

EVERY THURSDAY

SCHWEINSHAXE

Roasted Crispy Pork Knuckle with Potato
Dumpling and Dark Beer Sauce

30

EVERY FRIDAY

½ BAUERNENTE gfm

Roasted Half Duck served with a side of Red
cabbage, Duck
Sauce and Potato Dumpling

45

Only while supplies last!

APPETIZERS

OBAZDA & BREZEL v

House made Pretzel with Bavarian Beer Cheese Spread made with Brie, Cream Cheese and Wheat Beer

10

DREIERLEI AUFSTRICH MIT BREZEN

Variation of three different Spreads and two Pretzels

18

RINDER TARTAR *

Minimum 21-day Dry-aged Steak Tartare, Soy Cured Egg Yolk, Pickled Shallot, Crispy Leeks

20

KARAMELISIERTER ZIEGENKÄSE SALAT gfm, v

Caramelized Spanish Cana de Cabra Goat Cheese, served on Spring-mix Salad dressed with Citrus Vinaigrette

18

WILDSCHWEIN SLIDERS *

Two Wildboar Patties on Hawaiian Sweet Rolls, Pickled Red Onion, Kumato, Raclette Cheese and Cranberry
Jam

14

ZWIEBEL SUPPE gfm

Onion Soup deglazed with Irish Whiskey, topped with Sourdough Bread and White Cheddar

10

ENTREES

WEISSWURST & BREZEL * (only until 2pm) gfm			14
Two in house made Bavarian White Sausages served with Sweet Mustard and a Pretzel			
+ Each Additional White Sausage			4
RINDERBRATWURST * gfm	20	CURRYWURST gfm	18
In house made Beef & Pork Sausage, Mashed Potatoes, Sauerkraut, Dijon Mustard			
ZWIEBELROSTBRATEN * gfm	55	“ORIGINAL” WIENER SCHNITZEL *	31
Minimum 21 Days Dry-aged 8oz Strip Steak served on a Red Wine Shallot Sauce garnished with Crispy Fried Onions and a Choice of a Regular Side			
WIENER BACKHENDL	25	SCHWEINE SCHNITZEL “WIENER ART” *	22
Deboned Chicken Breast and Thigh Breaded and Fried served with Ketchup, Lemon and a Choice of a Regular Side			
WILDSCHWEIN BURGER gfm	22	FLEISCHPFLANZERL *	20
Wildboar Patty on a Burger Bun, Pickled Red Onion, Kumato, Raclette Cheese and Cranberry Jam served with a Choice of a Regular Side			
SCHWABENPFANDL * gfm	24	RAHMSCHWAMMERL v	18
Sous-vide Pork Tenderloin served in a Cream and White Wine Sauce with Mushrooms and a Choice of a Regular Side			
DUNKEL BIER GULASCH	21	KÄSESPÄTZLE v	20
Beef Stew cooked with Hofbräu Dark Beer, Potatoes, Bell Peppers and Cream and a Side of Butter spätzle			
BACK FISCH	30	GERSTEN RISOTTO veg	20
Breaded and Fried Cod, with Sauce Tartar and a Choice of a Regular Side			

Upgrade any Choice of Regular Side for a Premium Side

SIDES

REGULAR SIDES

BREZEL v

Pretzel

4

KARTOFFELPÜREE gfm

Creamy Mashed Potatoes

7

SAUERKRAUT gfm

Sauerkraut

7

POMMES veg

French Fries

7

BUTTERSPÄTZLE v

7

BLAUKRAUT gfm

Red Cabbage

7

KARTOFFELSALAT gfm

Potatosalad

7

PREMIUM SIDES

TRÜFFEL POMMES v

Truffle Fries topped with Parmesan Cheese

9

GURKENSALAT gfm, v

Cucumber Salad with Cream Vinaigrette and Fresh Dill

9

SALAT gfm, veg

Spring Mix Salad with Tomatoes and Citrus Vinaigrette

9

RAHMSPINAT gfm, v

Cream Spinach

9

BRATKARTOFFELN gfm, veg

Sauteed Potatoes

9

DESSERTS

MASCARPONE KÄSEKUCHEN v

Mascarpone Cheesecake served with White Chocolate Ice Cream and Blueberry Sauce

12

HEISSE HIMBEEREN MIT VANILLEEIS gfm

Hot Raspberries over Vanilla Ice Cream

8

BAYRISCH CRÈME gfm

Vanilla Mousse garnished with Strawberry Sauce, Fresh Raspberry, Strawberry, Blackberry and Blueberry

9

WARMER APFEL STRUDEL v

Warm Apple Strudel served with Vanilla Sauce

9

SCHWARZWÄLDER KIRSCHTORTE IM GLAS v

Black Forest Cake in a Glass

9

veg Vegan v Vegetarian gfm Gluten Free or can be made gluten free friendly *Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free. upon request.

All orders include an automatic gratuity of 18%. Please ask your server if you'd like to opt out.

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