



Tyber Bierhaus

SOUPS

<i>Roasted beets soup</i> – homemade roasted beets soup served with crouton	7
<i>Wild mushroom soup</i> – homemade wild mushroom soup served with crackers	8
<i>Potato parmesan soup</i> – homemade potato parmesan soup served with or without bacon	8

APPETIZERS

<i>Rye bread sticks</i> - served with garlic aioli	9
<i>Oven Roasted chicken wings</i> - tossed on your choice spice Buffalo, BBQ, and Habanero	11
<i>Olive and Red pepper Hummus</i> – homemade hummus served with pita bread	8
<i>Potato pancakes</i> – three homemade potato pancakes served with sour cream and apple sauce	9
<i>Poach Pears salad</i> - with walnut and blue cheese on arugula	10
<i>Goat cheese and Spinach salad</i> - with wild mushrooms fricassee	11
<i>Roasted corn and pepper salad</i> on mesclun	9
<i>Potato cheese and onion pierogies</i> – three pierogies served with sour cream	9

SANDWICHES

All Sandwiches come with frites

Stuffed burger - choice of topping cheese, bacon, prosciutto, mushroom, peppers, and onion	11
Chicken sandwich - lettuce, tomato, caramelized shallot, thyme with duck fat rosemary mayo	11
Meatloaf Sandwich - on baguette with mushroom gravy	11
House made pastrami sandwich - thin slices of pastrami with choice of cheese: gruyere, cheddar, Swiss cheese, or provolone on pretzel bread	12
Rueben sandwich - thin slice of corn beef with Swiss cheese, sauerkraut on marble rye bread	11
Pork schnitzel sandwich - fried pork schnitzel with sauerkraut, mustard, mayo on pretzel bun	12
Veggie sandwich - grilled mushroom, zucchini, and asparagus on ciabatta bread	10
Grilled three cheese sandwich - gruyere, Swiss cheese, and cheddar on rustic bread	10
Spicy Italian sandwich - 3 Italian sausages on homemade spicy marinara sauce on pretzel bun	12

ENTREES

St. Arnold's mussels – house beer sauce, caramelized shallot, garlic, and thyme in duck fat	18
L' Alsacienne mussels – white wine, potatoes, bacon, leeks, and caper cream sauce	18
Thai Curry mussels – fresh basil in Thai curry sauce	18
Eastern shore mussels – Budweiser, old bay, corn, red potato and sausage	18
Herb crusted salmon with roasted red bliss potato and leeks or couscous salad	17
Petite steak served with black pepper demi , frites and side salad	19
Pork Schnitzel served with red potato and braised red cabbage	16
Bake trout served with couscous salad	16
Czech goulash - homemade goulash served with a bread	15
Sausage platter - choice of two, served with red cabbage and roasted potatoes: choice of bratwurst, barenwurst, wiessewurst	14
Linguini shrimp scampi – shrimp, garlic, butter, cream and linguini served with garlic bread	14

DESSERTS

<i>German Chocolate Cake</i>	7
<i>Apple strudel</i> - served with vanilla ice cream	7
<i>Poppy seed cake</i>	7

BRUNCH MENU

<i>English breakfast</i> – Two breakfast bangers, Irish rasher, white and black pudding, two fried eggs, mushroom, grilled tomato, toast, potatoes, and beans	13
<i>Drug Opera</i> – grilled ham and gruyere on our rustic bread covered with fried eggs and béchamel sauce, served with side salad and potato	11
<i>Eggs in the Middle</i> – two eggs fried inside our rustic bread topped with pepper and gruyere, served with potato	11
<i>Italian Breakfast</i> – three eggs scrambled with onion, red peppers, and risotto, served with two Italian sausage and potato	12
<i>Red Velvet Pancakes</i> - served with a butter cream on the side	11
<i>Croq Monsieur</i> –grilled ham and gruyere on our rustic bread covered with poached egg on top and cheese sauce, served with side salad and frites	11
<i>German breakfast platter</i> - thin sliced ham and salami, one bratwurst, slice tomatoes and cucumber, Swiss cheese cheese, boiled egg, and toasted butter and jams	11
<i>French toast</i> – Traditional St. Arnold's style French toast served with your choice of syrup or fruit	9
<i>Grilled three cheese</i> – gruyere, Swiss cheese and cheddar cheese on artisan bread with creamy tomato basil soup	10

Rosemary Collins 11

Premium Vodka
Lemon juice
Simple syrup
Rosemary

Sazerac 13

Rye Whiskey
Simple syrup
Bitters
Laced with Absinth

Basil Fizz 11

Premium Gin
Lemon Juice
Simple Syrup
Basil

Cosmo 11

Premium Citrus Vodka
Lime Juice
Cointreau
Cranberry Juice

Old Fashioned 13

Bourbon
Bitters
Simple Syrup

Black Walnut Old Fashioned 13

Bourbon
Honey
Black Walnut Bitters

Watermelon Fizz 11

Premium Vodka
Lemon Juice
Simple syrup
Bitters
Watermelon

Unicycle Shake 13

Premium Bourbon
Lemon Juice
Cointreau

Negroni 13

Premium Gin
Campari
Dolin Blanc
Aperol

Gin Smash 11

Gin
Sweet Vermouth
Lemon juice
Cucumber

Manhattan 13

Bourbon
Sweet vermouth
Bitters
Griotte Cherry



Tyber Bierhaus

Gulden Draak Strong Dark Ale	10.5%	.3L	11
Bavik Belgian Pilsner	5.2%	.3L/.5L/1L	8/11/15
Sas Belgian Pilsner	4.7%	.3L/.5L/1L	8/11/15
Hommel Belgian Hop Ale	7.5%	.3L/.5L/1L	8/11/15
Ommegang Abbey Belgian Double Ale	8.5%	.3L/.5L	7/11
Delerium Tremens Belgian Strong Pale Ale	8.5%	.3L	11
Kasteel Rouge Belgian Fruit Style Beer	8 %	.3L	10
Floris Apple Belgian Fruit Style Beer	3.5 %	.3L	9
Palm Belgian Amber Ale	5.4 %	.3L/.5L/1L	8/11/15
Palm Royale Belgian Pale Ale	7.5 %	.3L/.5L/1L	8/11/15
Rodenbach Belgian Sour Ale	5.2 %	.3L	10
Ommegang Henepin Farmhouse Saison	7.7%	.3L/.5L/1L	7/11/15
Staropramen Czech Pilsner	5%	.3L/.5L/1L	7/11/15
Praga Pils Czech Bohemian Pilsner	4.7%	.3L/.5L/1L	7/11/15
Praga Dark Czech Dark Lager	4.5 %	.3L/.5L/1L	7/11/15
Hofbrau Original German Helles Lager	5.1%	.5L/1L	10/15
Hofbrau Dunkel German Dunkel Lager	5.1%	.5L/1L	10/15
Unertl Weissbier	4.9%	.5L/1L	11/15
Weihenstephaner Weissbier German Hefeweissen	5.4 %	.5L/1L	11/15
Spaten German Doppelbock	7.6 %	.5L/1L	11/15
Paulaner German Oktoberfest Beer	5.8 %	.5L/1L	11/15