



New York City



Paulaner Brauhaus NYC is built on 375 years of brewing tradition
with a focus on quality and excellence.

Located in the building that once was home to Sammy's Bowery Follies,
we welcome you in our tradition of genuine hospitality and Gemütlichkeit.

Great Beer Matters. Paulaner Brauhaus NYC.

2/1981

Car fresher - [Signature]



DINNER



BEER

PAULANER HEFEWEIZEN

0.3L 7 .05L 9 1L 16

The most recognized of all Paulaner beers, has a light hops flavor and balances subtle bitterness with an unmistakably fruity character. It is a top-fermented, unfiltered beer with strong carbonation that is golden in color and has a pronounced head. Our Hefeweizen is crafted from a yeast culture that is a closely kept Paulaner secret. (5.3% alcohol content)

PAULANER MUNICH LAGER

0.3L 7 .05L 9 1L 16

A classic beer that carefully captures the characteristics of Paulaner's 375 years of brewing tradition. Munich Lager is bright and amber in color with a perfect balance of hops and malt. It is a bottom-fermented beer that is gently carbonated and light on the palate, making it an absolute pleasure at any time and season. (4.9% alcohol content)

PAULANER MUNICH DARK

0.3L 7 .05L 9 1L 16

Munich Dark is a regional specialty beer that is only available freshly brewed at Paulaner Brauhaus. Five types of barley are heavily roasted to create the traditional, malty flavors for this "original" Munich beer. A true, time-honored delight that is rich and complex, yet smooth and food-friendly. (4.9% alcohol content)

Master Brewer, Andreas Heidenreich



APPETIZERS

PRETZEL

Bavarian Mustard

6

OBATZDA

Pickles

12

RADISHES

Butter, Cracked Coriander, Sea Salt

8

MARINATED ASPARAGUS

Farmers Cheese

13

HOUSE-CURED SALMON TARTARE

Potato Rosti, Mustard Cream

15

GENTLY SMOKED TROUT FILET

Horseradish, Lemon

16

CHICKEN LIVER MOUSSE

Sweet & Sour Onions

11

CHARCUTERIE

Landjaeger, Bauernschinken, Salami, Tilsit Cheese

15

SHORT RIB SAUERBRATEN

Red Cabbage Salad

15



SOUPS & SALADS

BUTTER LETTUCE

Green Beans, Lemon

9

RED CABBAGE, APPLE

Maple Walnuts

8

MATZOH BALL SOUP

Dill

9

POTATO SOUP

Green Onion

9

Executive Chef, Michael Gordon
18% gratuity is included for parties of 8 or more.



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DINNER



SAUSAGES

TRADITIONAL

9

BRATWURST

WEISSWURST

NUERNBERGER BRATWURST (2)

BAUERNWURST

INTERNATIONAL

9

CHORIZO

MERGUEZ (2)

WILD BOAR

CHICKEN

CURRYWURST

Spicy Ketchup, French Fries

11

NY HOTDOG

Sauerkraut, Spicy Mustard

11



CABBAGES

4

COLE SLAW

KALE SALAD

BARREL-FERMENTED SAUERKRAUT

BAVARIAN-STYLE KRAUT

Apple

BRAISED RED CABBAGE

ROASTED BRUSSELS SPROUTS



SIDE PLATES

FRENCH FRIES

7

POTATO PURÉE

8

KAESSPAETZLE

12



ENTREES

PAN-SEARED SALMON FILET

Country Vegetables

23

SAUTÉED COD

Crispy Speck, Spinach Purée

25

ROASTED CHICKEN

Lemon, Marjoram, Herb Salad

19

SLOW-ROASTED DUCK LEG

Caramelized Honey Glaze,
Braised Red Cabbage

26

SPICED, ROASTED PORK LOIN

Fennel, Candied Tomatoes

24

JAEGERSCHNITZEL

Forest Mushrooms, Spaetzle

24

WIENERSCHNITZEL

Potato Salad, Cucumber Salad

27

BRAISED BEEF GOULASH

Potato Purée

23

BRATWURST BURGER

Pretzel Brioche, Sauerkraut,
Spicy Mustard

16

SPAETZLE

Roasted Forest Mushrooms

18

Executive Chef, Michael Gordon
18% gratuity is included for parties of 8 or more.



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DINNER



SPARKLING WINE & CHAMPAGNE

gl / bottle

LAURENT PERRIER, BRUT
\$29 / \$112



WHITE WINE

gl / bottle

RIESLING TROCKEN "NICKI"
2012, August Eser
\$9 / \$35

PINOT BLANC DRY ESTATE
2010, Becker
\$12 / \$46

CHARDONNAY
2011, Bacchus
\$10 / \$33

WHITE PINOT NOIR "ANOMALY"
2012, Anthony Nappa
\$12 / \$39



RED WINE

gl / bottle

BARBERA D'ALBA
2011, DeForville
\$10 / \$38

MERLOT "ESTATE"
2010, Shinn Estate Vineyards
\$14 / \$54

CABERNET SAUVIGNON
Sonoma 2009, Johnson Family
\$15 / \$57

CABERNET FRANC "BORDO"
2012, Anthony Nappa
\$13 / \$52



**BEERS BREWED ON-SITE AT
PAULANER BRAUHAUS & RESTAURANT NYC**

- Paulaner Munich Lager:** Balanced bottom-fermented beer that's amber in color with a full-bodied subtle, malty taste and slightly hoppy flavor. Light on the pallet with moderate carbonation levels. Alcohol: 5%
- Paulaner Munich Dark:** Bottom fermented with deep, dark brown color due to high levels of heavily roasted barley grains used during brewing. Intense, full-bodied malty flavor. Alcohol: 5%
- Paulaner Hefeweizen:** Wheat beer produced with a top fermenting yeast at a warmer temperature than the bottom fermented beers. Low hop levels make this a beer fruity in character, with a golden-orange color and high levels of carbonation resulting in a strong, pronounced head. Alcohol: 5.5%
- Paulaner Salvator Beer:** The Salvator double bock is a bottom-fermented beer brewed in almost exactly the same way since the end of the 18th century. Historically brewed during the Lenten season to replace food, it combines the most delicate of hops and dark barley malt to give a strong, characteristically malty taste and an inviting, gleaming copper color. Alcohol: 7.9%
- Paulaner Maibock Beer:** This traditional spring lager - designed to celebrate the end of winter - is generally brewed with pale malts to produce a beer of strong character with a warm, summery and aromatic flowery taste. Alcohol: 6.5%
- Paulaner Oktoberfest:** The Oktoberfest Bier has a full-bodied, pleasant taste with a hint of malty sweetness and pairs beautifully with hearty delicacies. Alcohol: 6%

