

Starters



Hungarian Goulash Soup with Späetzle \$12
This classic hearty soup is loaded with beef, potatoes and peppers with the added bonus of spaetzle



Three Potato Pancakes \$9
Served with applesauce and lingonberries

Loaded Bavarian Potato Soup \$9
With chunks of potato and bacon, finished with cheddar cheese and scallions

Giant 10 oz. Imported Pretzel from Munich \$12
Measures 10 inches across, served with sweet and Düsseldorf-style mustard for dipping
- add warm craft beer cheese \$15



Käsespätzle \$12
Tasty homemade German spätzle tossed with bacon, onions and Gruyere cheese, then baked
- add sliced brats \$15

German Fries \$13
French fries topped with shredded sauerbraten, gravy and melted Gruyere cheese



Garden Salad \$8
With tomatoes, cucumbers, onions and croutons with your choice of dressing: white balsamic zinfandel, ranch or bleu cheese
- with grilled chicken \$11



Hildesheimer Liverwurst on Pumpernickel \$12
Served with red onions and cornichons

Fried Brie & Lingonberries \$11
Fingers of Brie cheese breaded with almonds and fried, accompanied by seasonal fruit

Caesar Salad \$8
- with grilled chicken \$11

Beer Hall Burgers

8-oz. certified Angus prime beef served with french fries.
You can also opt for German fries for an additional \$4.50.

Pilsner \$15
A classic cheeseburger with white and yellow American cheeses

Queen Bee \$16
Topped with cheddar, pecanwood smoked bacon and BBQ sauce

Brat Burger \$15
Bratwurst, Swiss cheese and pecanwood smoked bacon on a pretzel bun



Mad Bavarian \$19
Built with lettuce and tomato, potato pancake, burger, fried pickles, Munster cheese and another potato pancake

Specialties



Sauerbraten \$29
Braised beef in a sweet and tangy gravy served with potato dumplings and red cabbage

Beer-battered Cod Fillets \$20
Served with homemade German potato salad and tartar sauce

Panko-crusted Fried Shrimp \$23
Served with tartar sauce and homemade German potato salad

Jäger Schnitzel \$27
Pan-seared (not breaded) veal cutlet demi-glace with sliced mushrooms and chanterelles

Chicken Schnitzel \$24
Breaded chicken cutlet with Champignon cream sauce

Champignon Rahmschnitzel \$27
Breaded, fried veal cutlet topped with a white mushroom cream sauce



Wiener Schnitzel \$25
Breaded, fried veal cutlet served with lingonberries and lemon

Ask your server about our Daily Specials!

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness. No split checks.

Sandwiches & Platters

Bavarian Wurst Sampler Platter \$30



(For full descriptions, please see Wurst Heaven section)
Bratwurst, knackwurst, krainerwurst and jalapeño cheddar bratwurst served with sauerkraut and home-made German potato salad

Little Bavarians \$19

Eight mini pretzel slider rolls filled with sliced brats, Swiss cheese and bacon



Battered Fried Pickle Chips \$12

Served with BBQ and boom boom dipping sauces



Creamy smoked Gouda Macaroni & Cheese bites \$14

Served with BBQ and boom boom dipping sauces



Buffalo Chicken Wings \$16

Served mild (dry), medium (hot sauce) or hot (extra hot sauce) with bleu cheese dipping sauce and veggies.

Also available: Thai sweet chili sauce and chipotle orange barbecue sauce

Chicken Fingers and French Fries \$12



Bauerntoast \$15

Sliced roast pork on rye bread with creamy mushroom sauce, crispy onions and pecanwood smoked bacon



Wurst Heaven

All platters are served with two wursts, sauerkraut & homemade German potato salad, any substitution of jalapeño cheddar bratwurst - \$1 extra



Bratwurst \$17

Its mild flavor and texture come from a mixture of finely chopped pork seasoned with nutmeg, mace and various other spices

Beyond Bratwurst \$19

(vegan, gluten free, vegetarian)

Knackwurst \$17

Snappy, short & plump sausage made from finely chopped pork and veal, highly seasoned



Krainerwurst \$17

Our premier smoked sausage made from beef and pork



Jalapeño Cheddar Bratwurst \$18

Coarse-ground, lightly smoked and mixed with natural cheddar cheese and fresh jalapeño peppers

Frankfurters \$15

This popular favorite is made with pork and beef, plump and juicy with a mild well-rounded flavor

Desserts

Apfelstrudel \$9

The most famous dessert you must try – flaky pastry layers with apples, cinnamon, butter and sugar.

- à la mode - \$10



Vanilla or Chocolate Ice Cream \$8

Baron over the Alps \$11

Vanilla ice cream with Vodka and Oreo cookie crumbs



Schwärzwälder kirschtorte \$9

Traditional Black Forest chocolate cake with cherries and whipped cream

- à la mode - \$10



Eisbaer \$11

Vanilla ice cream with Bärenjäger honey liqueur



In an effort to keep our pricing competitive and steady, we need to pass on the small fee charged by credit card companies for transactions. We will still honor the menu pricing as-is for cash purchases, but any credit card transactions will incur an additional small 3.5% fee to cover the cost of processing. We appreciate your patience, understanding and loyalty and look forward to continuing to serve you delicious German food and beer.

Non-alcoholic Beverages

Tea	\$2.00
Regular Coffee	\$2.00
Decaf Coffee	\$2.00
Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Ginger Ale	\$3.00
Club Soda	\$3.00
Iced Tea	\$3.00
Lemonade	\$3.00
Non-alcoholic Margarita	\$7.00
Non-alcoholic Strawberry Daiquiri	\$7.00
Non-alcoholic Pina Colada	\$7.00
Non-alcoholic Ice Cream Shake	\$7.00
Non-alcoholic Frozen Lemonade	\$7.00
Non-alcoholic Cookies & Cream	\$7.00
Non-alcoholic Strawberry Margarita	\$7.00

BEER & WINE LIST



Krombacher

Beers:

- Krombacher Pilsner**- a genuine premium pilsner beer brewed with Felsquellwasser (mountain spring water) which quite decisively characterizes the taste of the beer **\$8.00**
- Krombacher Dunkel**-A full-bodied beer, of moderate bitterness, lightly hopped and rich in malt for a well-balanced character that leads to a full-flavored intense finish **\$8.00**
- Krombacher Hell**-Due to subtle hopping, this full-bodied and very drinkable lighter pilsner-style beer tastes less bitter and is complemented by a pleasant malt sweetness. It is clear filtered for a bright golden yellow color. **\$8.00**
- Erdinger Hefe-Weissbier**-Traditionally matured in the bottle — like champagne. Erdinger Weissbier with fine yeast is brewed according to a traditional recipe and in strict accordance with the Bavarian Purity Law. **\$8.00**
- Paulaner Munich Lager**-A perfect balance of malty character and the light bitterness of hops **\$8.00**
- Paulaner Oktoberfest**-An amber beer style that was developed over 200 years ago to celebrate the original Oktoberfest. The Maerzen name comes from "March beer" because it was historically brewed in March to be at peak flavor for the Oktoberfest celebration. **\$8.00**
- Paulaner Salvator**-The bottom-fermented Doppelbock-Bier unites the finest hops and dark barley malt **\$8.00**
- Greenport**-Craft-style beer, please ask your server for today's selection **\$9.50**
- Schöfferhofer Grapefruit**-the incomparable combination of sparkling smooth Schöfferhofer Hefeweizen beer blended with grapefruit juice **\$8.00**
- Austin East Cider**-A crisp, smooth dry craft cider made with European bittersweet apples **\$9.50**

Wines:

	Glass	Bottle
Pinot Noir	\$8.00	\$28.00
Cabernet	\$8.00	\$28.00
Merlot	\$8.00	\$28.00
Chardonnay	\$8.00	\$28.00
Pinot Grigio	\$8.00	\$28.00
Relax Riesling	\$9.00	\$34.00
House Riesling	\$8.00	\$28.00



COCKTAIL MENU

Beer Sangria-Schöffelhofer, triple sec, peach, pear and apple schnapps, orange juice, pineapple juice with a shot of mandarin \$13.00

Huckleberry Lemonade - 44 North vodka with lemonade, garnished with dried blueberries (gluten free) \$15.00

Beer Mimosa-Schöffelhofer or Weiss beer, orange juice, champagne, triple sec & peach schnapps \$13.00

Frozen Strawberry Daiquiri \$16.00

Platta Colada-Malibu Rum, Vanilla Mozart Liqueur and pineapple juice \$13.00

Black Forest Martini-Stoli Vodka, Kahlua and Chocolate Mozart Liqueur \$13.00

Austin East Cider Punch-A punch with a German twist - Cherry, pear and apple brandy, flavored with orange juice and Peach Blossom, served over ice and topped with Austin East Cider \$13.00

Loaded Cider - Add a shot of peach schnapps to your glass of Austin East Cider \$12.00

Loaded Dunkel-Add a shot of Stroh spiced rum to your .5-liter Krombacher Dunkel \$12.00

Spiked Apple Strudel-cinnamon vodka, ice cream mix, cinnamon, whipped cream and a half slice of apple strudel \$16.00

Pretzel Heaven-chocolate Mozart & vanilla Mozart, ice cream mix, chocolate syrup, topped with a piece of our Bavarian pretzel, whipped cream, chocolate sprinkles and mini pretzel skewer \$16.00

Frozen Margarita \$16.00

Frozen Pina Colada \$13.00

Frozen Boozy Ice Cream-add your favorite Mozart Liqueur (chocolate, white chocolate, strawberry or pumpkin spice) \$13.00

Frozen Huckleberry Lemonade \$15.00

Tequila Sunrise \$10.00

Frozen Cookies & Cream - crushed Oreo cookies and ice cream \$13.00

Frozen Strawberry Margarita \$13.00