



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.

VATERTAG

♡ 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
SPECIALTY OMELETTE *ever changing ingredients, bratkartoffeln potatoes, 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
♡ FATHER'S DAY TELLER *footlong boar sausage, 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
MIMOSA *Brunch Classic* \$14
sparkling riesling with orange juice
BLÜTIG MARA *Haus Bloody Mary* \$14
lüksusowa 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

WEIHENSTEPHANER Hefeweizen, Germany 5.4% \$13

GREVENSTEINER Kellerbier, Germany 5.2% \$14

BRLO IPA, Germany 7.0% \$13

KÖSTRITZER Schwarzbier, Germany 4.9% \$14

AYINGER "Celebrator" Doppelbock, Germany 6.7% \$16

STIEGL Grapefruit Radler, Austria 2.5% \$13

STORMALONG "Legendary Dry" Dry Cider, MA 6.5% \$13

HAUS FLIGHT \$17 Weihenstephaner Lager |
Jever Pils | Weihenstephaner Hefe | Kostritzer Schwarz

SPECIALTY FLIGHT \$20 Gaffel Kolsch |
Grevensteiner Kellerbier | BRLO IPA | Ayinger Doppelbock

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

Aeronaut "Tangerine Sour Planet" Sour, MA 5.5% 13

Artifact "By Any Other Name" Cider w/ Blueberries, MA 6.0% \$14

Possman "Pure Cider" Cider, Germany 5.0% \$14

Praga, Pilsner, Czech Republic 4.7% 16oz \$11

Steigl, "Goldbrau" Lager, Austria 5.0% 16oz \$11

Remnant, "Hang Time", Hazy IPA, MA \$14

Ayinger, "Bräuweisse" Hefe-Weizen, Germany 5% 16oz \$15

Weihenstephaner, "Vitus" Weizenbock, Ger 7.7% 12oz \$16

Flensburger, Dunkel, Germany 4.8% 11.2oz \$14

Köstritzer, Schwarzbier, Germany 4.9% 16oz \$13

Zywiec, Baltic Porter, Ciesn, Poland 9.5% 16oz \$15

Aecht Schlenkerla, "Oak Smoke" Rauchbier, Ger 8.0% 16.9oz \$17

Schneider "Aventinus" Doppelbock, Germany 8.2% 16.9oz \$18

+ N/A BEVERAGES +

POMEGRANATE SHRUB & CLUB (n/a) Sweet & Tangy \$10
medicinal vinegar & pomegranate concentrate, soda water

PINEAPPLE-MINT PUNCH (n/a) Tropical Cooler \$10
citrusy pineapple, cooling herbaceous mint finish

BITBURGER Pilsner, Germany (n/a) 16oz \$10

SOBER CARPENTER Irish Red Ale (n/a) 16oz \$10

SOBER CARPENTER Raspberry Sour (n/a) 16oz \$10

ZERO GRAVITY Sparkling Hop Water (n/a) 12oz \$8

LEITZ Sparkling, Blanc de Blanc, Germany (n/a) \$15/60

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 – \$13/52
Asgar Clusserath, Mosel, Germany 2022

GRÜNER VELTLINER – \$14/56
Stadt Krems, Kremstal, Austria 2024

GEWÜRZTRAMINER – \$15/60
Valckenberg, Pfalz, Germany 2023

CHASSELAS – \$16/64
L'Alpage, Valais, Switzerland 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, Z Z Slovenia 2022

LAGREIN – \$14/56
Tramin, Südtirol, Italy 2023

PINOT NOIR – \$15/60
Shelter, "Lovely Lilly", Baden, Germany 2022

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 +

SPRITZIG Summer Spritz \$15
Aperol, Sparkling Riesling, Soda Water, Orange Slice

ELO-QUINCE Sophiscated Sipper \$15
Gin, Quince Liqueur, Lemon, Bitters

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