany 2022

+ COCKTAILS +

ELO-QUINCE *Sophisticated Sipper* \$15
gin, quince liqueur, lemon, bitters
GIN RADLER *Summer Shandy With a Kick* \$15
Gin & Steigl Grapefruit Radler Over Ice
CZECH YOURSELF *Haus Negroni* \$15
R. Jelinek Fernet, Gin, Campari, Orange Twist
FRAU FIZZY FIG *Fruit & Bubbles* \$15
Kleiner Feigling Fig, Sparkling Riesling, Lemon
THE SCHÖNBERRY *Crisp With A Berry Twist* \$15
Tequila, Plum Slivovitz, Blueberry Juice, Lime
METEORREGEN *Refreshing Citrus & Cinnamon* \$15
White Rhum, Becherovka, Aperol, Grapefruit Juice
LIEBESTRANK *Love Potion* \$15
Mint-infused Whiskey, Pomegranate Shrub, Ginger Beer, Lime
SZABLA *Our Take On A Manhattan* \$16
Rye Whiskey, Polmos Wisniowka Cherry, Angostura Bitters
HONEY BEAR *Bourbon & Gingerale* \$16
Bourbon, Bärenjäger Honey, Gingerale, Black Forest Gummie Bears
JÄGERSKI *Shotski* \$32
4 shots of Jägermeister for 4 people