

Draft Beer



Paulaner Hefe-Weizen: Classic German

wheat beer, hazy, gold color, banana-clove aroma, refreshing sweet taste, delightful blend of fruity and spicy notes.
***German secret: ask for a Cola Weizen, which is cola mixed with beer - specialty in Germany.

5.5% ABV.

Pairs well with salty pretzels, white sausage, meat and cheese



Erdinger Hefe-Weizen Dunkel: This elegant wheat beer has a lustrous, deep dark-brown appearance that reveals a harmonious symphony of carefully selected wheat and barley malts with exquisite Hallertau aroma hops. Hints of caramel, nuts and fresh bread to taste.



Bitburger Pilsner: Classic German pilsner with brilliant clarity, crisp aroma, balanced flavor, and a refreshing finish. A timeless favorite.

4.8% ABV.

Pairs well with grilled chicken dishes and heart salads



Kölsch: Hailing from Cologne, Germany this pilsner-lager hybrid features pale, clear, balanced sweetness, crisp like a lager, light like a pilsner. Refreshing, versatile—a German tradition.

4.8% ABV.

Pairs well with grilled meat such as brats, burgers & meatballs



Hofbräu “Delicator” Doppelbock: Rich and spiced flavor with a taste of dark chocolate and dried berries, created by the perfect amount of roasted caramel malt and well-hidden hop bitterness for a smooth finish. **This Delicator is a heavy hitter:** may only order a SMALL or MEDIUM due to ABV.

8.4% ABV.



Ayinger Celebrator : Bavrian style dopplebock. Almost black with a very slight red tone, a sensational, festive foam and truly extraordinary fragrance that at first summons up visions of greaves lard. Won world’s best beer 2017 & 2019

6.7% ABV.

Pairs well with spatzle, light seafood, cream sauces and brats



Hofbräu Original Helles: Unfiltered lager resulting in natural cloudiness with fine grain spice aroma and fruity hop notes. Refreshing dry finish with a well-rounded balance of hop and malt flavor.

5.1% ABV.

Pairs well with meats, pasta, salads, cheese dishes and brats



Weihenstephaner Hefe Weizen: An iconic hefeweizen with a cloudy appearance and rich blend of flavors including banana, pear, clove, with hints of citrus & zest.

5.4% ABV.

Pairs well with egg dishes, light seafood, cream sauces and brats



Weihenstephaner Hefe Dunkel: Rich Bavarian wheat beer with deep mahogany color, banana-clove aroma, and smooth malt and caramel hints with a touch of sweetness.

5.3% AVB.

Pairs well with hearty dishes, chocolate and nut desserts.



Köstritzer Schwarzbier (“Black Beer”): German black lager, rich roasted malt with chocolate and coffee hints. Smooth, approachable, moderate bitterness, crisp finish. A classic and balanced Schwarzbier. German rendition of a Guinness some say!

4.8% ABV.

Pairs well with meat and spatzle, pretzels and beer cheese



Ayinger Brauweisse : Bavrian style wheat beer distinguished by a refined top-fermented flowery-yeast character and an unmistakable, distinct banana aroma. This lager is full-bodied, very soft and bolsters a mild taste with a lively, champagne-like sparkle.

5.3% ABV.

Pairs well with spatzle, light seafood, cream sauces and brats



Paulaner Salvator Double Bock: Brewed using the finest Munich malts, this bottom-fermented double bock is a beautiful chestnut brown color. Smooth chocolate, spiced toffee flavor, robust dark caramel maltiness, and a light note of hops. Balanced yet robust.

7.8% ABV.

Pairs well with braised beef, schnitzel, and sausage plates

PACKAGED BEER

Hacker Pschorr- Oktoberfest marzen

Bitburger- Pils

Schofferhofer- Grapefruit Hefeweizen

Lindemans Lambic Berer- Cherry, Rasberry, Apple

Delirium Noel- Christmas Ale, Belgium

Non Alcoholic

Clausthaler- IPA Germany

Bitburger 0.0- Pilsner Germany

Krombacher- Weizen Germany

Lyres- NA Sparkling Wine USA