

# GRÜNHÄUS: BEER

## SEASONALS DRAFT

**Allagash White** (5%, 16oz./1L) \$7/\$14  
(ME) Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel.

**Five Boro Gose** (4.0% 16oz) \$8  
(NY) Beautiful Gose with just the right amount of sour and salt

**Founders Breakfast Stout** (8%, 16oz.) \$8  
(MI) If this thing got any darker it would collapse into itself and suck in all of the matter around it.

**Wölffer Estate Rosé Cider** (6.9%, 11.2oz) \$10  
(NY) Alcohol doesn't get any more millennial than this. Bottled in the Hamptons.

## DRAFT

### LAGERS

**Fulton Standard Lager** (4.8% .5/1L) \$6/\$11  
(MN) American Lager from the land of Paul Bnuyon and Babe the Blue Ox. Only true amber on draft.

**Köstritzer Schwarzbier** (4.8%, .5) \$7  
(GER) Easy drinking black beer. Roasted malt, burnt bread crumbs, cocoa.

**Radeberger Pilsner** (4.8%, .5L/L.) \$7/\$13  
(GER) Clear light golden color with a light fruity aroma.

**Schlafly Kolsch** (4.8%, .5) \$7  
(MO) Crisp American Kolsch brewed with German hops

**Veltins Pilsner** (5%, .5/1L) \$7/\$13  
(GER) Crisp, clean, classic German pilsner.

**Victory Prima Pils** (5.3%, .5/1L) \$7/\$13  
(PA) Award winning crispy, hoppy and semi earthy Pilsner

## HAUS COCKTAILS

**Aperol Spritz** \$11  
Aperol, Prosecco, seltzer

**Dark & Stormy** \$11  
Gosling Rum, lime, Baritt's ginger beer

**Kentucky Mule** \$10  
Bourbon, lemon, Baritt's ginger beer

**Moscow Mule** \$10  
Vodka, lime, Baritt's ginger beer

**Old Fashioned** \$11  
Bourbon, simple syrup, Angostura bitters

**Margarita** \$11  
Tequila, Cointreau, lime juice, simple syrup

**Michelada** \$8  
Kolsch beer, hot sauce, lime juice, pepperoncini, salted rim

## BEER & SHOT SPECIALS

Marty Robbins  
Session Lager & Tequila *or*  
\$8 Whiskey shot

Rodeo  
Downeast Cider & Whiskey *or*  
\$7 Tequila shot

### ALES

**Bell's Two Hearted** (7.0%, 16oz.) \$8  
(MI) Beautiful well balanced IPA

**Foreign Objects** in the Gold Dust Rush (6.7%, 16oz.) \$8  
(NY) Balanced IPA with grass notes and citrus

**Founders All Day session IPA** (4.7%, 16oz.) \$7  
(MI) DRINK IT ALL DAY LONG.

**Greenport Hopnami DIPA** (4.07%, 16oz.) \$7  
(NY) Wave after wave of 4 kinds of hops, balanced with just enough malts and a splash of honey.

**Half Acre Daisy Cutter Pale Ale** (5.2% 16oz) \$7  
(IL) Delicious pale ale from Chicago. A 98% on ratebeer.com. Also the adopted name of a bomb used by the USA in Vietnam and Afghanistan. The nickname 'Daisy Cutter' was coined for the bombs ability to "flatten a section of forest into a helicopter landing zone".

### ~SOUR~

**KCBC Marble of Doom** (5%, 11.2oz.) \$8  
(NY) A well balanced blackberry/pomegranite sour

### BELGIAN ALES

**St. Feuillien Saison** (6.5%,11.2oz) \$9  
(BEL) Possibly the sexiest beer we carry at Spritzenhaus

**Tripel Karmaliyet** Brouwerij Bosteels (8.4%, 11.2oz.) \$9  
(BEL) Hints of vanilla mixed with banana and citrus. Haus favorite and much better than Duvel.

### ~SOUR~

**Cuvee des Jacobins** (5.5%, 11.2oz.) \$12  
(BEL) Unblended old lambic, aged for 18 months in French oak barrels from the cognac region. Full body with overtones of vanilla, dried cherry, stone fruit and cocoa. It is a complex, delicious sour beer.

### WHEATS

**Haus Wheat** (5%, .5 ) \$7  
(HAUS) Made by friends. Better than Blue Moon.

**Maisel's Hefeweizen** (5.6% .5/1L) \$7/\$13  
(GER) Best hefeweizen ever.

**Weihenstephaner Vitus** (7.7%, .5L) \$9  
(GER) Exceptionally balanced and flavorful. Tropical fruits and toffee. To Chris and Jimmy, cheers.

### STOUTS

**Bell's Expedition Stout** (10.5%,11.2oz) \$10  
(MI) Huge malt body, heady blend of chocolate, dark fruits, and other aromas. Complex flavors crafted specifically with vintage aging in mind

**Finback Harambe Stout** (8.3%, 11.2oz.) \$9  
(NY) Awesome beer with a lot going on. Dark chocolate flavors, with hints of toffee and coffee

## BOTTLE/CANS

### CANS

**Abita Amber Ale** (4.5%) \$5 (CAN=COOL)  
(NY) New England IPA made with strawberry and guava. Tropical citrus and grapefruit.

**Oskar Blues Dale's Pale Ale** (6.5%) \$7 (CAN=COOL)  
(CO) Strong ass pale ale.

**Melvin IPA** (7.5%) \$7 (CAN=COOL)  
(WY) Great hoppy IPA, bitter and fruity

**Victory Golden Monkey** (9.5%) \$7 (CAN=COOL)  
(PA) Belgian-style Tripel with banana & clove

**Westbrook White Thai** (5%) \$6 (CAN=COOL)  
(SC) Witbeir brewed w/ lemongrass & ginger root

### BOTTLES

**Coney Island Mermaid Pils** (5%) \$6  
(NY) German style pils, light, crisp

**Full Sail Session Lager** (5.1%) \$5  
(OR) Easy drinking lager

**New Belgium Glutiny Pale Ale** (6%) \$7  
(CO) Hoppy and delicious GLUTEN FREE pale ale

**Lefthand Nitro Milk Stout** (6.0%) \$7  
(CO) Sweet, silky stout

### CIDERS/ROOT BEER

**Brooklyn Cider House Half Sour** (5.8%, 12oz.) \$7 (CAN=COOL)  
(NY) Wonderfully balanced cider made with all NY apples

**Citizen Cider The Dirty Mayor** (5.2%, 12oz.) \$8 (CAN=COOL)  
(VT) Crisp apple cider with ginger added

**Down East Cider** (5.1%, 12oz.) \$6 (CAN=COOL)  
(MA) Hand-pressed with a refreshing, medium body. Not too dry with a crisp apple finish. Unfiltered.

**Not Your Fathers Root Beer** (5.9%) \$7  
(IL) Genuine root beer taste with silky smooth finish

**Original Sin Cider** (6%) \$6  
(NY) Refreshing hard cider

## WINE

### WHITE

**PINOT GRIGIO – SAN PIETRO 2015**  
(ITALY) Light bodied, tropical fruits, freshly cut lemon and peaches 10/38

**SAUVIGNON BLANC – KOHA 2016**  
(NZ) Citrusy with passionfruit and floral with a bright acidity 10/38

**CHARDONNAY – TRUE MYTH 2015**  
(CA) citrusy, smooth, toasted oak, pineapple and pear, 10/40

### RED

**COTES DU RHONE– CDR 2012**  
(FRANCE) Earthy, blackcurrent with abundant red berries 11/42

**MALBEC – PAYANA 2015**  
(ARG) Dark fruits, full bodied, earthy with bright floral notes. 10/38

**PINOT NOIR – D. BOSLER 2013**  
(CHILE) Silky and bright, ripe berries, black cherry, subtle spice, 11/42

### SPARKLING

**PROSECCO – FANTINEL**  
(ITALY) Crisp, citrus, green apple, lively mouth feel.12/45

### ROSÉ

**CANTINA ANDRIANO – LAGREIN ROSÉ 2015**  
(ITALY) Floral and crisp with deep flavors of cherries, and minerals 10/38

# GRÜNHHAUS

## STEP 1

### SAUSAGES (served on a pretzel bun)

**BRATWURST** {9}  
pork, beef, spices

**KRAINERWURST** {9}  
smoked garlic pork & beef,  
chipotle aioli

**CHICKEN** {9}  
free range chicken,  
sundried tomato aioli

**ARGENTINIAN** {10}  
artisanal beef sausage,  
rosemary, garlic

**BIALI KIELBASA** {10}  
local polish pork sausage,  
spices

**BUFFALO** {12}  
spice adobo chipotle

**RABBIT & VEAL** {11}  
organic rabbit, mango chutney

**DUCK** {13}  
bacon / chipotle / fig spread

**VENISON** {11}  
handmade organic spices

**VEGETARIAN** {11}  
apple wood sage,  
balsamic reduction

## STEP 2

### TOPPINGS

\*CHOOSE ONE FREE TOPPING PER SAUSAGE

ONIONS AND PEPPERS

JALAPENO-JICAMA COLESLAW

SAUERKRAUT

CHORIZO CHILI W/ CHEESE

\*ADDITIONAL TOPPINGS \$2

### SIDES

**BELGIAN FRIES** {6}  
Add truffle oil {1}  
*Choose one free sauce*

**SIGMUND'S SOFT PRETZEL** {4}  
*Choose one free sauce*

**BLACK KALE SALAD** {11}  
add chicken {3}  
fresh lemon caesar dressing  
pretzel bun croutons

### DIPPING SAUCES

SWEET & SPICY BBQ

TARTAR SAUCE

GREEK YOGURT

CURRY CHILI KETCHUP

**HOUSE SAUCE** (ketchup/mayo/  
bbq/mustard blend)

MUSTARD JALAPENO AIOLI

BLUE CHEESE BACON MAYO

CHIPOTLE AIOLI

MAPLE SRIRACHA

**MAPLE BANH MI** (sesame seed oil,  
sriracha, maple syrup, cilantro)

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.