

— Restaurant Hours —

**RESTAURANT HOURS**  
SUNDAY - WEDNESDAY 4PM - 12AM  
THURSDAY - SATURDAY 4PM - 2AM

**HAPPY HOUR**  
MONDAY - FRIDAY 4PM - 7PM



— Restaurant Info —

2107 N. HENDERSON AVENUE  
DALLAS, TX 75206  
214-821-1100  
WWW.THEEBERHARD.COM  
INFO@THEEBERHARD.COM

◆ ◆ ◆ *Share* ◆ ◆ ◆

**STOUT BEER CHEESE & CHARRED TOMATO SALSA 8**  
House Applewood Smoked Salt Chips

**LOCAL CHEESE AND CHARCUTERIE BOARD 16**  
Chef's Selection of Artisan Cheeses and Local Charcuterie, Seasonal Jam  
House Mustard, Lavash, Seasonal Garnish

**GERMAN PRETZEL STICKS 8**  
House Stout Mustard, Creole Mustard

**HATCH CHILI CHICKEN QUESADILLA 10**  
Roasted Chicken, Hatch Chili's, Blended Cheeses, Roasted Corn Pico, Sour Cream

**WINGS 12**  
House Hot Buffalo Sauce, Chipotle Bourbon BBQ Sauce OR Sweet Thai Chili Sauce  
Roasted Garlic Ranch, Carrots, Celery

**FLATBREAD OF THE DAY 10**  
Chef's Choice

◆ ◆ ◆ *Taco* ◆ ◆ ◆

**SEARED SESAME-CRUSTED AHI TUNA 13**  
Wasabi Jicama Slaw and Hoisin Rum Glaze, Wonton Shells

**SHREDDED BRISKET 11**  
Avocado, Stout Beer Cheese Fondue, Cilantro, Tobacco  
Onions, Corn Tortillas

**ROASTED GREEN CHILE PULLED CHICKEN 10**  
Queso Fresco, Roast Corn Pico, Cilantro, Charred Tomato  
Salsa, Corn Tortilla

◆ ◆ ◆ *Slider* ◆ ◆ ◆

**CUBANO SLIDERS 10**  
Honey Baked Ham, Stout Mustard, House Pickles, Big Eye  
Swiss, Toasted Hawaiian Brioche Buns

**BACON KRAUT RUBEN SLIDERS 10**  
House Ground Beef Sliders, Bacon Kraut, Big Eye Swiss  
Pastrami Russian dressing, Toasted Brioche Buns

**BUFFALO CHICKEN SLIDERS 10**  
Beer Battered Chicken Tenders Dipped In House Hot Buffalo  
Sauce, Chipotle Bourbon BBQ Sauce OR Sweet Thai Chili  
Sauce, Blue Cheese Crumbles, Micro Celery & Carrot Salad  
Toasted Brioche Buns

◆ ◆ ◆ *Salad* ◆ ◆ ◆

**PRICKLY PEAR AHI TUNA 16**  
Sesame Seared, Spring Greens, Mint, Red Onion, Cilantro Asian  
Slaw, Avocado, Crispy Wontons, Prickly Pear Ginger Vinaigrette

**FRIED CHICKEN COBB 13**  
Buttermilk Batter Chicken Tenders, Mixed Greens  
Applewood Bacon, Grape Tomatoes, Avocado, Boiled Egg  
Smoked Cheddar, Roasted Garlic Ranch

◆ ◆ ◆ *Sandwich* ◆ ◆ ◆

**FARMHOUSE BURGER 13**  
Chuck & Brisket House Burger Blend, Smoked Whiskey  
Cheddar, Bacon, Lettuce, Tomato, Red Onion, Horseradish  
Pickle, Toasted Brioche Bun

**ITALIAN CHICKEN SANDWICH 12**  
Garlic & Herb Marinated Chicken Breast, Roasted Red  
Peppers, Provolone Cheese, Balsamic Glaze, Pesto Mayo  
Toasted Brioche Bun

**JALAPENO-CHEDDAR TURKEY BURGER 11**  
Lettuce, Tomato, Red Onion, Horseradish Pickle, House Stout  
Mustard, Toasted Pretzel Bun

*[Sandwiches served with House Applewood Smoked Salt Chips  
Side Salad OR Substitute Triple Fried Fries +\$1]*

◆ ◆ ◆ *Sweet* ◆ ◆ ◆

Fresh Baked Cookies and Milk 7 | Oreo Churros 7

## Crafty Cocktails

### THE EBERHARD SMASH 10

Bulleit Bourbon, Solerno Blood Orange Liqueur  
Bitterman's Hellfire Habanero Shrub, Angostura Bitters

### PEACH MULE 10

Absolut Apeach Vodka, Gosling's Ginger Beer, Lime Juice

### RITA PICANTE 10

Patron Silver, Agave Nectar, Ancho Reyes, Lime Juice  
Jalapeno, Tajin Salt

### MY OH MAI TAI 10

Pyrat XO Reserve, Patron Citronge, Orgeat, Lime Juice

### THE PIN UP 10

Deep Eddy Ruby Vodka, Lime Juice, Black Pepper Dust  
Soda, Grapefruit

### THE LILLY 10

Prosecco, Fusion Liqueur, Cointreau, Lemon Juice, Strawberry

### ADOLPHUS SHANDY 10

Shock Top Belgian White, Deep Eddy Lemon Vodka, Lemon

### HENDERSON COOLER 10

Ford's Gin, St. Germaine, Green Chartreuse, Lime Juice, Cucumber

## Bottled Beer

AMSTEL LIGHT 3.5% <i>Pale Lager</i> , Holland	5
ACE PEAR CIDER 5.0 % <i>Apple Cider</i> , California	6
BROOKLYN LAGER 5.2% <i>Amber Lager</i> , New York	6
BUD LIGHT 4.2% <i>Light Lager</i> , Missouri	4
BUDWEISER 4.2% <i>Light Lager</i> , Missouri	4
BUSCH 4.6% <i>Light Lager</i> , St. Louis	3
COORS LIGHT 4.2% <i>Light Lager</i> , Colorado	4
CORONA 4.6% <i>Pale Lager</i> , Mexico	5
DEEP ELLUM DALLAS BLONDE 5.2% <i>Blonde Ale</i> , Dallas	6
DEEP ELLUM IPA 7.0% <i>India Pale Ale</i> , Dallas	6
DOS EQUIS XX 4.5% <i>Lager</i> , Mexico	5
FAT TIRE 5.2% <i>Amber Ale</i> , Colorado	5
FOUR CORNERS HEART O' TEXAS 6.2% <i>Red Ale</i> , Dallas	6
FOUR CORNERS LOCAL BUZZ 5.2% <i>Honey Rye Golden Ale</i> , Dallas	6
GOLDEN MONKEY 9.5% <i>Abbey Tripel</i> , Pennsylvania	7
GOOSE ISLAND 312 4.2% <i>Urban Wheat Ale</i> , Illinois	5
GOOSE ISLAND IPA 5.9% <i>India Pale Ale</i> , Illinois	5
GUINNESS 4.1% <i>Irish Stout</i> , Ireland	6
HEINEKEN 5.0% <i>European Pale Lager</i> , Holland	6
LEFT HAND MILK STOUT 6.0% <i>Sweet Stout</i> , Colorado	6
MICHELOB ULTRA 4.2% <i>Light Lager</i> , Missouri	4
MILLER LITE 4.1% <i>Light Lager</i> , Colorado	4
MODELO ESPECIAL 4.5% <i>Lager</i> , Mexico	5
PBR 4.7% <i>Premium Lager</i> , Milwaukee	3
RAHR & SONS UGLY PUG 5% <i>Black Lager</i> , Ft. Worth	6
SHINER BOCK 4.4% <i>Dark Lager</i> , Shiner, Texas	5
SHOCK TOP BELGIAN WHITE 5.2% <i>Belgian Wheat Ale</i> , Missouri	5
SMITHWICK'S 5.0% <i>Red Ale</i> , Ireland	5
STELLA ARTOIS 5.0% <i>European Lager</i> , Belgium	5
VICTORIA 4.0% <i>Vienna Amber Lager</i> , Mexico	5

1876

## Draft Beer

16oz.

BUD LIGHT 4.2% <i>Light Lager</i> , Missouri	5
REVOLVER BLOOD & HONEY 7% <i>Golden Ale with Honey</i> , Dallas	7

## Wine

SPARKLING SPLIT 187ml	
ZONIN <i>Prosecco</i> , Italy	10
CHANDON <i>Rosé</i> , Napa	12
MÖET & CHANDON IMPÉRIAL, France	18

## WHITE WINE

STELLINA DI NOTTE <i>Pinot Grigio</i> , Italy	8   32
NEW HARBOR <i>Sauvignon Blanc</i> , New Zealand	8   32
RUDI WEST <i>Riesling</i> , Germany	8   32
A BY ACACIA <i>Chardonnay</i> , Napa	9   36
LOUIS JADOT STEELE <i>Chardonnay</i> , France	12   48
MERCER ESTATES <i>Rose</i> , Washington	9   36

## RED WINE

MEIOMI <i>Pinot Noir</i> , California	12   48
NAVARRO CORREAS <i>Malbec</i> , Mendoza	9   36
VELVET CRUSH <i>Red Blend</i> , Central Coast	10   40
GREAT AMERICAN WINE CO. <i>Cabernet Sauvignon</i> , California	9   36
B-SIDE <i>Cabernet Sauvignon</i> , Napa	15   60

# The EBERHARD

— ON HENDERSON —

In the mid-1800s, German immigrants arrived to St. Louis. Eberhard Anheuser settled in St. Louis, trained as a soap manufacturer, and eventually went on to own the largest soap and candle company in St. Louis. He became part owner of the Bavarian Brewery. By 1860, Eberhard had bought out the other investors and the brewery's name was changed to E. Anheuser & Co. Adolphus Busch made his way to St. Louis via New Orleans and the Mississippi River. By the time Adolphus was 21, he had a partnership in a brewing supply business. It was through this enterprise that Adolphus Busch met Eberhard Anheuser, and soon Adolphus was introduced to Eberhard's daughter, Lilly whom he later married and then went to work for his father-in-law. Adolphus later purchased half ownership in the brewery, becoming a partner. At that time, most beer in the United States was sold in the community in which it was brewed. Adolphus was determined to create a brand that would transcend the tradition of local brews and appeal to the tastes of many different people. In 1876, he and his friend, Carl Conrad, created an American-style lager beer that succeeded beyond anyone's expectations. Adolphus coined the label "Budweiser", a name that would appeal to German immigrants like himself, yet could be easily pronounced by Americans.