



WE KINDLY ASK THAT PARTIES KEEP THEIR VISIT TO 2 HOURS.
TWENTY PERCENT SERVICE CHARGE IS ADDED TO EVERY BILL FOR THE SERVICE STAFF.

MENU

+ 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
CAESAR SALAT romaine hearts, pretzel croutons, parmiggiano reggiano \$13
ASPARAGUS SUPPE parmiggiano reggiano, grated pickled egg, pretzel croutons \$15
REIBEKUCHEN shredded potato pancakes, apple sauce, horseradish cream \$16
BEST WURST a specialty wurst - lamb sausage, squash purée \$16
PLACKY thick potato crêpe, haus smoked salmon, dill crème fraîche \$16
LANGOS hungarian fried dough, wild mushrooms, onions, crème fraîche \$17
BALTIC CHARCUTERIE beet-cured salmon gravlax, trout rillettes, crème fraîche, toast \$25
ÜBER CHARCUTERIE utopenci, schmaltz, smoked kielbasa, chicken liver mousse, toast \$29

+ MAIN +

- BRONDOG** footlong frankfurter, chili, cheese, ketchup, mustard, bretzell roll, bratkartoffeln potatoes \$24
BRONBURGER beef & pork belly burger, slab bacon, cheddar, sauerkraut, gurken, ket/must, pretzel bun, potatoes \$25
SPÄTZLE Swabian noodles, cheddar, spinach, red onion marmalade \$26 (add sausage \$6)
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 potatoes \$49

+ SIDES +

- Gurken Salat - dill & cucumber salad \$8
Warm German Potato Salat \$8
Sauerkraut - 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
STIEGL Grapefruit Radler, Austria 2.5% \$12
PAULANER Hefeweizen, Germany 5.5% \$12
FOAM "The Nameless" IPA, Vermont 7.0% \$13
GAFFEL BECKER & CO. Kölsch, Köln, Germany 4.8% \$13
WEIHENSTEPHANER Hefeweiss Dunkel, Germany 5.3% \$12
AYINGER "Celebrator" Doppelbock, Germany 9.0% \$15
STORMALONG "Pog Punch" Guava Cider, MA 5.8% \$12
MIGHTY SQUIRREL Blackberry Sour, MA 5.0% \$12

+ BOTTLES & CANS +

Mystery Beer, A Surprise Everytime! 16oz \$10
Far from the Tree, "Nova" Hopped Cider MA 8% 16oz \$12
Nightshift, "Hoot" Seltzer, Flavors Vary, MA 4% 12oz \$9
Hermit Thrush, Oak Aged Tart Seltzer, VT 4.5% 16oz \$13
Bayerischer, Leipziger Gose, Germany 4.6% 12oz \$16
Praga, Pilsner, Czech Republic 4.7% 16oz \$11
Steigl, "Goldbrau" Lager, Austria 5.0% 16oz \$11
Dortmunder Actien Brauerei, "DAB" Lager, Ger 5% 16oz \$11
Grensteiner, Kellerbier, Germany 5.2% 16oz \$12
Ayinger "Bräuweise" Hefe-Weizen, Germany 5% 16oz \$13
Flensberger, Dunkel, Germany 4.8% 11.2oz \$12
Frost, "Plush" Double IPA, VT 8.0% 16oz \$13
Zywiec, Baltic Porter Ciesn, Poland 9.5% 16oz \$12
Andechs, Weissbier Dunkel, Germany 5.0% 16oz \$14
Schneider "Aventinus" Weizen-Doppelbock 8.2% 16.9oz \$17
Sober Carpenter, (N/A) Irish Red Ale 16oz \$8
Sober Carpenter, (N/A) IPA 16oz \$8
Glutenberg "Blonde" (Gluten-Free) Canada 4.6% 16oz \$11

+ BEVERAGES +

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

+ WEIN +

SPARKLING RIESLING — \$12/48
Henkell, Germany NV
SPARKLING ROSÉ, PINOT NOIR — \$14/56
Fritz Muller, Germany NV
ROSÉ, BLAUFRÄNKISCH — \$13/52
IBY, Burgenland, Austria 2022
RIESLING — \$12/65 Liter
Brand, Rhein, Germany 2022
RIESLING KABINETT TROCKEN — \$19/76
JB Becker, Walkenberg, Rheingau, Germany 2020
GRÜNER VELTLINER — \$13/52
Stadt Krems, Kremstal, Austria 2021
RIBOLLA GIALLA (ORANGE WINE) — \$14/56
Krasno, Goriska Brda, Slovenia 2020
SAUVIGNON BLANC — \$16/64
Sattlerhof, Sudsteiermark, Austria 2021
WEISSBURGUNDER — \$14/56
Hild, Trocken, Mosel, Germany 2021
CHARDONNAY — \$20/80
Seehof, Rheinhessen, Germany 2018
CABERNET SAUVIGNON/MERLOT — \$13/52
Krasno, Goriska Brda, Slovenia 2020
BLAUFRÄNKISCH — \$14/56
Weninger, Horitschon, Austria 2020
ZWEIGELT — \$14/56
Weninger, "Ponzichter", Burgenland, Austria 2020
PINOT NOIR — \$15/60
Shelter, "Lovely Lilly", Baden, Germany 2021
ST. LAURENT — \$16/64
Reinisch, Thermenregion, Austria 2020
PINOT NOIR, RESERVE — \$19/76
Roterfaden, Wurtenberg, Germany 2018

+ COCKTAILS +

GIN RADLER *Summer Shandy With a Kick* \$14
Gin & Steigl Grapefruit Radler Over Ice
SPRITZIG *Summer Spritz* \$14
Aperol, Sparkling Riesling, Soda Water, Orange Slice
CZECH YOURSELF *Haus Negroni* \$14
R. Jelinek Fernet, Gin, Campari, Orange Twist
FRAU FIZZY FIG *Fruit & Bubbles* \$14
Kleiner Feigling Fig, Sparkling Riesling, Lemon
METEORREGEN *Winter Daiquiri* \$14
White Rhum, Becherovka, Aperol, Grapefruit Juice
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