

Appetizers

Giant Oktoberfest Pretzel

10oz Salted Bavarian Pretzel. Served with Butter and Spicy Mustard.

*Add our Haus Made Beer Cheese Spread +2.95

10.95

Stuffed Mushrooms

Mushroom Caps Filled with our Mixture of Italian Sausage, Spinach and Fresh Herbs. Baked and Served over Cream Sauce.

12.95

Das Haus Brot

A Loaf of Bread Sliced Through, Each Slice Filled with a Delicious Cheese Blend, Ham and European Imported Chorizo then topped with Swiss Cheese.

11.95

Potato Pancakes

Also known as Kartoffelpuffer A Common German Snack Traditionally Eaten with Sour Cream and Apple Sauce.

9.95

Currywurst

Our Big Smoky Beef Bratwurst Cutup into Bite Size Pieces then smothered in our Haus Made Curry Ketchup Served Over a Bed of Fries

10.95

Haus Sides

All Sides 3.50

- Sauerkraut
- Red Cabbage
- German Potato Salad
- German Fried Potatoes
- Sauteed Mushrooms
- Side Caesar Salad
- Green Beans
- Spaetzle
- Applesauce
- Whipped Potatoes
- French Fries
- Sauteed Onions

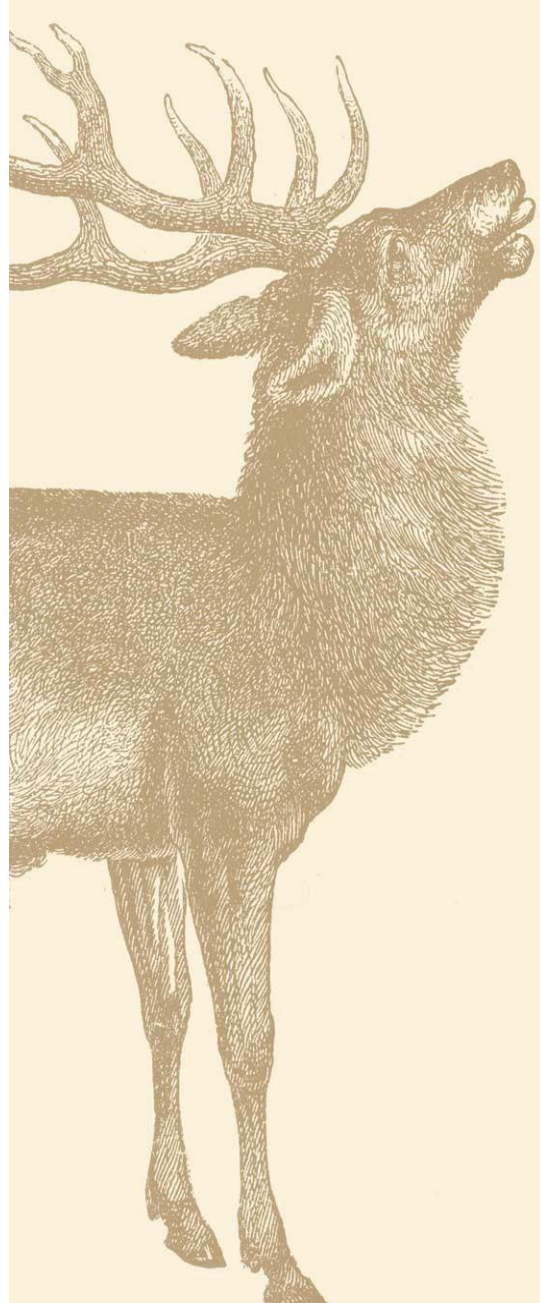
Haus Made Sauces \$1

Jaeger
White wine
Paprika
Sauerbraten
Rouladen

Kids Menu

All Kids 5.95

- Chicken Nuggets
- Cheese Pizza
- Pasta with Marinara



Schnitzels

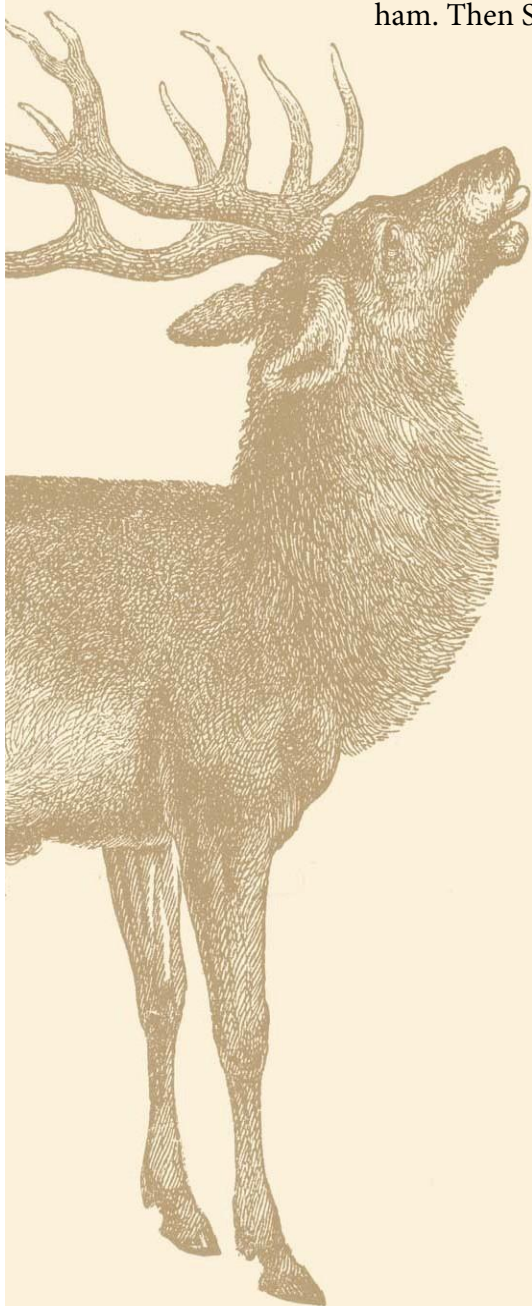
All Schnitzels Served With German Fried Potatoes and Red Cabbage

- Schnitzel Sampler Plate** 19.95
One Chicken Schnitzel with White Wine Sauce, One Paprika Schnitzel, and one Jaeger Schnitzel.
- Wiener Schnitzel** 26.95
Tender Loin of Veal Breaded and Sautéed to a Golden Brown. Traditionally Served with a Wedge of Lemon.
- Jaeger Schnitzel** 17.95
Tender Pork Loin Breaded and Sautéed to a Golden Brown. Topped with a Wild Mushroom Demi.
- Paprika Schnitzel** 17.95
Tender Pork Loin Breaded and Sautéed. Served with a Paprika Sauce Made of a Variety of Paprika Spices, Bacon and Onions.
- Chicken Schnitzel** 17.95
Tenderized Chicken Breast Breaded and Sautéed to a Golden Brown. Served with a White Wine Sauce.
- Schweizer Schnitzel** 21.95
Tender Pork loin breaded with Swiss cheese and slices of Black Forest ham. Then Sautéed to a Golden Brown with a delicious cheesy center.

Bratwursts

All Brats Served With German Potato Salad And Sauerkraut

- Original German Bratwursts** 16.95
Two Thüringer Pork Brats with a Traditional Subtle Flavoring.
- Kilometer** 17.95
Two extra-long Smoked Spicy Hungarian Sausages with a Delicious Robust Flavor.
- Jalapeno Cheddar Brat** 15.95
A Smoked Pork and Beef Bratwurst that is a little on the Spicy Side, Filled with Cheddar Cheese and is Simply Delicious.
- Big Smokey Beef Bratwurst** 16.95
A Large Smoked Beef Brat with Robust Flavors with a Hint of Paprika and Garlic.
- Polish Brat** 16.95
Two Deeply Smoked Pork brats with Bold Flavors.
- Weisswurst** 16.95
Two Traditional Bavarian Veal Sausage, velvety smooth and mild, eaten with Sweet Mustard.
- Sausage Combo** 18.95
Choose a Combination of Any Two of Our Bratwurst Below. You May Mix or Match



Haus Specialties

- Traditional Beef Rouladen** 21.95
One Beef Roulade Filled with Pickle, Bacon, Carrot spear and Onion. Served with Red Cabbage and Haus Spätzle.
- Oma's Hackbraten (Meatloaf)** 17.95
Grandma's German-Style Meatloaf Seasoned Mixture of Ground Pork and Beef. Served with Whipped Potatoes and Green Beans.
- Traditional Saurbraten** 25.95
Marinated in Our Special Mixture For 5 Days uptill 2 Week! Then Slowly Cooked For 12 Hours. Served with Red Cabbage and Haus Spätzle. Featured on DDD / Guy Fieri's Favorite!!! If you have never had it before please have a sample. **(Limited Availability)**
- Chicken Parmesan** 17.95
Parmesan-Crusted Chicken Breast with Asiago cheese served on a Bed of Pasta with Red Marinara, Includes Green Beans
- Kassler Kottlets** 19.95
Two Applewood Smoked, Then Grilled Tender Pork Chops, Served with Sauerkraut and Whipped Potatoes.
- Eisbein** 21.95
Beechwood Smoked Pork Shank Braised in Sauerkraut until Tender. Served with Sauerkraut and German Fried Potatoes. **(Limited Availability)**
- Baurenplatte for two** 44.95
Generous Platter Served with a Pork Schnitzel, Polish sausage, Meatloaf, a Kassler Kotelett, and a German Bratwurst. Sauerkraut, Red Cabbage and German Potato Salad.
- Kassler Brat Combo for One** 18.95
A Applewood Smoked, then Grilled Tender Pork Chop and your choice of any Bratwurst. Served with Whipped Potatoes and Sauerkraut.
- Cauliflower Rosettes** 14.95
Schnitzel-Style Breading Served with White Wine Sauce. Includes Haus Spätzle and Red Cabbage.
- Caesar Salad*** 12.95
Crisp Romaine Lettuce, Asiago Cheese, and Croutons. Served with Caesar Dressing.
With Grilled Chicken + 4
- Spicy Italian Sausage** 16.95
Two Spicy Vegetarian Italian Sausages Served with Whipped Potatoes and Red Cabbage.
- Käsespätzle** 16.95
Our Haus Made German Noodles Sauteed with Swiss Cheese, Then Topped with Grilled Onions
Add a Kassler Kotelett or Any Sausage + 5



Desserts

All Desserts Are 8.95

**Ask Your Server To Add a Scoop of Ice Cream (1.50)*

Apple Strudel

Our Haus Made German Strudel, Then Topped With Our Haus Made Vanilla Sauce

Cherry Strudel

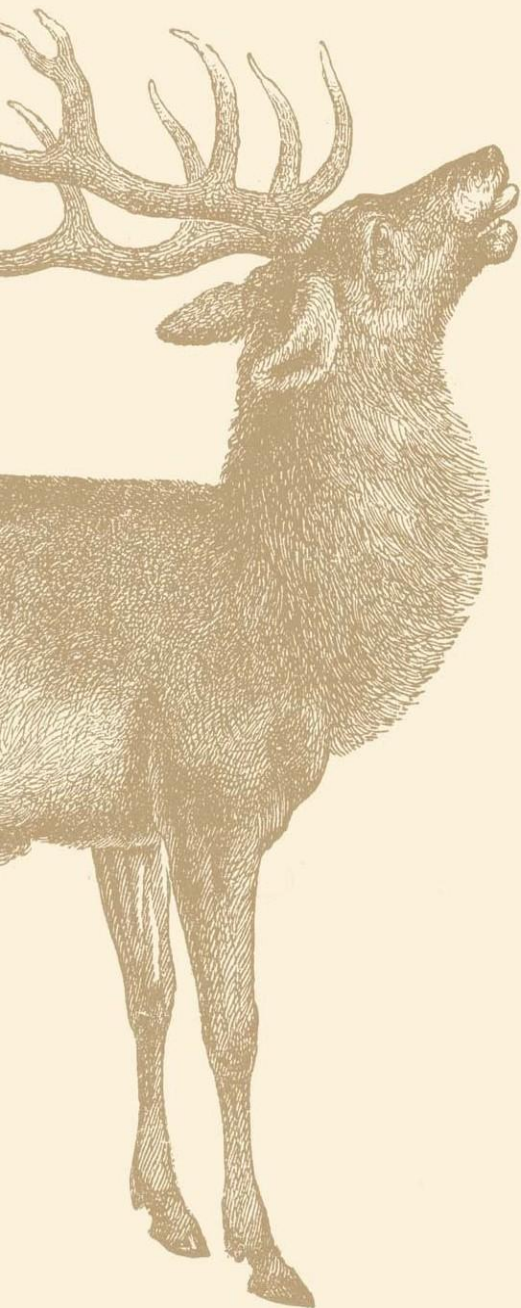
Our Haus Made German Strudel, Then Topped With Our Haus Made Vanilla Sauce and Cherry Kirshwasser Sauce

Sauerkraut Torte

Chocolate Sponge Cake Infused With Finely Chopped Sauerkraut Then Layered With Chocolate Frosting

Black Forest Torte

A Light and Fluffy Chocolate Sponge Cake Infused With Kirshwasser Layered with Cherries, Then Encrusted With Toasted Almonds



Draft Biers

16oz. 9.00 32oz. 17.00

As some are seasonal, ask for our availability!

Flight of 4 Biers

14.00

*Your choice of four 6oz
Biers.*

*Perfect way to find your
favorite Bier at the Haus.*

Light

Paulaner Original Munich Helles Lager
Weihenstephaner Original Munich Helles Lager
Warstiener Pilsner
Warstiener Oktoberfest
Gaffel Kolsch

Dark

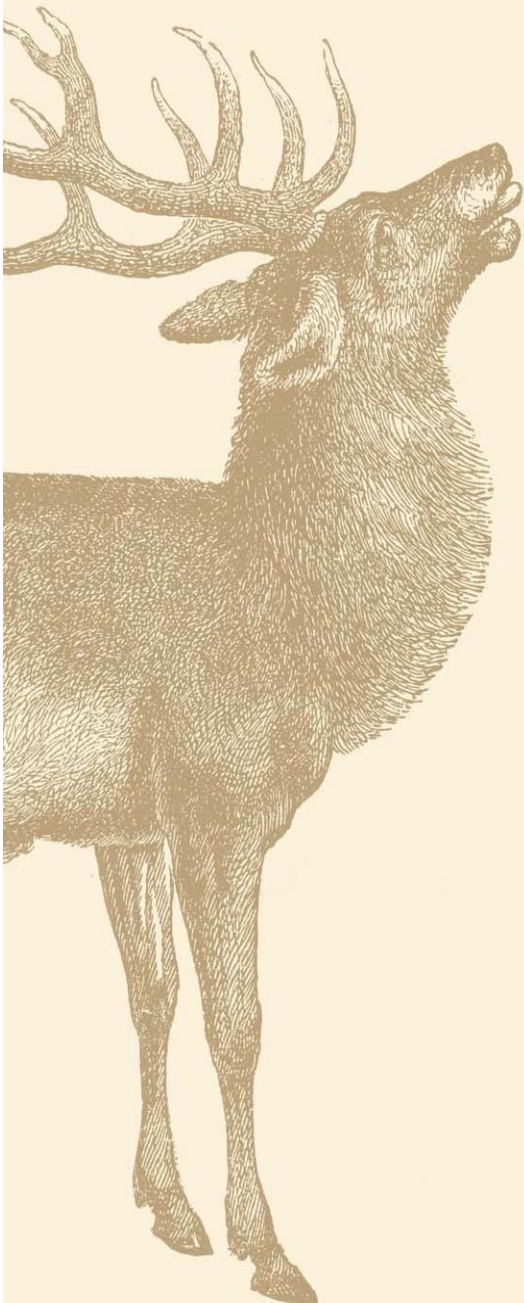
Warsteiner Premium Dunkel
Ayinger Celebrator Doppelbock

Kellerbier

Warsteiner Brewers Gold

Hefeweizen

Weihenstephaner Hefeweizen
Schofferhofer Hefeweizen Grapefruit
Konig Ludwig Weissbier



German Shots

ALL SHOTS \$8

Jagermeister
Barenjager
Feigling
Kirschwasser
ApfelSchnapps

Wine

Riesling Spatlese(Germany)12/35
Chardonnay(France) 13/35
Prosecco(Domestic)12/35
Fritz Semi-Sweet Red(Germany) 12/35
Cabernet(Domestic) 9/25
Merlot(Domestic) 9/25

Beverages

All Soft Drinks 3.50

Pepsi
Raspberry Tea
Unsweetened Tea

Dr. Pepper
Lemonade
Sierra Mist
Diet Pepsi

Cocktails \$12

Apple Strudel Margarita

Silver Tequila, Apple Puree, Cointreau, Lime Juice, Apple

Bavarian Coffee

Choose between Hot or Cold Coffee. Peppermint Schnapps, Irish Cream Liqueur, Kahlua, Ice Cream, Whipped Cream

Bavarian Paloma

Schofferhoffer Grapefruit, Silver Tequila, Lime Juice, dehydrated grapefruit

Elderflower Spritz

Prosecco, Elderflower Liqueur/Syrup, Fresh Mint, Club Soda

Black Forest Old Fashioned

Bourbon, Maraschino Cherry, Chocolate Bitters, Gum Syrup, Cherries

Aperol Spritz

Prosecco, Aperol, Club Soda, Orange Slice

Schwimmbad

vodka, White Rum, Pineapple Juice, Coconut Cream, Blue

Black Forest Old Fashioned

Bourbon, Maraschino Cherry, Chocolate Bitters, Gum Syrup, Cherries

Aperol Spritz

Prosecco, Aperol, Club Soda, Orange Slice

German Bee Sting

Bourbon, Gum Syrup, Orgeat, Lemon Juice, Aromatic Bitters, dehydrated lemon wheel/cocktails cherry

Kosmopolitisch

Orange Vodka, Cointreau, Grenadine, Lime Juice, dehydrated lime wheel

Munich Mule

Choose your flavored Vodka:

Pear Orange Lemon Cucumber Peach/Rosemary
Ginger Puree, Lime Juice, Ginger Beer and dehydrated lime wheel

Linzer Martini

Gin, Raspberry Liqueur, Gum Syrup, Lemon Juice, Cherry

Vodka

Titos

Grey Goose

Grey Goose La' Poirie

Grey Goose L'Orange

Grey Goose Le'Citron

Grey Goose White Peach & Rosemary

Effen Cucumber

Gin

Monkey 47 Schwarzwald Dry(Germany)

Drumshanbo Gunpowder

Hendricks

Rum

Don Q Cristal Sailor Jerry

Spiced Kahlua

Don Q Coconut

Whiskey/Bourbon

Glenn Fiddich 12 year

Tulamore Dew Irish

Yellowstone

Templeton Rye 4yr

Makers Mark

Tequila

Lalo 100% Agave

Jose Cuervo Tradicional Plata 100% Agave

