

# STUTTGARDEN TAVERN

SIGNATURE COCKTAILS

**Waterwall \$9**

Malibu coconut rum, Sailor Jerry spiced rum, pineapple juice, sweet n sour, blue curacao.

**Key Lime Martini \$9**

Pinnacle vanilla vodka, sweet n sour, splash of pineapple.

**Moscow Mule \$9**

Reyka iceland vodka, Stoli ginger beer, lime juice, simple syrup in a copper mug.

**Strawberry Lemonade \$9**

Bacardi limon, strawberry liqueur, lemon juice, simply syrup.

**Cherry Limeade \$9**

Bacardi torched cherry, lime juice, simple syrup, sweet n sour, splash of lemon-lime soda & grenadine  
*Spice it up with a shot of Ancho Reyes Chile Liqueur \$1.00*

**Milagro Margarita \$9**

Milagro silver tequila, blood orange liqueur, lime juice, simple syrup, sweet n sour.

**Galveston Island Tea \$9**

Deep eddy vodka, Waterloo gin, local Texas Railean rum, Cointreau, sweet n sour & splash of coke.

**Stuttgarden Punch \$9**

Bacardi torched cherry, Malibu banana rum, pineapple & orange juice, splash of grenadine.

APPETIZERS

**Fried pickles**

sweet, housemade, with ranch **\$8 HH**

**Onion rings**

housemade & panko crusted **\$8 HH**

**Sauerkraut balls**

sauerkraut, cream cheese, hint of sausage, panko crusted, fried & served with housemade mustard **\$8 HH**

**Chicken tenders (original or spicy)**

battered & lightly fried, served with french fries & ranch or bleu cheese (buffalo style by request **+\$1**) **\$12**

**Pork cracklins** 

housemade pork cracklins with French onion dip **\$8 HH**

**Pulled pork & pepper jack nachos**

housemade potato chips, BBQ sauce, green onions & pepperjack cheese **\$11** over waffle fries **\$13**

**Irish nachos**

waffle fries, minced meat, American cheese sauce, bacon bits & sour cream **\$14**  
 option available

**Wings (bone-in or boneless)**

5 wings..\$11 10 wings..\$16 15 wings..\$22  
choice of sauce (extra sauce **\$1** )

**Sauces ..** Korean chili / Mango habanero jerk / Barbeque / Buffalo / Cajun spice / Garlic Parmesan **GF\***

**Cheese sticks**

lightly breaded pepperjack cheese, housemade, served with ranch or marinara **\$9.5**

**Shrimp kisses** 

pepperjack stuffed bacon wrapped jalapeño shrimp **\$12**

**Pub style pretzel**

served with smoked gouda fondue **\$9.5**

**Sliders (3 per order)**

pulled pork, coleslaw, bbq sauce **\$9**  
buffalo chicken, bleu cheese, pickles **\$9**  
prime rib with horseradish mayo **\$11**  
(sorry, no mix & match)

**HH - Happy Hour Price \$5 Monday thru Friday..3 pm to 7 pm**

SALADS

**House salad**

romaine, spinach & kale, tomatoes, cucumbers, red onion, parmesan cheese, croutons, choice of dressing **\$7**

Chicken **\$7**

**Caesar salad**

romaine, croutons & caesar dressing **\$9**  upon request

Salmon **\$10**

**Add a protein to your salad**

Bratwurst **\$7**

Shrimp **\$8**

**German potato salad**

enough for 2, served cold **\$7**

**Dressings ..** 1000 Island / Bleu cheese /

Balsamic vinaigrette / Caesar / Ranch

DESSERT

**Cinnamon sugar pretzel**

with pastry crème **\$9.5**

[www.StuttgardenTavern.com](http://www.StuttgardenTavern.com)

**Galveston**

111 23rd Street  
Galveston, TX 77550



**Texas City**

10000 Emmett F. Lowry  
Texas City, TX 77591

# All Brats, Burgers and Sandwiches include one side

Housemade chips, housemade fries, German cole slaw or German potato salad.  
 substitute waffle fries or onion rings \$2 or small house salad \$3

BRATWURST MADE IN HOUSE BY ERNIE

1. Choose a Brat  
 for your  
 Hawaiian rolls:

## ORIGINAL BRATS

Jagerwurst (Mild)  
 Smoked Gouda (Cheese)  
 Hot Bratwurst  
**\$12**

## SPECIALTY BRATS

Habanero Elk  
 Smoked Brisket  
 Brat of the Month  
**\$14**

2. Choose a Topping: Additional charge applies...

### Plain Jane +\$0

brat, bun, sauerkraut, house mustard

### John A Ten +\$3

mushrooms, onions, smoked gouda

### Flat Tony +\$3

pulled pork, pepperjack mac & cheese,  
 and bbq sauce

### Ze D-man +\$2

caramelized sauerkraut, relish,  
 house mustard

### The Irishman +\$4

minced meat, American cheese, bacon  
 bits, sour cream, green onions

### The Hangover +\$5

fried egg, bacon,  
 smoked gouda

BURGERS & SANDWICHES

### Stutt burger \*

½ pound beef, lettuce, tomato, house  
 made pickles & shaved onions **\$12**

### Grilled chicken sandwich

grilled chicken breast, lettuce, tomato,  
 house made pickles, onions & avocado **\$12**

### Prime rib cheesesteak

shaved prime rib, grilled onions,  
 bell peppers & pepper jack cheese **\$14**

### Mushroom Swiss burger \*

½ pound beef, grilled mushrooms,  
 caramelized onions & Swiss cheese **\$14**

### Buffalo chicken sandwich

fried chicken breast, bleu cheese  
 crumbles, buffalo sauce & pickles **\$13**

### Prime rib French dip

shaved prime rib, caramelized onions,  
 mushrooms, horseradish mayo,  
 Swiss cheese with au jus **\$14**

### Reuben sandwich

pastrami, sauerkraut, Russian dressing  
 on rye bread **\$14**

### Spicy fried chicken sandwich

red cabbage slaw, pickles,  
 cholula ranch **\$13**

### BLT avocado

applewood smoked bacon, lettuce,  
 tomato & avocado on Texas toast **\$12**

### Grilled cheese

American cheese on Texas toast **\$10**

### Bratwurst sampler

choice of 3 original bratwurst, with spicy  
 housemade mustard, sauerkraut  
 & German cole slaw **\$22 GF\*** upon request  
 substitute specialty brats **\$2 each**

### Herb marinated grilled chicken

served with mixed vegetables &  
 mashed potatoes\*\* **\$16 GF\***

### Beef stroganoff

onions, mushroom, spiral pasta &  
 sour cream **\$16**

### Bangers & mash

choice of housemade original bratwurst  
 served over mashed potatoes\*\*,  
 gravy & braised cabbage **\$14**  
 specialty add **\$2 GF\*** upon request

### Mac & cheese

bacon crusted (choice of pepperjack,  
 American or smoked gouda fondue) **\$12**

### Tacos

3 blackened cod, pulled pork or  
 southwest chicken tacos served with  
 pico de gallo & avocado sauce (no side) **\$12**

### Jaeger pork schnitzel

crispy breaded pork cutlet, caramelized  
 onions & mushroom gravy, served  
 with warm potato salad **\$15**

### 14oz Ribeye \*

served with mixed vegetables &  
 mashed potatoes\*\* **\$26 GF\***  
 add sautéed mushrooms, onions  
 or bleu cheese crumbles **\$2**

### Fish & chips

beer battered cod, french fries,  
 tartar sauce & malt vinegar **\$13**

### Blackened salmon

served with mixed vegetables &  
 mashed potatoes\*\* **\$20 GF\***

### Shepherd's pie

minced meat, vegetables, topped with  
 mashed potatoes\*\* **\$12**

\*\*Substitute mashed potatoes  
 with loaded mashed potatoes (bacon,  
 cheddar cheese & green onions) **\$2**

### Chicken fried chicken

(original or spicy) served with  
 garlic sautéed broccoli and  
 mashed potatoes\*\* **\$14**

\* Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

\* Gluten Free upon request

ENTREES