**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 / Furstenberg Pilsner  
Weihenstephaner Hefeweissbier / Schneider “Aventinus” Tap 6

**Specialty Flight / 14**  
Stormalong “Red Skies” Cider / Fruh Kolsch  
Andechser Doppelbock / Aecht Schlenkerla “Fastenbier” Lent Beer

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### GERMANY

**Weihenstephaner “Original” Lager** Freising, Germany (16.9oz 5.1%)  
light, crisp, and refreshing

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

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

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

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

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

**Warsteiner, “Premium Verum” German Pilsener** Warstein, Germany (12oz 4.8%)  
grass, fruit and lemon aromas, a crisp, dry and refreshing pilsner, classic style

**Einbecker, “Brauherren” German Pilsener** Einbeck (12 oz 4.9%)  
citrus and saaz-hop aromas drinks crisp and refreshing,touch of malts, bitter hop finish

**Dortmunder Actien Brauerei, “DAB” Dortmunder Lager** Dortmund (16 oz 5.4%)  
pale golden lager, classic clean character, biscuity malts, very thirst quenching

**Flensberger “Gold” Dortmunder Lager** Flensburg (11.2oz 4.8%)  
dry biscuit malts and hops on the palate
Gasthaus & Gosebrauerei Bayerischer Bahnhof, Leipziger Gose Leipziger (12oz 4.6%).............................. 15  
sour spicy nose with earthy undertones-coriander and salt meld harmoniously on the palate

Aecht Schlenkerla, Helles Lager Bamberg (16.9oz 4.3%)........................................................................... 13  
light in body “helles” with the underlying smokiness quintessential to Schlenkerla!

Dinkelacker, “Hopfenwunder” Hopped Lager Stuttgart, Germany (12oz 5.0%) .............................................. 8  
super smooth lager hopped with Amarillo, Cascade and Simcoe, not overblown, well-balanced

+ Brauerei Früh am Dom, ‘Früh,’ Kölsch. Köln (16.9oz 4.8%) ................................................................. 9  
grassy nose and light hop aromas, crisp and refreshing

Gaffel Becker & Co., Kölsch Köln (12oz 4.8%)............................................................................................... 9  
pale golden amber color, grassy nose, nice earthy hops, bready malts

Mönschof, Keller Bier Kulmbach (16.9oz 5.4%).............................................................................................. 13  
spice and wood aromas, touch oak and sweet malts balanced hop bitterness, a classic!

Ettaler Benediktiner, Weissbier Friedenfels (16.9oz 5.4% can)................................................................. 6  
crisp wheat ale, taste is malty, slightly sweet, well balanced!

+ Weihenstephaner Hefeweissbier Freising (16.9oz 5.4%) ............................................................................. 8  
notes of clove and banana, full-bodied and refreshing, a world-class hefeweizen!

Weihenstephaner, “Braupakt” Hopped Hefeweissbier Freising, Germany (16.9oz 6%) ............................... 8  
collaboration with Weihenstephaner Hefeweissbier and Sierra Nevada west coast hops; hoppy hefe delicious!

+ BraufactuM, “Progusta” IPA Frankfurt am Main (16 oz 6.8%) ................................................................. 10  
notes of apricot and orange, underlying bitter hop aromas, long, velvety finish

Aecht Schlenkerla, “Fastenbier” Lentbeer, Rauchbeer Bamberg (16.9oz 5.5%).............................................. 11  
an unfiltered smokebeer, historically brewed stronger and more nourishing to drink during a fasting period prior to Easter

Weltenburger Kloster, Barock Dunkel Kelheim (11.2oz 4.7%)....................................................................... 10  
from the oldest monastery brewery in the world, notes of caramel and cocoa, slightly nutty and spicy finish

Köstritzer, Schwarzbier Thüringen (16.9oz 4.8%)............................................................................................ 7  
strong roasted character, clean and dry finish, a classic black lager

+ Andechser, Doppelbock Dunkel Andechs (13oz 7.1%) .............................................................................. 10  
dark fruits, breads and spices, rich malty taste, dry finish

Paulaner, “Salvator” Doppelbock Munich (11.2oz 7.6%) ................................................................................ 8  
sweet malts with notes of caramel, toffee, and dark fruit, dark and easy to drink

+ Schneider, Aventinus “Tap 6” Weizenbock München (13oz 8.2%) ............................................................ 10  
milk chocolate, banana and dark cherries, slightly sweet finish

Aecht Schlenkerla, Oak Smoke, Doppelbock Bamberg (16.9oz 8%)............................................................. 17  
kilned with oak wood, rich smoky aroma with a touch of spice, subtle sweetness

Schneider, Aventinus Eisbock München (11.2oz 12%) .................................................................................... 15  
a concentrated beer, notes of fig and plum, rich and warming, dessert in a bottle!
### AUSTRIA

<table>
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<tr>
<th>Beer</th>
<th>Origin</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td><strong>Stiegl, Lemon Radler</strong> Salzburg (16.9oz 3.2%)</td>
<td>Light, crisp and refreshing, zesty lemon and citrus</td>
<td></td>
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<tr>
<td><strong>Stiegl, Pilsner</strong> Salzburg (16oz 4.9% can)</td>
<td>Easy drinking with a light body, crisp and clean</td>
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<tr>
<td><strong>Stiegl, “Goldbräu” Märzen</strong> Salzburg (16oz 4.9% can)</td>
<td>Zesty orange and honey notes, a crisp and clean drinking lager</td>
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<tr>
<td><strong>Stift Engelszell, Trappistenbier “Gregorius”, Strong Dark Ale</strong> Engelhartszell (11.2oz 9.7%)</td>
<td>Organic honey from local beehives around St.Engelszell and Alsation wine yeast, a holiday treat!</td>
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</table>

### POLAND

<table>
<thead>
<tr>
<th>Beer</th>
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<tbody>
<tr>
<td><strong>Browar Grodzisku, “Piwo Z Grodziska” Smoke Beer</strong> Zywiet (13.5oz 3.1% can)</td>
<td>Ancient style from Poland, unpasteurized wheat beer, malt dried over oak smoke, minerally, smoky and fine bubbles</td>
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<tr>
<td><strong>Elblag Brewery, “EB” Premium Pilsner</strong> Zywiet (16oz 5.2% can)</td>
<td>Bready malt aromas, drinkable and crisp pilsner</td>
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<tr>
<td><strong>Lezajsk, Pale Euro Lager</strong> Zywiet (16.9oz 5.5%)</td>
<td>Solid Polish lager, light grain flavor, dry finish</td>
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<tr>
<td><strong>Tyskie, Pale Euro Lager</strong> Tychy (16.9oz 5.6%)</td>
<td>Lemon zest and malt bouquet, crisp hopped mouthfeel</td>
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<tr>
<td><strong>Łomża, “Jasne” Pale Euro Lager</strong> Łomża (16.9oz 5.7%)</td>
<td>Golden, bready, toasted malt, and honey notes, clean lager</td>
<td></td>
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<tr>
<td><strong>Okocim, “O.K. Beer” Full Pale</strong> Brzesko (16oz 5.6%)</td>
<td>Grass with sweet corn and malt character, a classic Euro lager</td>
<td></td>
</tr>
<tr>
<td><strong>Tatra, Mocne, Euro Strong Lager</strong> Ciesyn (16oz 6%)</td>
<td>Pepper spice and grain aromas, drinks crisp and easy</td>
<td></td>
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<tr>
<td><strong>Browary Warka, Premium Strong</strong> Warka (16oz 6.5% can)</td>
<td>Sweet bready, caramel, toffee and molasses notes</td>
<td></td>
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<tr>
<td><strong>Zywiet, Baltic Porter</strong> Ciesyn (12oz 9.5%)</td>
<td>Dark fruits and coffee aromas, rich yet dry</td>
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<tr>
<td><strong>Komes, Russian Imperial Stout</strong> Ciesyn (16.9oz 12%)</td>
<td>Notes of coffee, chocolate and roasted barley are counter-balanced with a distinct bitterness from Ukrainian hops</td>
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CZECH REPUBLIC

České Budějovice

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

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

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

CIDER

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

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

Somersby, Cider (16oz 4.5%) bright and bubbly, rich apple palate, dry finish

Browar Fortuna, Perry Miloslawski (16oz 4.55%) “perry” means pear cider, naturally fermented, semi-sweet

Far from the Tree “Nova” Hopped Cider (16oz 8% can) dry hopped cider, pleasantly off-dry sweetness, amazing balance, bartender’s choice!

Prospect Ciderworks, “Le Tigre” Cider (16oz 5.8% can) semi-dry cider made with real lemongrass and ginger, Boston’s own!

Embark Craft Ciderworks, “Old Marauder” Cider (12oz 6.9% can) estate grown apples, blend of four apples native to the Northeast, dry cider

Stormalong, “Red Skies at Night” Cider (16.9oz 5.8%) crisp, tart, 100% McIntosh cider, wild fermented, funky, single varietal cider

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

Graft Cider “Farm Flor” Sour Cider (12oz 6.9% can) wild yeast fermented sour cider, tart and earthy

SOUR

South Portland, Maine (16oz 4.0% can) mixed fermentation sour ale conditioned with raspberries, essence of spring!

Everett, Massachusetts (16.9oz 4.5%) blueberry and dark fruit, and whoa...it is dry and tart!!!
### SPARKLING

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

❤ **Sparkling Rosé, Pinot Noir/Portugeiser** Fritz Müeller, Rheinhessen, Germany NV ....................... 11/40
light berry aromas, lively, creamy bubble, Bronwyn biergarten’s best friend!

**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 quintessential peppery notes, fresh and crisp!

**Chardonnay** Tramin, Südtirol-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

❤ **Rosé, Dornfelder** St. Antonius, Nahe, Germany 2017 ................................................................. 11/44
loads of ripe, lush fruit especially strawberry, off-dry

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

**Zweigelt/Blaufferänsch** 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”, Südtirol-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...........................................................................................................11
Bistra Slivovitz Plum Schnapps, Lemon, Haus-made Lemon Chamomile Syrup

Frau Fizzy Fig  Fruit & Bubbles ............................................................................................................................12
Kleiner Feigling Fig, Sparkling Riesling, Lemon

Gin Radler  Summer Shandy with a kick..................................................................................................................11
Citadelle Gin, Steigl Lemon Radler

Spritzig..................................................................................................................................................................12
Aperol, Henkel Sparkling Riesling, Orange bitters

Jail Bird  80’s throwback.........................................................................................................................................12
Old Monk Rum, Campari, Pineapple, Lime

Czech Yourself  Haus Negroni................................................................................................................................12
R. Jelinek Fernet, Citadelle, Campari, Orange

Szabla  Our take on a Manhattan..........................................................................................................................13
Old Overholt Rye Whiskey, Polmos Wisniowka Cherry, Peychaud’s bitters

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Killepitsch.........................7
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Becherovka.........................8
Combier Kümmel..............8
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Zirbenz Stone Pine..........15
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<td>Four Roses Bourbon</td>
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<td>Old Overholt Rye</td>
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<td></td>
<td>Evan Williams Bourbon</td>
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<td>Larceny Bourbon</td>
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<td>Monkey Shoulder Scotch</td>
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<td>High West Silver Whiskey</td>
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<td>VODKA</td>
<td>Luksusowa Vodka</td>
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<td>Zu Bison Grass</td>
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<td>Chopin Rye</td>
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<td>Pelton Mezcal</td>
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<td>Del Maguey Chichicapa</td>
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<td>BRANDY</td>
<td>Maison Rouge VSOP</td>
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<td>Laird's Applejack</td>
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<td>Pierre Ferrand Ambre</td>
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<td>RUM</td>
<td>Old Monk 7yr</td>
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<td>Stroh 40</td>
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<td>Plantation</td>
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</tbody>
</table>
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