



WE KINDLY ASK THAT PARTIES KEEP THEIR VISIT TO TWO HOURS.
FOR PARTIES OF 8 OR MORE, 20% SERVICE CHARGE FOR SERVICE STAFF WILL BE ADDED TO THE BILL.

MUTTERTAG BRUNCH

COMPLIMENTARY BRETZEL ^{w/} MAPLE BUTTER & SOUR CHERRY JAM
WITH THE PURCHASE OF A BRUNCH PLATE.

- BRUNCH SALAT *haus smoked salmon, arugula & mixed greens, beets, citrus-coriander vinaigrette, parmesan* \$19
- PFANNKUCHEN *cast-iron german pancake, roasted apples, haus slab bacon, maple syrup* \$20
- HAUS OMELETTE *spinach, onion & cheddar, bratkartoffeln, green salat (add sausage or bacon \$6)* \$20
- SCHNITZEL SANDWICH *fried pork cutlet, fried egg, spicy crème fraîche, gurken, pretzel bun, bratkartoffeln* \$21
- POTATO RÖSTI *cheddar & potato pancake, haus slab bacon, fried eggs, dill crème fraîche, green salat* \$21
- ♥ MOTHER'S DAY OMELETTE *asparagus, goat's milk cheese, haus bacon, bratkartoffeln, green salat* \$21
- GRAVLAX SANDWICH *salmon gravlax, capers, lettuce, gurken, cream cheese, pretzel bun, bratkartoffeln* \$22
- WURST & WAFFLES *haus-made sausage & waffles, fried eggs, bratkartoffeln, spicy crème fraîche* \$23
- WURST TELLER *two haus-made sausages, fried eggs, sauerkraut, bratkartoffeln potatoes* \$23
- BRONBURGER *beef & pork belly burger, slab bacon, cheddar cheese, sauerkraut, gurken, ket/must, pretzel bun, bratkartoffeln potatoes (add fried egg \$3)* \$23
- KONIG'S TELLER *2lb, bone-in pork shank, haus sausage, sauerkraut, bratkartoffeln potatoes* \$54

+ SIDES +

- BRONWYN BRETZEL *(add cheese sauce \$3)* \$10
- GURKEN SALAT *dill & cucumber salad* \$9
- WARM GERMAN POTATO SALAT *with bacon* \$9
- SAUERKRAUT *riesling braised cabbage* \$9
- SIDE EGGS *scrambled or fried* \$9
- SIDE WAFFLE \$9
- BRATKARTOFFELN *crispy fried potatoes* \$10
- ROTKOHL *red wine braised red cabbage & bacon* \$10
- PICKLED EGGS *beet & curry spices, haus mustard* \$10
- HAUS SLAB BACON *two pieces* \$10
- HAUS SAUSAGE \$10
- APFELSTRÜDEL \$13

+ BRUNCH DRINKS +

- KARMA COFFEE *Bottomless cup* \$5
- ELOQUINCE *Mom's sophisticated sipper* \$15
gin, quince liqueur, lemon, bitters
- MIMOSA *Brunch Classic* \$14
sparkling riesling with orange juice
- BLÜTIG MARA *Haus Bloody Mary* \$14
luksusowa vodka, hungarian paprika, horseradish, spiced tomato juice, lemon, gurken garnish
- GOLDIELOCKS *Wake Up Girl* \$14
hot karma coffee, barenjäger honey liquor
- ALARMGLOCKE *Coffee with a kick* \$14
hot karma coffee, beckerovka cinnamon liquor
- VAHDAM TEA *earl grey, english breakfast, assam black, chamomile, masala chai, himalayan green, peppermint, tumeric-ginger* \$5
- JUICES *cranberry, apple, orange, grapefruit, pineapple* \$6

For larger parties of 8 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 | Ayinger Doppelbock | Foam IPA

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
Leipziger Gose, Salt & Coriander Sour, Ger 4.5% 12oz \$15
Aeronaut "Tropical Storm" Sour, MA 5.6% 16oz \$13
Dr. Fitz Briem 1809 Berliner Weiss, Germany 5% 16.9oz \$19
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
Flensburger, Dunkel, Germany 4.8% 11.2oz \$14
Andechs Weissbier Hell, Germany 5.5% 16.9oz \$15
Weihenstephaner "Vitus" Weizenbock, Ger 7.7% 12oz \$16
Zywiec Baltic Porter, Ciesn, Poland 9.5% 16oz \$15
Schneider "Aventinus" Doppelbock, Germany 8.2% 16.9oz \$18
Aecht Schlenkerla "Oak Smoke" Rauchbier, Ger 8.0% 16.9oz \$18

+ BEVERAGES +

BITBURGER (n/a) Pilsner, Germany 16oz \$10
SOBER CARPENTER (n/a) Irish Red Ale 16oz \$10
HOT APPLE CIDER (n/a) \$8
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 – \$13/70 Liter
Brand, Rhein, Germany 2022
GRÜNER VELTLINER – \$14/56
Stadt Krems, Kremstal, Austria 2024
GEWÜRZTRAMINER – \$15/60
Valckenberg, Pfalz, Germany 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
PINOT NOIR – \$15/60
Affenthaler, Baden, Germany 2023
ZWEIGELT – \$16/64
Gessellman, Burgenland, Austria 2021
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 Liqueur
GLÜHWEIN Spiced Red Wine \$15
Hot Mulled Red Wine, Cherry Liqueur, Cinnamon
APFELMACHT Spiced Apple Cider \$15
Hot Mulled Apple Cider, Becherovka, Cinnamon
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 Brunch