HOFBRÄU BIERHAUS

Speisekarte (Menu)

VORSPEISEN (APPETIZERS)

- **Bierhaus Pretzel** Haus (large) or Regular Pretzel-both are soft dough. Served with your choice of mustard, sweet or hot. \$9/\$4
- **Bier Cheese** 3 of our Regular soft dough Pretzels and Homemade Bier Cheese Spread. \$15
- Potato Pancakes Potato and onion mix, sauteed to a crisp served with apple horseradish sauce. \$9
- Sauerkraut Balls Lightly battered golden fried sauerkraut and ham.
 Served with sweet Bavarian mustard. \$9
- Bierhaus Cheese Platter A selection of Bavarian Cheeses served on a platter. \$15
- **Brotzeit Platter** A selection of cold cuts, smoked meats and sausage served cold on a platter. \$18
- **Gravlax** Salmon Fillet marinated in a dill cure. Sliced thinly and served with a honey mustard. \$15
- Smoked Trout Fillet Smoked Trout Fillet served cold with a creamed horseradish sauce and Cucumber Salad. \$10
- Roasted Bratwurst Plate Roasted Bratwurst with Sauteed onions and potato salad. \$12
- Wilhelm Sampler Platter Potato Pancakes, Sauerkraut Balls, Wieners, Regular Soft Dough Pretzels, Red Cabbage and Potato Salad. Serves 6-8 people.

SUPPEN (SOUPS)

- **Goulash** Tender pieces of beef marinated in a broth of paprika, onions, celery, carrots and potato. \$8.50
- Split Pea All vegetarian split pea soup served with croutons. \$7
- Potato Leek Creamy leek and potato soup garnish with chives. \$7

SALATE (SALADS)

- Cucumber Salad Cucumbers marinated in olive oil, white vinegar and garlic. Topped with dill, sliced tomato and our Homemade Sour Cream. \$7
- Alpine Salad Smoked black forest ham with wild rocket leaves, baby endive, red onion, toasted walnuts sweet lemon dressing topped with shaved swiss cheese. \$12
- **Pear Endive** Sliced winter pears, endive, walnuts, and blue cheese. Served with a sweet pear dressing. \$12
- Grilled Portobello Salad Grilled Portobello Mushrooms served with Spring mix, nicoise olives and balsamic vinaigrette. \$13

- Bavarian Beef Salad (Entree) Thin sliced tender beef served with onions, bell peppers, and tomato. Marinated in a mustard vinegar dressing.
 Served with potato salad and hard boiled egg. \$15
- **Beet Salad** (Side Salad) Roasted red beets served in a horseradish, olive oil, and white vinegar sauce. Garnished with apple slices. \$6

<u>SANDWICHES</u> - All Sandwiches and Burgers served on a Kaiser Roll with fries and a dill pickle.

- Pork Schnitzel Sandwich Breaded fried pork filet served with romaine lettuce, tomato, and herb mayonnaise. \$13
- Fried Codfish Sandwich Breaded fried cod filet served with Romaine lettuce, tomato, and tartar sauce. \$14
- Bratwurst And Pepper Sandwich Bratwurst with roasted bell peppers, sauteed onions served with sweet mustard. \$11
- Bierhaus Grilled Chicken Sandwich Grilled chicken breast topped with melted Swiss cheese, apple-wood smoked bacon and red onions. ketchup and mustard served on the side. \$13
- Bierhaus Burger- 10 oz grilled sirloin topped with romaine lettuce, applewood smoked bacon, tomato, our Homemade Bier Cheese and fried onions. Mustard and ketchup on the side. \$15

<u>WURST</u> - All Sausage is served with potato salad, sauerkraut, and your choice of mustard.

- Bratwurst Roasted \$13
- Weisswurst Boiled \$13
- Bauernwurst -Grilled \$14
- Käsekrainer- Roasted \$13
- Andouille Grilled \$14
- Nüernberger Roasted \$13
- Wiener Grilled \$13
- Wurst Sampler Bratwurst, Käsekrainer, Andouille, and Bauernwurst Served with Potato Salad, Sauerkraut, Red Cabbage and your choice of mustard. \$24

HAUPTGERICHTE (ENTREE)

- Pork Shank Slow roasted pork shank served with cracklings, sauerkraut, zucchini, bell peppers, onions, garlic, thyme,parsley and potato salad. Suggested for two. \$31
- Wienerschnitzel Breaded pork fillet, fried and served with potato salad Red cabbage and cucumber salad. \$18
- Jägerschnitzel Breaded pork fillet, fried and topped with a burgundy wine mushroom bacon sauce served with potato salad Red cabbage and cucumber salad. \$20 ala Holstein \$21

- Fried Cod Schnitzel Breaded cod filet fried and served with vegetables of the day cucumber salad and tartar sauce. \$19
- Three Layer Sauteed Salmon Sauteed peppered salmon, layered with puff pastry and sauteed spinach in a citrus tarragon sauce. \$21
- Sauerbraten Slow braised beef marinated in wine and vinegar, Served with red cabbage mashed potato and fried onions. \$22
- Roast Chicken Half chicken herb roasted with roasted zucchini ,bell peppers, onion, garlic, parsley and thyme served with our Homemade Spätzle. \$16
- Pork Lyonnaise Thinly sliced pork with sauteed onions in a marjoram herb jus.
 Served with buttered egg noodles.
- Bavarian Beef Salad Thin slice tender beef with onions, bell peppers, and tomatoes. Marinated in a mustard vinegar dressing served with a hard boiled egg and potato salad. \$15
- Fried Celery Root Fried breaded celery root, cucumber salad, potato salad, and vegetables of the day with a tangy tartar sauce. \$16

SIDES

- Cucumber Salad \$4
- Potato Salad \$4
- Mashed Potato \$4
- Braised Red Cabbage \$4
- Sauerkraut \$3
- Beet Salad \$4
- Fried Egg \$4
- Spätzle \$4
- Fries \$4
- Apple Sauce \$2

DESSERT - Add a la mode to any dessert for \$1.75.

- **Bavarian cream** A Bavarian cream custard served in a crisp pastry shell. Topped with chocolate sauce and powdered sugar. \$8
- Black Forest Cake Traditional layered chocolate cake with sweet cream sour cherries and Kirschwasser (Cherry Brandy). \$8
- Apple Strudel Sliced apples, walnuts, cinnamon, sugar, lemon juice, butter and bread crumbs wrapped in a filo dough and baked. \$8
- Apricot Crepe Thin pasty rolled and stuffed with apricot puree, cooked and topped with powdered sugar and Homemade whip cream. \$8
- Chocolate Hazelnut Crepe Thin pastry rolled and stuffed with hazelnut puree, cooked and topped with powdered sugar, Chocolate sauce and our Homemade whip cream. \$8
- Vanilla Sundae Vanilla ice cream served with caramel and chocolate sauce, Homemade whipped cream and topped with a cherry. \$8