+ SHARE +

BRETZEL haus horseradish mustard $9 (add cheese sauce $2)
PICKLED EGGS beet & curry spices, spicy horseradish mustard $9
URNEBES east european spicy feta cheese spread, carrots & celery sticks $13
FALL SALAT mixed greens, roasted beets, thyme-cumin vinaigrette $13
OKTOBERFEST WURST breaded chicken sausage, spicy aioli $15
REIBEKUCHEN shredded potato pancakes, apple sauce, horseradish cream $16
BEST WURST a specialty wurst - venison sausage, garlic-jalapeño aioli $16
PLACKY thick potato crépe, haus smoked salmon, dill crème fraîche $16
LANGOS hungarian fried dough, wild mushrooms, onions, crème fraîche $17
BALTIC CHARCUTERIE beet-cured salmon gravlax, bluefish rillettes, crème fraîche, toast $25
ÜBER CHARCUTERIE uopeinci, schmaltz, smoked kielbasa, chicken liver mousse, toast $29

+ MAIN +

BRONDOG footlong frankfurter, chili, cheese, ketchup, mustard, brettell roll, bratkartoffeln potatoes $24
BRONBURGER beef & pork belly burger, slab bacon, cheddar, sauerkraut, gurken, ketchup, mustard, brezelt bun, bratkartoffeln potatoes $25
SPÄTZLE Swabian noodles, cheddar, spinach, red onion marmalade $26 (add sausage $6)
PUTENKEULE 12-hour smoked bone-in turkey leg, braised red cabbage with bacon, black cherry bbq sauce $29
SCHNITZEL crispy pork cutlet, wild mushroom cream, warm potato salad $29
SAUERBRATEN red wine braised beef brisket, braised red cabbage with bacon, black cherry bbq sauce $29
WURST TRIO three haus-made sausages, sauerkraut, bratkartoffeln potatoes $30
KONIG’S TELLER 2lb. bone-in pork shank, haus sausage, sauerkraut, bratkartoffeln $49

+ SIDES +

Gurken Salat - dill & cucumber salad $8
Warm German Potato Salat $8
Sauerbraten - riesling braised cabbage $8
Haus Sausage $9
Bratkartoffeln Potatoes - crispy fried potatoes $9
Rotkohl - red wine braised red cabbage & bacon $8

* 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. please inform your server if you have any allergies or dietary restrictions. 20% service charge will be added to all checks.
**+ DRAFT BIER +**

HAUS BIER, WEIHENSTEPHANER
- Lager, Freising, Germany 5.1%
  - PINT $10 — LITER $19 — BOOT $38

JEVER Pilsner, Germany 4.9% $12
PAULANER Märzen, Germany 5.8% $11
ERDINGER Hefeweizen, Germany 6.0% $12
FROST “Lush” DIPA 8.0% $13
KOSTRITZER Schwarzbier, Black Lager, Germany 4.8% $12
AYINGER “Celebrator” Doppelbock, Germany 9.0% $15
STORMALONG Passionfruit Cider, MA 5.5% $12
HERMIT THRUSH Blackberry Sour, VT 5.9% $13
STIEGL Grapefruit Radler, Austria 2.5% $11

**+ BOTTLES & CANS +**

Mystery Beer, A Surprise Everytime! 16oz $10
Citizen Cider, Cider Donut Cider, VT 5% 16oz $12
Citizen Seltzer, “Ginger Love” Ginger Seltzer VT 5% 16oz $12
Mighty Squirrel, Strawberry & Kiwi Sour, MA 5% 16oz $12
Nightshift, “Hoot Louder” Berry Seltzer, MA 8% 12oz $10
Bayerischer, Leipziger Gose Leipzig, Germany 4.6% 12oz $16
Dortmunder Actien Brauerei, “DAB” Lager, Ger 5% 16oz $10
Small Change, American Pale Ale, MA 4.9% 16oz $12
Frost “Starchild” IPA, VT 6.0% 16oz $12
Ayinger “Bräuweisse” Hefe-Weizen, Germany 5% 16oz $12
Tucher, RotBier, Germany 5.2% 16oz $10
Tucher, Dunkel, Germany 5.2% 16oz $10
Flensberger, Dunkel, Germany 4.8% $12
Schneider “Aventinus” Weizen-Doppelbock 8.2% 16.9oz $17
Aecht Schlenkerla “Oak Smoke” Rauchbier, Germany 8.0% 16.9oz $17
Zywiec, Baltic Porter Ciesn, Poland 9.5% 16oz $12
Zero Gravity, (N/A) Märzen, Germany 12oz $8
Glutenberg “Blonde” (Gluten-Free) Canada 4.6% 16oz $9

**+ COCKTAILS +**

GLÜHWEIN Spiced Red Wine $14
- Hot Mulled Red Wine, Cherry Liquor, Cinnamon

APFELMACHT Spiced Apple Cider $14
- Hot Mulled Apple Cider, BEckercrooka, Cinnamon

GIN RADLER Summer Shandy With a Kick $14
- Gin & Key Lime Radler Over Ice

CZECH YOURSELF Haus Negroni $14
- R. Jelinek Fernet, Gin, Campari, Orange Twist

FRAU FIZZY FIG Fruit & Bubbles $14
- Kleiner Feigling Fig, Sparkling Riesling, Lemon

LIEBESTRANK Love Potion $14
- Mint-infused Whiskey, Pomegranate Shrub, Ginger Beer, Lime

SZABLA Our Take On A Manhattan $15
- Rye Whiskey, Polmos Wisniowka Cherry, Angostura Bitters

HONEY BEAR Bourbon & Gingerale $15
- Bourbon, Bärenjäger Honey, Gingerale, Black Forest Gummie Bears

JÄGERSKI Shotski $28
- 4 shots of Jägermeister for 4 people

**+ BEVERAGES +**

PINEAPPLE-MINT PUNCH $8
POMEGRANATE SHRUB & CLUB $8
CASAMARA CLUB AMARO SODAS $7
ICED TEA, LEMONADE, LIMEADE $5
MAINE ROOT SODAS $6
WARM APPLE CIDER $7