



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  
SPRING PEA SUPPE *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 - cheddarwurst, 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, brussels sprouts, sweet potatoes, 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  
KONIG'S TELLER *2lb, bone-in pork shank, haus sausage, sauerkraut, bratkartoffeln potatoes* \$54

### + SIDES +

- |   |   |
|---|---|
| <i>Gurken Salat - dill &amp; 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 &amp; 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  
**FOAM** "Dead Flowers" IPA, Vermont 6.2% \$13  
**WEIHENSTEPHANER** Dunkelweiss, Germ 5.3% \$14  
**AYINGER** "Celebrator" Doppelbock, Germany 6.7% \$16  
**STIEGL** Grapefruit Radler, Austria 2.5% \$13  
**BRLO** Dry Cider, Germany 4.5% \$13

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

**SPECIALTY FLIGHT** \$20 Gaffel Kolsch | Grevensteiner  
Kellerbier | Foam 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  
**Schofferhofer** Grapefruit Radler, Germany 2.5% 16oz \$12  
**Stormalong**, "Legendary Dry" Dry Cider MA 6.5% 16oz \$14  
**Aeronaut "Tropic Storm"** Sour, MA 5.6% 13  
**Dortmunder Actien Brauerei "DAB"** Lager, Ger 5% 16oz \$13  
**Praga**, Pilsner, Czech Republic 4.7% 16oz \$13  
**Steigl "Goldbrau"** Lager, Austria 5.0% 16oz \$13  
**The Alchemist "Heady Topper"** IPA, VT 8.0% 16oz \$14  
**Ayinger "Bräuweise"** Hefe-Weizen, Germany 5% 16oz \$15  
**Weihenstephaner "Vitus"** Weizenbock, Ger 7.7% 12oz \$16  
**Köstritzer Schwarzbier**, Germany 4.9% 16oz \$13  
**Flensburger Dunkel**, Germany 4.8% 11.2oz \$14  
**Zywiec Baltic Porter**, Ciesn, Poland 9.5% 16oz \$15  
**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  
**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  
Affenthaler, Baden, Germany 2023  
**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 +

**GRÜN BIER** Yup! Green Beer \$13  
Göse-style Sour Beer, German Sweet Woodruff Liquor  
**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