



Oktoberfest Menu

APPETIZERS

GIANT OKTOBERFEST PRETZEL

10 oz salted bavarian pretzel. served with butter and spicy mustard 11.95

Add our Haus Made Cheese Spread +2.95

STUFFED MUSHROOMS

mushroom caps filled with our mixture of italian sausage, spinach and fresh herbs. baked and served over a cream sauce 13.95

DAS HAUS BROT

a loaf of bread sliced halfway through. each slice filled with a delicious cheese blend, black forrest ham and paprika salami then topped with emmenthaler cheese 12.95

POTATO PANCAKES

also known as kartoffelpuffer a common german snack traditionally eaten with sour cream and apple sauce 10.95

CURRYWURST

our big smoky beef bratwurst cut up into bite size pieces then served with our haus made curry ketchup served with a bed of fries 11.95

Haus

SPECIALTIES

TRADITIONAL BEEF ROULADE

one beef roulade filled with pickle, bacon, carrot spear and onion. served with red cabbage and haus spätzle 22.95

OMA'S HACKBRATEN (meatloaf)

grandma's german-style meatloaf seasoned mixture of ground pork and beef. served with whipped potatoes and red cabbage 17.95

KASSLER KOTELETTS

two smoked, grilled, tender pork chops, sauerkraut and whipped potatoes 19.95

EISBEIN

beechwood smoked pork shank braised in sauerkraut until tender. served with sauerkraut and german fried potatoes 22.95

KASSLER BRAT COMBO FOR ONE

a smoked, grilled tender pork chop and your choice of either a original german or a polish bratwurst. served with whipped potatoes and sauerkraut 18.95

SCHNITZELS

Served with german fried potatoes and red cabbage

WIENER SCHNITZEL

Tender loin of veal breaded and sautéed to a golden brown. traditionally served with a wedge of lemon 29.95

JAGER SCHNITZEL

Tender pork loin breaded and sautéed to a golden brown. topped with a wild mushroom demi 18.95

PAPRIKA SCHNITZEL

Tender pork loin breaded and sautéed served with a paprika sauce made of a variety of paprika spices, bacon and onions 18.95

CHICKEN SCHNITZEL

Tenderized chicken breast breaded and sautéed to a golden brown. served with a white wine mushroom sauce 18.95

Schweizer Schnitzel

Pork loin breaded with Smoked Gouda cheese and slices of BlackForest ham. Then Sauteed to a Golden Brown with a delicious cheesy center 22.95

BRATWURST

served with sauerkraut and german potato salad

Add a Pretzel Bun +1.50

BIG SMOKY BEEF BRATWURST

Large smoked beef brat with robust flavors with a hint of paprika and garlic 16.95

TWO ORIGINAL GERMAN BRATWURST

Thüringer pork sausages with a traditional subtle flavoring 16.95

KILOMETER

Two extra-long smoked spicy hungarian sausages with a delicious robust flavor 17.95

TWO POLISH Brat

Smoked Pork Brat with hints of paprika and bold flavors. 16.95

Jalapeno Cheddar Brat

This bratwurst is a little on the spicy side and it is simply delicious 15.95

WEISSWURST

two traditional bavarian veal sausages, velvety smooth and mild. served with sweet mustard 16.95

**Consuming Under Cooked Meats, Poultry, Seafood and Eggs may increase the chance of food born illness.*

LIBATIONS

Draft Beers

16 oz. 10 | 32 oz. 18

Warsteiner Oktoberfest
Warsteiner Dunkel
Warsteiner Pilsner
HofBrau Oktoberfest
Paulaner Helles Lager
Paulaner Hefeweissbier
Ayinger Brauweisse(Hefeweissbier)
Ayinger Celebrator Doppelbock
Schöfferhofer Hefeweizen Grapefruit

Cocktailkarte

Your choice 12 ea.

APPLE STRUDEL MARGARITA
Silver tequila, real apple puree, grand marnier, lime juice

**BLACK FOREST
OLD FASHIONED BOURBON**
stambocco maraschino cherry amaro, chocolate bitters, gum syrup and cherries

MUNICH MULE
choose any flavored vodka (regular, orange, lemon, pear, cucumber, and white peach/rosemary), lime juice, topped with ginger beer and dehydrated lime wheel

Wine List

All Glasses of Wine 12 | 35 per bottle
Windisch Rheinhessen Riesling Spatlese
Chardonnay
Affentaler Pinot Noir
Cabernet Sauvignon
Dornfelder Semi-sweet Red

German SHOTS

Your choice 10 ea.

JAGERMEISTER
APFELSCHNAPPS
FEIGLING
KIRSCHWASSER
BARENJAGER

Sweet Ending

DESSERTS

All desserts are 9.95

APPLE STRUDEL
our haus made german strudel, served with our haus made vanilla sauce

CHERRY STRUDEL
our haus made german strudel, served with our vanilla sauce

BLACK FORREST TORTE
a light and fluffy chocolate sponge cake infused with kirschwasser layered with cherries, then encrusted with toasted almonds.

SAUERKRAUT TORTE
chocolate sponge cake infused with finely chopped sauerkraut then layered with chocolate frosting.

German Chocolate Pie(New!)
A smooth Velvety chocolate filling with a classic graham cracker crust, topped with pecans and coconuts. Gluten free upon availability.