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!

House Flight / 12
Weihenstephaner Original Lager/ Furstenburg Premium Pilsner
Weihenstephaner Braupakt / Hacker Pschorr Dunkel

Specialty Flight / 14
Stormalong Cider / White Birch Berliner Weiss
Fruh Kolsch / Schneider Aventinus Tap 6

GERMANY

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

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

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

Augustiner, Light Euro Lager München (11.2 oz 5.7%) ................................................................. 8
dry biscuit malts and hops on the palate

Friesisches Brauhaus zu Jever, ‘Jever,’ Pilsener Jever (12 oz 5.3%) ......................................................... 7
a good, german hop forward pilsner, crisp, clean and pleasant

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

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

Veltins, Pilsener Meschede-Grevenstein (16 oz 4.8% can) ................................................................. 7
grassy notes with a clean and slightly sweet Pilsner malt taste that is well-balanced

Dortmunder Actien Brauerei, “DAB” Dortmunder Lager Dortmund (16 oz 5.4%) .............................................. 6
pale golden lager, classic clean character, biscuity malts, very thirst quenching
<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Location</th>
<th>ABV</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flensberger “Gold” Dortmunder Lager</td>
<td>Flensburg</td>
<td>(11.2oz 4.8%)</td>
<td>dry biscuit malts and hops on the palate</td>
</tr>
<tr>
<td>Aecht Schlenkerla. Helles Lager</td>
<td>Bamberg</td>
<td>(16.9oz 4.3%)</td>
<td>light in body “helles” with the underlying smokiness quintessential to Schlenkerla!</td>
</tr>
<tr>
<td>Dinkelacker, “Hopfenwunder” Hopped Lager</td>
<td>Stuttgart, Germany</td>
<td>(12oz 5.0%)</td>
<td>super smooth lager hopped with Amarillo, Cascade and Simcoe, not overblown, well-balanced</td>
</tr>
<tr>
<td>Gaffel Becker &amp; Co., Kölsch</td>
<td>Köln</td>
<td>(12oz 4.8%)</td>
<td>pale golden amber color, grassy nose, nice earthy hops, bready malts</td>
</tr>
<tr>
<td>+ Brauerei Früh am Dom, ‘Früh,’ Kölsch</td>
<td>Köln</td>
<td>(16oz 4.8%)</td>
<td>grassy nose and light hop aromas, crisp and refreshing</td>
</tr>
<tr>
<td>Grevensteiner, Naturtrüb Zwickelbier</td>
<td>Grevenstein</td>
<td>(16oz 5.2% can)</td>
<td>floral hops balanced with a mild malt backbone</td>
</tr>
<tr>
<td>Einbecker, “Ainpöckisch Bier 1378” Helles Bock</td>
<td>Einbeck</td>
<td>(16oz 6.7% can)</td>
<td>bready malts, grassy hops, and light citrus, unfiltered amber, a winter favorite!</td>
</tr>
<tr>
<td>Ettaler Benediktiner, Weissbier</td>
<td>Friedenfels</td>
<td>(16oz 5.4% can)</td>
<td>crisp wheat ale, taste is malty, slightly sweet, well balanced</td>
</tr>
<tr>
<td>+ Hofbräu. Hefe-Weizen</td>
<td>München</td>
<td>(16oz 5.5%)</td>
<td>banana, orange and clove aroma with matching taste so smooth and creamy</td>
</tr>
<tr>
<td>+ Weihenstephaner, “Braupakt” Hopped Hefeweissbier</td>
<td>Freising, Germany</td>
<td>(16oz 6%)</td>
<td>collaboration with Weihenstephaner Hefeweissbier and Sierra Nevada west coast hops; hoppy hefe delicious!</td>
</tr>
<tr>
<td>Apostelbräu, “Roggen” Rye Ale</td>
<td>Hauzeberg</td>
<td>(22 oz 5.3%)</td>
<td>rye bread is added to the malt blend, for a very earthy effect, slightly hopped full bodied, amber-rye beer</td>
</tr>
<tr>
<td>Uerige, Altbier</td>
<td>Düsseldorf</td>
<td>(11 oz 4.7%)</td>
<td>the beer of Düsseldorf, traditional brown ale, toasty caramel malts, bitter finish</td>
</tr>
<tr>
<td>Paulaner, “Salvator” Doppelbock</td>
<td>Munich</td>
<td>(11 oz 7.6%)</td>
<td>sweet malts with notes of caramel, toffee, and dark fruit, dark and easy to drink</td>
</tr>
<tr>
<td>Weltenburger Kloster, Barock Dunkel</td>
<td>Kelheim</td>
<td>(11 oz 4.7%)</td>
<td>from the oldest monastery brewery in the world, notes of caramel and cocoa, slightly nutty and spicy finish</td>
</tr>
<tr>
<td>+ Hacker-Pschorr. Dunkel</td>
<td>München</td>
<td>(16oz 5.3%)</td>
<td>rich and smooth, roasted and slightly sweet</td>
</tr>
<tr>
<td>Köstritzer, Schwarzbiere</td>
<td>Thüringen</td>
<td>(16oz 4.8%)</td>
<td>strong roasted character, clean and dry finish, a classic black lager</td>
</tr>
<tr>
<td>+ Schneider, Aventinus “Tap 6” Weizenbock</td>
<td>München</td>
<td>(13oz 8.2%)</td>
<td>milk chocolate, banana and dark cherries, slightly sweet finish</td>
</tr>
<tr>
<td>Aecht Schlenkerla, Oak Smoke, Doppelbock</td>
<td>Bamberg</td>
<td>(16oz 8%)</td>
<td>kilned with oak wood, rich smoky aroma with a touch of spice, subtle sweetness</td>
</tr>
<tr>
<td>Schneider, Aventinus Eisbock</td>
<td>München</td>
<td>(11 oz 12%)</td>
<td>a concentrated beer, notes of fig and plum, rich and warming, dessert in a bottle!</td>
</tr>
</tbody>
</table>
AUSTRIA

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

Stift Engelszell, Trappistenbier “Gregorius”, Strong Dark Ale Engelhartszell (11.2oz 9.7%) ............... 17
organic honey from local beehives around St. Engelszell and Alsatian wine yeast, a holiday treat!

POLAND

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

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

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

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

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

Browary Warka, Premium Strong Warka (16oz 6.5% can) ................................... 7
sweet bready, caramel, toffee and molasses notes

Zywiec, Baltic Porter Cieszyn (16oz 9.5%) ......................................................... 9
dark fruits and coffee aromas, rich yet dry
CZECH REPUBLIC

**Czechvar, Pilsner** České Budějovice (11.2oz 5%) ................................................................. 7
clear, pale pilsner with hints of honey, bitter and full-bodied complexity

**Bernard Family Brewery, Bohemian Ale** Humpolec (11.2oz 8.2%) ....................................................... 8
thick ale with tremendous amount of hops balanced by sweet malts, delicious

**Praga, Dark Lager** České Budějovice (11.2oz 4.5%) ........................................................................... 6
toasted malt and sweet caramel, smooth and creamy, a great dark lager!

+ **Pivovar Hostomice, Fabian 13** Hostomice (13oz 5.7%) ................................................................. 10
Golden lager with fresh Saaz hops. Very unique and seldom available. A special treat!

U.S.A.

+ **Stormalong, “Red Skies at Night” Cider** Sherborn, Massachusetts (16.9oz 5.8%) ............................ 9
cider made with passionfruit and hibiscus, tart, juicy and tropical

**Artifact Cider Project, “Wild Thing” Cider** Everett, Massachusetts (5.4oz 5% can) ......................... 10
crisp, tart, 100% McIntosh cider, wild fermented, funky, single varietal cider

**Carlson Orchards, “Oak Hill Blend” Cider** Harvard, Massachusetts (16oz 5% can) ....................... 10
straight from the 80 year old orchards, pressed and canned, unfiltered!

**Embark Craft Ciderworks, “American Hopped” Cider** Williamson, New York (12oz 6.4% can) .................. 10
estate grown Autumn Crisp apples, dry-hopped with Cascade, Centennial, & Columbus hops, semi-sweet

**Cider Creek “Winter’s Cinn” Cider** Canisteo, New York (12oz 6.9% can) ...................................... 9
unfiltered cider fermented with bavarian wheat yeast, cinnamon and spice

+ **White Birch Brewing, Blueberry Berliner Weisse** Hooksett, New Hampshire (16.9oz. 5.5%) ............ 7
light, crisp, taste of blueberries and lemony tartness, refreshing; a local favorite!

**Notch, “Standard Czech Pils” Czech Pilsner** Salem, Massachusetts (16oz 4.4% can) ...................... 9
a pilsner with some strength, lemon hop character!

**Jack’s Abby, “Red Tape” Amber Lager** Framingham, Massachusetts (16 oz, 5% can) ......................... 7
brewed with dark Munich malts and American Glacier hops, perfectly balanced amber lager!
SPARKLING

**Sparkling, Riesling**  Henkell, Brut, Rheingau, Germany NV ................................................................. 10/40
fresh apple notes and lively citrus, balanced acidity, very dry for a Riesling

**Sparkling, Grüner Veltliner**  Szigeti, Brut, Burgenland, Austria NV ......................................................... 50
racy bubbles, hints of fresh cut grass and citrus, the quintessential austrian sparkling

WHITE

**Riesling**  “Clean Slate”, Mosel, Germany 2016 ................................................................. 10/40
fresh peach and crisp lime with subtle minerality

**Grüner Veltliner**  Stadt Krems, Kremstal Austria 2017 ................................................................. 11/44
aromas of white currant, citrus fruit, and the quintessentially peppery notes, fresh and crisp!

**Chardonnay**  Tramin, Südtrol-Alto Adige, Italy 2017 ................................................................. 12/48
chardonnay aged in stainless steel, fresh aromas of melon and tropical fruit, mineral notes with refreshing acidity

**Viennese Blend**  Fritz Wieninger “Gemischter Satz,” Vienna Hills, Austria 2016 ................................... 13/52
15 grapes go into this blend- spicy and floral on the nose, complex on the palate

**Riesling**  Robert Weil, Trocken, Rheingau, Germany 2014 ................................................................. 61
light petrol notes layered with aromas of lychee and wet stone, a lovely dry expression of Riesling

**Riesling**  A.J. Adams, Kabinett, Dhroner Hofberg, Mosel, Germany 2015 ................................................... 79
aromas of pink grapefruit, quince, smoky slate and tarragon, restrained sweetness, perfect sausage pairing!

RED

**Merlot/Cabernet Franc/Cabernet Sauvignon**  Heumann Lagona, Villány, Hungary 2013 .................. 10/40
red berries with a hint of oak, spicy and peppery with a long finish

**Schiava**  Tramin, “Hexenbichler”, Südtrol-Alto Adige, Italy 2017 ................................................................. 11/44
light and refreshingly fruity red wine, an excellent contrast to richer dishes

**Zweigelt/Blaufränkisch**  Heinrich, Burgenland, Austria 2015 ................................................................. 12/48
subtle aromas of raspberry and brambles, soft, smooth tannins, juicy finish

**Pinot Noir**  Becker Estate, Pfalz, Germany 2013 ................................................................. 13/52
pinot noir, bright strawberry and cherry notes, perfect sausage pairing!

**Carmènere/Cabernet Sauvignon/Cabernet Franc**  San Leonardo, “Terre”, Südtrol-Alto Adige, Italy 2011 ....... 65
brilliant ruby red, aromas of dark berries, black currant, full-bodied with a lengthy finish
COCKTAILS DER SAISON

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

**Frau Fizzy Fig**  Fruit & Bubbles
Kleiner Feigling Fig, Sparkling Riesling, Lemon

**Nürnberger Glühwein**  Spiced Red Wine
Hot mulled red wine, Polmos Wisniowka Cherry, cinnamon, orange

**Apfelmacht**  Spiced apple cider
Hot mulled apple cider, Becherovka, cinnamon, orange

**Jail Bird**  80’s throwback
Old Monk Rum, Campari, Pineapple, Lime

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

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

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

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

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

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

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