

## VORSPEISEN / APPETIZERS

### BAKED GIANT PRETZEL ♦ 24

Topped with salt. Served with haus mustard, honey mustard, clarified butter and beer cheese sauce. **V**

### SAUSAGE HUNTER'S PLATTER ♦ 32

Seasonally inspired bratwurst served with sauerkraut, grape balsamic reduction, haus mustard, and warm pretzel bread.

### HOUSE FONDUE ♦ 24

Smoked Gouda, brie, cheddar, bacon marmalade, seasonal vegetables, fresh fruit and pretzel bread.

### SMOKED TROUT ♦ 18

Lemon-dill cream, capers, shallots, beer-poached mustard seeds, pretzel crostini.

### CHARCUTERIE BOARD ♦ 24

Chef's selection of cured meats and cheeses, nuts, dried fruit, house berry compote, pretzel crostini.

## APFELPOMMES FRITES / FRIES

### BACON, LEEK & BLUE CHEESE FRITES ♦ 14

Natural-cut fries topped with crispy bacon, blue cheese, and fresh herbs.

### SMOKED ELK SAUSAGE FRITES ♦ 16

Natural-cut fries, bell peppers, onions, fire-roasted tomato curry sauce, Gruyère cheese and green onion.

### DUCK FAT FRITES ♦ 14

Natural-cut fries drizzled in duck fat, garlic, and sage.

### BEEF STROGANOFF FRITES ♦ 16

Natural-cut fries, slow-braised angus beef, mushroom, onions, garlic, herbs, spiced sour cream and green onion.

## SUPPE UND SALATE / SOUP & SALADS

**ADD MARINATED CHICKEN BREAST +9 / SAUSAGE LINKS +9 / SMOKED TROUT +9**

### TOMATO BISQUE ♦ 14

Heirloom tomatoes, herbs, basil oil, brown butter, pretzel crostini.

### HAUS CHICKEN & DUMPLINGS ♦ 20

Roasted parsnips, carrots, leeks celery, peas, garlic.

### BAVARIAN CHILI ♦ 16

Kielbasa, corn, beans, apple wood smoked bacon, angus beef, beer cheese, crispy onion with warm buttered pretzel roll.

### ROASTED BEET & GREEN BEAN SALAT ♦ 14

Spring mix, Farmer's Feta Cheese, carrots, red onion, candied pecans, balsamic dressing.

### BABY SPINACH & MANDARIN SALAT ♦ 14

Pomegranate, goat cheese, roasted almonds, red onion, citrus dressing.

## FLADENBROT / FLATBREAD

### APPLE WALNUT CHICKEN ♦ 17

Candied walnuts, marinated chicken breast, brie, aged white cheddar, apple butter cream, fresh torn basil.

### FLAMMKUCHEN ♦ 17

Spiced sour cream applewood-smoked bacon, uncured pepperoni, grilled red onion, Gruyère cheese.

## AUF EINEM BROTCHEIN / ON A BUN

**SERVED WITH NATURAL-CUT FRIES OR HAUS SALAD**

### CHEDDAR JALAPEÑO BRATWURST ♦ 19

On pretzel roll with haus sauerkraut, apple relish, and haus mustard.

### YODLER BURGER ♦ 20

Cheddar cheese, haus sauce, iceberg, sliced tomatoes and bacon-onion jam on a Kaiser bun.

**Beyond® meat patty substitute available. **V****

### CHICKEN SCHNITZEL ♦ 19

Crispy chicken breast, Swiss cheese, pickles, haus mustard, and pimento aioli on a toasted Kaiser bun.

**Eggplant schnitzel substitute available. **V****

### SMOKED TROUT SANDWICH ♦ 19

Caper aioli, spring mix, tomato, red onion on pretzel roll.

### SMOKED ELK SAUSAGE SANDWICH ♦ 20

Elk medallions, bell peppers, onion, paprika, fire-roasted tomato curry sauce, Gruyère cheese, crispy sage on pretzel roll.

### ROAST BEEF SANDWICH ♦ 20

Swiss cheese, haus mustard, horseradish cream, grilled red onion on pretzel bun.

## HAUPTKURS / MAIN COURSE

### PORK JAGERSCHITZEL ♦ 28

Crispy pork, Hunter's beer and sausage mushroom gravy, served with fries.

### STROGANOFF ♦ 28

Egg noodles, braised angus beef, mushrooms, white onion, dijon mustard, Riesling wine, spiced sour cream.

### EGGPLANT SCHNITZEL ♦ 22

Crispy eggplant, creamy mashed potato, house paprika gravy, spiced sour cream.

### SHEPHERD'S PIE ♦ 28

Ground lamb and angus beef, peas, corn, garlic, fresh herbs, mashed potato-white cheddar crust.

## COLD DRINKS

Red Bull Energy Drink ♦ 4.75  
Original, Sugarfree, Red Bull Editions:  
Tropical, Watermelon, Coconut Berry  
Strawberry Lemonade ♦ 5.00  
Unsweetened Iced Tea ♦ 4.00  
Ginger Ale ♦ 5.00  
Milk ♦ 4.00

## HOT DRINKS ♦ 3

Hot Tea  
Hot Apple Cider  
Hot Coffee  
Hot Chocolate

## FOUNTAIN SODAS ♦ 5

Coca-Cola  
Coca-Cola Zero  
Diet Coke  
Root Beer  
Sprite  
Pibb Xtra

## JUICES ♦ 4

Orange Juice  
Cranberry Juice  
Apple Juice  
Grapefruit Juice  
Pineapple Juice

## MIXGETRÄNKE / COCKTAILS

### KALTE GETRANKE / COLD DRINKS

#### BAVARIAN DAISY ♦ 14

Lunazul Tequila, pama liqueur, lime juice, agave syrup.

#### WINTER SPRITZER ♦ 15

Hazelnut Liqueur, apple brandy, sparkling wine, apple slices.

#### RED BULL BLASTER ♦ 15

Svedka, Red Bull Energy Drink, peach schnapps, orange juice.

#### TROPICAL WINTER ♦ 15

Cazadores Tequila, Tropical Red Bull Energy Drink.

#### BAVARIAN HUCKLEBERRY MULE ♦ 15

Blue Ice Vodka, ginger beer, lime juice, huckleberries.

### HEIBE GETRANKE / HOT DRINKS

#### HIGH WEST MIDNIGHT DREAM ♦ 15

High West Bourbon, apple brandy, cinnamon syrup, apple cider, cinnamon stick.

#### RED WINE HOT CHOCOLATE ♦ 15

Cabernet Wine, Dark Crème de Coca, hot chocolate.

#### YODLER TODDY ♦ 12

Maker's Mark Whiskey, rosemary, honey, lemon, ginger, cinnamon stick.

#### GOLD RUSH ♦ 14

Knob Creek Whiskey, butterscotch schnapps, apple cider, cream.

#### PEANUT BUTTER CUP ♦ 13

Screwball Whiskey, hot chocolate, whipped cream.

## WEIN / WINE

#### UPSHOT ♦ RODNEY STRONG RED BLEND ♦ SONOMA COUNTY ♦ 14

Ripe dark berry, blueberry, toasty oak, and spiced flavors.

#### 10 SPAN ♦ PINOT NOIR ♦ CENTRAL COAST ♦ 13

Berries and ripe fruit flavor, firm acid.

#### RUTA 22 ♦ MALBEC ♦ 14

Kirsch liqueur, toasted herbs and pepper.

#### SIMI ♦ CABERNET SAUVIGNON ♦ ALEXANDER VALLEY ♦ 15

Dark fruit aromas, complex notes of cocoa, cassis, pepper, and cedar.

#### DOMAINE WACHU ♦ GRUNER VELTINER ♦ AUSTRIA ♦ 14

White pepper and gooseberry, with hinges of ripe, yellow apple.

#### LAGARIA ♦ PINOT GRIGIO ♦ DELLE VENEZIE ♦ 14

Lightly scented, simple palate, with crisp acidity.

#### FRANCISCAN ♦ CHARDONNAY ♦ NAPA COUNTIES ♦ 14

Warm toasted oak, pear compote, and vanilla sugar.

#### DRY CREEK ♦ SAUVIGNON BLANC ♦ SONOMA COUNTY ♦ 14

Flavors of grapefruit, passion fruit, guava, and white pepper.

## FASSBIER / DRAFT BEER

#### AYINGER BRÄU-WEISSE HEFE-WEISSE ♦ 5.1% ABV ♦ 11

Top-fermented, light color wheat beer.

#### AYINGER CELEBRATOR DOPPLEBOCK ♦ 6.7% ABV ♦ 12

Bottom-fermented, dark lager with a dominant, malty taste.

#### HOFBRAU ORIGINAL ♦ 5.1% ABV ♦ 11

Perfect golden color, diverse grains, hints of grasses.

#### WEININSTEPHANER DUNKEL ♦ 5.3% ABV ♦ 11

Mild, hoppy note, fresh spicy taste.

#### PAULANER MUNCHEN LAGER ♦ 4.9% ABV ♦ 11

Mild elegant malts with a hint of sweetness and soft hint of hops in the background.

#### STIEGL LAGER ♦ 4.9% ABV ♦ 11

Mildly hopped, golden color, a great head, with a superb finish.

#### MAMMOTH BREWING CO. MAMMOTH PILSNER ♦ 5.0% ABV ♦ 11

Crisp, easy drinking Czech-style pilsner.

#### JUNE LAKE BREWING (ROTATING TAP) ♦ 11

#### ANDERSON VALLEY BOONT AMBER ALE ♦ 5.8% ABV ♦ 11

A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright citrus aroma.

#### ALMANAC BUNNY HILL HAZY IPA ♦ 6.1% ABV ♦ 11

Unfiltered, fruit forward with a modest bitterness.

#### REVISION BREWING IPA ♦ 6.5% ABV ♦ 11

Mild bitterness, citrus, and pine accents meld seamlessly.

#### ANDECHSER DOPPLEBOCK DUNKEL ♦ 7.1% ABV ♦ 12

Pleasantly malty, strong robust body, easily recognizable sweetness embraced in roasted cocoa with a light, bitter hoppiness.

## FLASCHENBIER / BOTTLE BEER

#### ERDINGER WEISSBIER ♦ 5.3% ABV ♦ 10

Gently spicy wheat and yeast aromas blend with mildly bitter hops.

#### FRUH KOLSCH ♦ 4.8% ABV ♦ 10

Bright, golden color, fruity aroma, well-balanced taste.

#### WEHEINSTEPHANER HEFFEWISSBIER ♦ 5.4% ABV ♦ 10

Refreshing banana flavor, full-bodied, smooth yeast taste.

#### COORS LIGHT ♦ 4.2% ABV ♦ 9

Light, smooth, frost-brewed beer.

#### MODELO ESPECIAL ♦ 4.4% ABV ♦ 10

Light hop character with a crisp, clean finish.

#### GUINNESS STOUT ♦ 4.3% ABV ♦ 10

Dark and rich with a creamy head.

#### MAMMOTH BREWING CO. EPIC IPA ♦ 6.2% ABV ♦ 10

Balance of bitterness, smooth malt, and citrusy hops.

#### SAMUEL SMITH'S ORGANIC PERRY ♦ 5.0% ABV ♦ 10

Dry, sparkling pear cider with a clear pale straw color.

#### AYINGER ALTBAIRISCH DUNKLE ♦ 5.0% ABV ♦ 11

Dark brown with a sweet aroma, satisfying malty coffee-ish tones and a hint of fruitiness.

#### PINKUS UR PILS ♦ 5.2% ABV ♦ 11

Pale golden color, light to medium body, well balance malt and hop character.

#### ATHLETIC BREWING N/A RUN WILD IPA ♦ 9

Approachable bitterness balances the specialty malt blend.