# Oktoberfest Menu







#### Hungarian Goulash Soup with Späetzle

This classic hearty soup is loaded with beef, potatoes & peppers

with the added bonus of späetzle \$13



**Creamy Smoked** 

**Cheese Bites** 

served with BBQ &

Gouda Macaroni &

**Buffalo Chicken Wings** (one dozen) Served mild (dry),
medium (hot sauce) or
hot (extra hot sauce)
with bleu cheese

dipping sauce & veggies \$18

#### **Loaded Bavarian Potato Soup**

with chunks of potato & bacon, finished with cheddar cheese, scallions & sour cream \$10

#### Giant 10 oz. imported Pretzel from Munich

measures 10 inches across, served with imported sweet & Düsseldorf-style mustard for dipping \$13



- add warm craft beer cheese dip \$16



Caesar Salad \$9
- with grilled chicken \$12

#### Garden Salad

with tomatoes, cucumbers,

onions & croutons with your choice of dressing: white balsamic zinfandel, ranch or bleu cheese \$9

- with grilled chicken \$12



Three Potato
Pancakes
served with
applesauce &
lingonberries \$10





#### **German Fries**

French fries topped with shredded sauerbraten, gravy & melted Gruyere cheese \$14



## Oktoberfest Specialties



#### Sauerbraten

braised beef in a sweet & tangy gravy served with potato dumplings & red cabbage \$32



served with homemade German potato salad & tartar sauce \$22

#### Bayrische Schweinshaxe

slow-roasted pork shank served with mashed potatoes & sauerkraut. (please check for availability)



\$41

### Jäger Schnitzel

& lemon \$27

Wiener Schnitzel

breaded, fried veal cutlet

served with lingonberries

pan-seared (not breaded)
veal cutlet demi glace with
sliced mushrooms and
chanterelles \$29



# Champignon Rahmschnitzel - breaded, fried veal cutlet topped with a white mushroom cream sauce \$29

Roast Loin of Pork on the Bone - served with mashed potatoes, sauerkraut & natural juices \$32

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. 3.5% discount for cash purchases.

## Beer Hall Burgers

8-oz. certified Angus prime beef served with french fries. You can also opt for German fries for an additional \$5.00.

**Pilsner** - a classic cheeseburger with white and yellow American cheeses \$16.50

Queen Bee - topped with cheddar, pecanwood smoked bacon and BBQ sauce \$17.50



Mad Bavarian
built with lettuce & tomato,
potato pancake, burger,
fried pickles, Munster
cheese and another potato
pancake \$20.50

### Sandwiches & Platters



Bavarian Wurst Sampler (For full descriptions, please see Wurst Heaven section) Bratwurst, knackwurst, krainerwurst & jalapeño

cheddar bratwurst served with sauerkraut & homemade German potato salad \$33



Little
Bavarians
eight mini pretzel
slider rolls filled
with sliced brats,
Swiss cheese &
bacon \$21

### Wurst Heaven

All platters are served with two wursts, sauerkraut and homemade German potato salad. Any substitution of jalapeño cheddar bratwurst \$2 extra.



Bratwurst - its mild flavor and texture come from a mixture of finely chopped pork seasoned with nutmeg, mace & various other spices \$19

Jalapeño Cheddar Bratwurst - coarse-ground, lightly smoked and mixed with natural cheddar cheese and fresh jalapeño peppers \$20

#### Krainerwurst

our premier smoked sausage made from beef & pork \$19

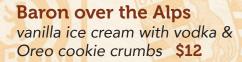


### Desserts



Apfelstrudel - the most famous dessert you must try - flaky pastry layers with apples, cinnamon, butter & sugar \$10 - a la mode \$11

Vanilla or Chocolate Ice Cream \$9





**Eisbaer** - Vanilla ice cream with Bärenjäger honey liqueur \$12

Schwärzwaelder Kirschtorte - traditional Black Forest chocolate cake with cherries and whipped cream \$10 - a la mode \$11



The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness. No split checks. 3.5% discount for cash purchases.