

## APPETIZERS

### ★ BAVARIAN PRETZEL BASKET

Four salted soft pretzels with Obatzda cheese spread and German mustard. • 13 Extra Obatzda • 2

### WURST PLATTER

Flash-fried slices of three hearty German sausages. Knackwurst, Bratwurst, and Thüringer, served with German mustard and horseradish sauce. • 13

### TIROLER SCHNITZEL BITES

Breaded bite-sized schnitzels of seasoned ground beef and pork topped with chopped raw onion. Served with German mustard for dipping. • 13

### WHITE CHEDDAR CURDS

Panko breaded Wisconsin white cheddar curds with roasted red pepper garlic dip. • 12

### ★ BERLINER CURRYWURST

Flash-fried bratwurst slices topped with Berlin street food-inspired spicy tomato curry sauce over crisp battered fries. Great for sharing! • 15

### ★ GERMAN POTATO PANCAKES

Garlicky, crispy, pan-fried potato pancakes loaded with garlic, onion, and our blend of seasonings. It's our generations-old family recipe! Sour cream and apple sauce on the side. Four per order. • 14

### MINI CHEESE PIEROGI

Ten homemade mini pierogi with seasoned fresh farmer's cheese and whipped potato filling. With fried onions and pan gravy. • 12

### ★ MUSHROOM & GOAT CHEESE KOLACHKY

Four flaky pastries filled with sautéed mushrooms, garlic, onion, and herb chèvre. Topped with aged balsamic reduction. • 14

### ALMOND CRUSTED DUCK TENDERS

Tender duck breast slices in a rustic breading laced with a touch of almond. With homemade orange horseradish marmalade. • 13

### DUCK WINGS

Maple Leaf Farm duck drumsticks in a rustic seasoned breading. Served with our orange horseradish marmalade. Five per order. • 15

### FRIED GREEN BEANS

Fresh green beans in a sweet yellow onion-laced panko breading. Served with roasted red pepper garlic sauce for dipping. • 11

### ★ SCOTCH EGG

A hard boiled egg wrapped in our homemade sausage filling, breaded and fried til crisp. Served with a side of Düsseldorf mustard. • 8

## SOUPS & SALADS

### ★ HUNGARIAN GOULASH SOUP

Beef and potatoes in a broth made with red peppers and spicy, smoky, imported Hungarian paprika. Served with a warm pretzel roll. • 10

### CHEDDAR ALE SOUP

Veggie stock, sharp cheddar cheese, onion, carrot, garlic, spices, and fresh draft beer with pretzel croutons. Served with a pretzel roll. • 10

### ★ LIVER DUMPLING SOUP

A beef and beef liver dumpling in hearty beef stock. • CUP 6 / BOWL 9

### SOUP OF THE DAY

Ask your server about today's homemade offering. • CUP 6 / BOWL 9

### CHICKEN SCHNITZEL SALAD

Breaded chicken schnitzel atop a salad of spring mix greens and a variety of fresh vegetables with seasoned asiago croutons. Served with our own signature garlicky cucumber dill dressing on the side. • 20

### GARDEN VEGGIE SALAD

Spring mix salad greens, carrots, and red cabbage topped with garden vegetables and asiago parmesan croutons. Choice of dressing. • 14

**HOUSE SALAD** Spring mix greens with seasoned asiago croutons. • 8

### Salad Dressings

GARLIC CUCUMBER DILL • ROASTED RED PEPPER • HONEY MUSTARD  
BALSAMIC VINAIGRETTE • BUTTERMILK RANCH • BLUE CHEESE

## MEATLESS MEALS

100% Homemade Vegetarian Options. Impossible™ Burgers Also Available

### PIEROGI POMODORO

Six homemade pierogi filled with seasoned whipped potato and fresh farmer's cheese. Topped with a sauce of crushed tomatoes, onions, herbs, and garlic. (Contains Egg) Served with spring mix salad. • 20

### VEGGIE SCHNITZEL DINNER

A seasoned blend of egg, cabbage, carrot, broccoli, beans, tomato, onion, celery, and garlic coated in rustic breading. Two schnitzels served with mashed potatoes and garlic buttered corn and a spring mix salad. • 20  
Top it with two thick slices of melted Swiss cheese • 2



## SANDWICHES

Served with Choice of Fries or German Potato Salad. Substitute Mashed Potatoes, Cup of Soup, or Salad • 3

### ★ THE "MAXIMILLIAN"

*Our Signature Schnitzel Sandwich*  
Tender pork Schnitzel with sweet grilled onions, creamy horseradish, roasted red pepper eggplant relish, and green leaf lettuce on brioche. • 18

with CHICKEN SCHNITZEL • 18

with VEGGIE SCHNITZEL • 18

### CURRYWURST SANDWICH

Grilled bratwurst link on a pretzel roll with sautéed onions and homemade tomato curry sauce. • 17

### BRATWURST SANDWICH

Grilled German bratwurst topped with grilled onions. Düsseldorf mustard and horseradish sauce on the side. • 16

### ★ CHEDDAR BACON & JALAPEÑO BRAT

Grilled Wisconsin-style brat stuffed with cheddar, bacon, and jalapeños with grilled onions on a pretzel roll with creamy horseradish sauce. • 16

### SMOKED THÜRINGER SANDWICH

Our house recipe smoked beef & pork Thüringer sausage and grilled onions on a pretzel roll. With mustard & horseradish on the side. • 16

### ★ THE SPICY HUNGARIAN

Formerly known as the "Zsa Zsa," this sandwich features our hearty grilled Thüringer sausage topped with homemade Hungarian Letscho, a warm spicy relish made with onion, pepper, tomato, smoked paprika, and a touch of hot sauce. Served on a hearty pretzel roll. • 16

### ★ CHICKEN CORDON BLEU SANDWICH

Our delicious breaded chicken schnitzel topped with smoked Black Forest ham and thick-sliced Swiss cheese on a brioche bun. • 18

with PORK WIENER SCHNITZEL • 18

### TIROLER SCHNITZEL SANDWICH

A blend of ground pork, beef, and seasonings coated in rustic breading, topped with thick-sliced Swiss cheese and raw onion. Served on a fresh baked brioche roll with a side of Düsseldorf mustard. • 16

### VEGGIE SCHNITZEL SANDWICH

Homemade breaded veggie patty with Swiss cheese, on toasted brioche bun with a side of Düsseldorf mustard. Served with fries. • 16

## CLASSIC PUB BURGERS

10oz Broiled Angus Beef burger (or 1/4 lb Impossible™ patty) on your choice of Pretzel or Brioche Bun with Battered Fries or Potato Salad. Substitute Mashed Potatoes, Cup of Soup, or House Salad • 3

### ★ THE MATTERHORN BURGER

Our signature burger! Angus beef topped with sharp cheddar, premium thick-sliced hickory smoked bacon, and a fried egg. • 18

### ★ THE OBATZDA BACON BURGER

Angus burger topped with our homemade Obatzda cheese spread and hickory-smoked bacon. Served on choice of Brioche or Pretzel bun • 18

### THE BLACK FOREST BURGER

Angus beef topped with Black Forest ham and thick-sliced imported Swiss on a pretzel bun with Düsseldorf mustard on the side. • 17

### THE ALPINE BURGER

Our ten-ounce angus burger topped with sautéed mushrooms, grilled onions, and Swiss cheese on Brioche or Pretzel bun. • 16

### ★ THE ROTTERDAM BURGER

Sautéed mushrooms, caramelized onion, bacon, and smoked gouda. • 18

### BLACK & BLUE BURGER

Crumbled blue cheese and hickory-smoked bacon on a pretzel roll. • 16

### ★ THE FRENCH FARMHOUSE BURGER

Topped with sautéed mushrooms and grilled onion, with a generous schmear of garlic & herb Boursin cheese spread, on a brioche bun. • 18

### ★ B.B.Q. BACON CHEDDAR BURGER

BBQ sauce, bacon, sharp Wisconsin cheddar, and grilled onions. • 17

### CLASSIC PUB BURGER

Cheese, Lettuce, Tomato, Onion, Pickle on Brioche or Pretzel Bun • 14

with 1/4 LB IMPOSSIBLE™ BURGER PATTY • 14

### Extras & Add-ons

THICK-CUT BACON • 3 SAUTEED MUSHROOMS • 2 GRILLED ONIONS • 2  
CHEDDAR, SWISS, AMERICAN, SMOKED GOUDA or CRUMLED BLUE CHEESE • 2  
GARLIC & HERB BOURSIN • 3 OBATZDA CHEESE SPREAD • 2 FRIED EGG • 2

## FISH & CHIPS

### PUB-STYLE FISH & CHIPS

A flaky half-pound whole cod filet hand-dipped in seasoned beer batter and fried to an ultra crispy golden brown. Served with battered fries, homemade tartar sauce, and a cup of soup or spring mix salad. • 20

\* Fresh Baked Pretzel Roll Basket \*

Warm pretzel dough rolls with butter. • 3 for \$5 or 6 for \$8

## FAMOUS SCHNITZELS

Served with Mashed Potato, Boiled Potato, or German Potato Salad, one Vegetable Side, and choice of a Cup of Soup or Spring Mix Salad.

»» Add Oven-Warmed Pretzel Rolls & Butter: 3 for \$5 • 6 for \$8

### ★ WIENER SCHNITZEL

Two pork tenderloin cutlets, lightly seasoned, pounded thin, and coated with rustic bread crumbs. Try it with just the traditional squeeze of lemon or dip it in our homemade pan gravy, served on the side. • 21

### ★ HUNTER'S SCHNITZEL

Our signature schnitzel! Wiener Schnitzel smothered in a gravy made with heavy cream, Riesling wine, onion, and mushroom. The ultimate in German comfort food. Prefer it made with chicken? Just ask! • 24

### BUDAPEST SCHNITZEL

Topped with our spicy homemade Hungarian "Letscho," a mix of onions, peppers, tomatoes, paprika, and Hungarian hot pepper sauce. • 23

### KÖNIGSBERGER SCHNITZEL

Wiener Schnitzel smothered in a rich sauce made with heavy cream, white wine, lemon, and capers. Creamy, citrusy and delicious. • 23

### ★ WIENER SCHNITZEL CORDON BLEU

Two Wiener Schnitzel cutlets topped with premium Black Forest ham and thick-sliced aged Swiss cheese. Prefer Chicken? Make it Chicken Schnitzel Cordon Bleu if you'd like! • 24

### ALPINE SCHNITZEL

Wiener Schnitzel topped with imported Swiss and sautéed mushrooms, then finished in the broiler. Served with mashed or boiled potatoes and our homemade pan gravy on the side. • 23

### TIROLER SCHNITZEL

A blend of finely ground seasoned pork and beef coated in our rustic crispy breading, two schnitzels served with choice of mashed or boiled potato, choice of vegetable, and pan gravy. • 20

### CHICKEN SCHNITZEL

Two chicken breasts, lightly seasoned, pounded thin, and coated in our seasoned bread crumbs. Served with mashed or boiled potatoes, choice of vegetable, and our delicious pan gravy on the side. • 21

## SAUSAGE DINNERS

Served with Mashed Potato, Boiled Potato, or German Potato Salad, one Vegetable Side, and choice of a Cup of Soup or Spring Mix Salad.

### ★ SMOKED THÜRINGER

Two jumbo links of hearty smoked sausage made with coarsely ground beef and pork, black peppercorns, garlic, and spices. • 20

### GERMAN BRATWURST

Two links of delicately seasoned white beef & pork bratwurst served with German mustard, homemade horseradish sauce and pan gravy. • 20

### KNACKWURST

Two links of lightly smoked sausage made with very finely ground pork, delicately seasoned with garlic and touch of paprika. • 20

### ★ THE GERMAN PLATTER

One of each of the three authentic handmade sausages above and a slice of our signature smoky meatloaf with homemade pan gravy. • 26

### THE BRAUMEISTER'S PLATTER

A platter with all three of our authentic German sausages, a slice of beer brined pork loin, and a smoked pork chop. Served with choice of mashed potatoes, boiled potatoes, or German potato salad, homemade sauerkraut, pan gravy, horseradish sauce, and Düsseldorf mustard. • 34

## THE CHOOSE TWO OR THREE COMBO

MAKE YOUR OWN COMBO! CHOOSE TWO OR THREE ENTREES AND TWO SIDES...  
Served with Liver Dumpling Soup, Soup of the Day, or Spring Mix Salad

### ↔ CHOOSE TWO ENTRÉES • 20 or THREE ENTRÉES • 24

WIENER SCHNITZEL (Add 50¢)

CHICKEN SCHNITZEL (Add 50¢)

MEATLOAF • TIROLER SCHNITZEL

ROAST PORK LOIN • VEGGIE SCHNITZEL

BRATWURST • KNACKWURST • THÜRINGER

KASSLER RIPPCHEN (GERMAN SMOKED PORK CHOP) (Add \$2)

### ↔ CHOICE OF POTATO

MASHED POTATOES Skin-on Yukon Gold with Milk & Butter

BOILED POTATOES Skin-on Yukon Gold, Caraway, Parsley, Butter

GERMAN POTATO SALAD Bacon, Pickle, Onion, & Vinegar

BATTERED FRIES Wide-Cut fries Dipped in Seasoned Beer Batter

### ↔ CHOICE OF VEGETABLE

SAUERKRAUT • RED CABBAGE • APPLE SAUCE

BAVARIAN SPINACH Chopped Spinach w/Egg, Onion, Garlic, Bacon

GARLIC BUTTERED CORN Seasoned Whole Kernel Corn

*\* Fresh Baked Pretzel Roll Basket \**  
Warm pretzel dough rolls with butter. • 3 for \$5 or 6 for \$8

## GERMAN FAVORITES

Dinners Served with a Cup of Homemade Soup or Spring Mix Salad.

»» Add Oven-Warmed Pretzel Rolls & Butter: 3 for \$5 • 6 for \$8

### JÄGER HÜHNERSCHNITZEL

Boneless chicken breasts marinated in seasoned marsala wine, dusted with flour, and sautéed in a rich sauce of fresh cream, mushrooms, reduced onions, and white wine. Choose bread dumplings or spätzle. • 21

### KASSLER RIPPCHEN

Two lean, tender, naturally-smoked center-cut pork chops finished on the grill. Served with boiled potatoes, mashed potatoes, or German potato salad, sauerkraut or Bavarian-style spinach, and pan gravy. • 24

### ★ ROAST DUCK

A plump all-natural duckling dusted with caraway and our special blend of seasonings, slow-roasted until perfectly tender, juicy, and crisp-skinned. Served with bread dumplings or boiled potatoes, sauerkraut or braised red cabbage, and homemade pan gravy. Quarter • 25 Half • 33

### ★ STUFFED POTATO DUMPLINGS

Four hearty potato dumplings stuffed with chopped naturally-smoked pork shoulder, with pan gravy and sautéed onions. Served with choice of our homemade sauerkraut, red cabbage, or Bavarian-style spinach. • 21

### SAUERBRATEN

Slices of beef marinated for several days in our spiced pickling marinade with juniper berries, then slow roasted and smothered in a rich, dark, tart gravy made with red wine, aromatic spices, and puréed roasted pickled vegetables. Served with spätzle and braised red cabbage. • 22

### ROAST PORK

Lean roast pork loin, brined in German beer, seasoned with garlic, pepper, and caraway. With bread dumplings, sauerkraut, and pan gravy. • 20

### ★ SCHWEINS HAX'N

Not for the timid! A giant pork shank, served skin-on, cooked in seasoned stock until the meat is juicy and tender. Served with boiled potatoes, sauerkraut, pan gravy, creamy horseradish sauce, and German mustard. Like the skin a little crispy? Just ask and we'll finish it in the broiler! • 31

## EUROPEAN FARE

Served with a Cup of Homemade Soup or Spring Mix Salad.

### STUFFED CABBAGE ROLLS

Green cabbage leaves stuffed with seasoned ground beef, pork, and rice. Baked in a sweet seasoned tomato gravy with dumplings or spätzle. • 20

### ★ SZEGEDIN GOULASH

Chunks of lean pork loin simmered in a spicy, creamy stew of Hungarian paprika, fresh sauerkraut, heavy cream, and our own blend of spices. Served with your choice of spätzle or dumplings. A house favorite! • 22

### HUNGARIAN GOULASH

A hearty, lightly spicy stew made with chunks of tender beef simmered with Spanish onions, red peppers, and fine Hungarian paprika. Served with your choice of sliced bread dumplings or homemade spätzle. • 21

### CHEESE PIEROGI

Six fresh handmade pierogi stuffed with a creamy seasoned farmer's cheese and whipped potato. Topped with sautéed onions and served with choice of sauerkraut or Bavarian-style spinach, and pan gravy. • 20

### BEEF STROGANOFF

Tender strips of sautéed beef finished in a rich cream sauce with sliced mushrooms, reduced onions, and a touch of puréed tomato. Served with choice of spätzle or bread dumplings and a side of sour cream. • 21

### ★ SWEDISH MEATBALLS

Delicately seasoned ground pork and beef meatballs baked in a rich dijon mustard cream sauce. Served with spätzle or boiled potatoes. • 20

### BAVARIAN LODGE MEATLOAF

Rustic, smoky, homestyle meatloaf with ground pork, bacon, and smoked sausage. Served with mashed potatoes, gravy, and a vegetable side. • 20

## SIDE DISHES

Sauerkraut Seasoned with Bacon and Caraway 5.00

Red Cabbage Sweet and Sour Braised Shredded Cabbage 5.00

Bavarian Spinach Chopped Spinach w/Bacon, Onion, Garlic, Egg 5.00

Garlic Buttered Corn Lightly Seasoned Whole Kernel Corn 5.00

Bread Dumplings Three Slices, Brown Gravy upon Request 5.00

Spätzle Plain European Egg-Drop Noodles, Gravy on Request 5.00

Boiled Potatoes Skin-on Yukon Gold Potatoes with Caraway 5.00

German Potato Salad with Bacon, Onion, Pickle, Vinegar 5.00

Mashed Potatoes Skin-on Yukon Gold Potatoes, Butter, Milk 5.00

Battered Fries Thick-Cut Fries in Crispy Beer Batter 5.00

## BEVERAGES

Coke, Cherry Coke, Diet Coke, Sprite, Sprite Zero (Free Refill) 3.50

Liquid Death Mountain Water or Sparkling Water (19.2oz Can) 5.00

Abita Root Beer (12oz Bottle) 3.50

Milk or Juice (Cranberry, Orange, Pineapple, Apple) (No Refills) 3.50

Iced Tea, Hot Tea, Coffee, Decaf Coffee (Free Refill) 3.50