

# STUTTGARDEN TAVERN

## SIGNATURE COCKTAILS

### Waterwall \$9

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

### Cucumber Martini \$9

Hendricks gin, lime juice, simple syrup, muddled cucumber.

### 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*

### Strawberry Lemonade \$9

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

### 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.

### 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 **\$7.5 HH**

### Onion rings

housemade & panko crusted **\$7.5 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**) **\$11**


### 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 **\$10** over waffle fries **\$12**

### Irish nachos

waffle fries, minced meat, American cheese sauce, bacon bits & sour cream **\$13**  
 option available

### Wings (bone-in or boneless)

5 wings..\$10 10 wings..\$15 15 wings..\$21  
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**

### Shrimp kisses

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

### Pub style pretzel

served with smoked gouda fondue **\$9**

### Sliders (3 per order)

pulled pork, coleslaw, bbq sauce **\$8**  
buffalo chicken, bleu cheese, pickles **\$8**  
prime rib with horseradish mayo **\$10**  
(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 **\$6**

Chicken **\$6**

### Caesar salad

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

### Add a protein to your salad

Bratwurst **\$6**

Shrimp **\$7**

Salmon **\$9**

### German potato salad

enough for 2, served cold **\$6**

### Dressings ..

1000 Island / Bleu cheese / Balsamic vinaigrette / Caesar / Ranch

## DESSERT

### Cinnamon sugar pretzel

with pastry crème **\$9**

[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  
**\$10**

## SPECIALTY BRATS

Habanero Elk  
 Smoked Brisket  
 Brat of the Month  
**\$12**

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

### Plain Jane +\$0

brat, bun, sauerkraut, house mustard

### John A Ten +\$2.5

mushrooms, onions, smoked gouda

### Flat Tony +\$2.5

pulled pork, pepperjack mac & cheese,  
 and bbq sauce

### Ze D-man +\$1.5

caramelized sauerkraut, relish,  
 house mustard

### The Irishman +\$3.5

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

### The Hangover +\$4.5

fried egg, bacon,  
 smoked gouda

BURGERS & SANDWICHES

### Stutt burger \*

½ pound beef, lettuce, tomato, house  
 made pickles & shaved onions **\$10**

### Grilled chicken sandwich

grilled chicken breast, lettuce, tomato,  
 house made pickles, onions & avocado **\$11**

### Prime rib cheesesteak

shaved prime rib, grilled onions,  
 bell peppers & pepper jack cheese **\$13**

### Mushroom Swiss burger \*

½ pound beef, grilled mushrooms,  
 caramelized onions & Swiss cheese **\$12**

### Buffalo chicken sandwich

fried chicken breast, bleu cheese  
 crumbles, buffalo sauce & pickles **\$12.5**

### Prime rib French dip

shaved prime rib, caramelized onions,  
 mushrooms, horseradish mayo,  
 Swiss cheese with au jus **\$13**

### Reuben sandwich

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

### Spicy fried chicken sandwich

red cabbage slaw, pickles,  
 cholula ranch **\$12.5**

### Grilled cheese

American cheese on Texas toast **\$9**

### BLT avocado

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

### Bratwurst sampler

choice of 3 original bratwurst, with spicy  
 housemade mustard, sauerkraut  
 & German cole slaw **\$20 GF\* upon request**  
 substitute specialty brats **\$2 each**

### Herb marinated grilled chicken

served with mixed vegetables &  
 mashed potatoes\*\* **\$15 GF\***

### Beef stroganoff

onions, mushroom, spiral pasta &  
 sour cream **\$15**

### Tacos

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

### Bangers & mash

choice of housemade original bratwurst  
 served over mashed potatoes\*\*,  
 gravy & braised cabbage **\$12**  
 specialty add **\$2 GF\* upon request**

### Mac & cheese

bacon crusted (choice of pepperjack,  
 American or smoked gouda fondue) **\$10**

### Fish & chips

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

### Jaeger pork schnitzel

crispy breaded pork cutlet, caramelized  
 onions & mushroom gravy, served  
 with warm potato salad **\$14**

### 14oz Ribeye \*

served with mixed vegetables &  
 mashed potatoes\*\* **\$25 GF\***  
 add sautéed mushrooms, onions  
 or bleu cheese crumbles **\$1.5**

### Blackened salmon

served with mixed vegetables &  
 mashed potatoes\*\* **\$18 GF\***

### Shepherd's pie

minced meat, vegetables, topped with  
 mashed potatoes\*\* **\$11**

\*\*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\*\* **\$13.5**

\* 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