# GUT ESSEN / EAT WELL & July &



## **VORSPEISEN / APPETIZERS**

### **BAKED GIANT PRETZEL** • 25

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

## **SAUSAGE HUNTER'S PLATTER • 34**

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

## **CHEESE & FRUIT PLATTER • 24**

Chef-inspired cheeses, seasonal fresh fruits, nutella, haus-made berry compote. V

## BACON & BROCCOLI FONDUE FRITTES • 15

White cheddar, brie, smoked gouda, bacon marmalade.

### SMOKED ELK SAUSAGE FRITTES • 18

Bell peppers, onion, fire-roasted tomatoes, curry sauce, Gruyère, green onion.

## JÄGER FRITTES • 15

Crimini mushrooms, kielbasa, red onions, thyme, dark lager, spiced sour cream, green onion.

## **DUCK FAT FRITES • 14**

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

## SUPPE UND SALATE / SOUP & SALADS

ADD MARINATED CHICKEN BREAST +9 / SAUSAGE LINKS +9 / SMOKED TROUT +10

### POTATO LEEK SOUP • 14

Fingerling potato chips, fresh herbs, cream. V

### **GEFLUGELLSALAT ◆ 18**

Chicken breast, grapes, candied walnuts, red onions, celery, spring mix, dill mayo, oma apples, lemon vinaigrette.

## WATERMELON & CUCUMBER SALAD • 17

Prosciutto, arugula, red onions, watermelon radish, feta, sliced almonds, apple cider vinaigrette.

### SUMMER SALAD ◆ 17 Spring mix, raspberries, strawberries, blueberries,

red onions, goat cheese, lemon vinaigrette. V

# PEACH & BERRY • 18

FLADENBROTE / FLATBREAD

## Proscuitto, peaches, blackberries, raspberries,

strawberries, goat cheese, basil, balsamic drizzle. FLAMMKUCHEN • 18

### Spiced crème fraîche, applewood-smoked bacon, peperroni, caramelized red onions, crispy leeks.

**AUF EINEM BROTCHEN / ON A BUN** 

## **CHEDDAR-JALAPEÑO BRATWURST • 20**

SERVED WITH NATURAL-CUT FRIES OR HAUS SALAD

Haus sauerkraut, apple relish, and haus mustard on a pretzel roll.

### White cheddar cheese, haus sauce, iceberg lettuce, tomato, and bacon-onion jam on a kaiser bun.

**YODLER BURGER • 22** 

Beyond® meat patty substitute available. V CHICKEN SCHNITZEL SANDWICH • 22

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

bun. Eggplant schnitzel substitute available. V

## BLACK FOREST HAM SANDWICH • 20

Swiss cheese, applewood-smoked bacon, haus mustard, lettuce, tomato, and apple relish aioli on marbled rye.

## **GIANT PICKLE SANDWICH • 20**

Oven-roasted chicken, lettuce, tomato, red onions, and mandarin cream cheese spread, with a giant pickle for a bun.

OMA'S EGG SALAD SANDWICH • 18 Hardboiled eggs, celery, pickles, red onions, black

## olives, and bib lettuce on a butter croissant. V

TROUT SANDWICH • 24 Smoked trout, red onions, spring mix, tomato,

## and caper aioli on pretzel bread.

**ROAST BEEF SANDWICH • 22** Roast beef, Swiss cheese, haus mustard, horseradish

cream, and grilled red onions on pretzel bread.

# GETRANKE / BEVERAGES



## 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 Evian • 6.50

Hot Tea

Hot Chocolate

### FOUNTAIN SODAS • 5 Coca-Cola

Diet Coke

Root Beer

Sprite Pibb Xtra

PROST! / CHEERS!

## 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

WEININSTEPHANER DUNKEL ◆ 5.3% ABV ◆ 11

Mild, hoppy note, fresh spicy taste. PAULANER MUNCHEN LAGER • 4.9% ABV • 11

STIEGL LAGER • 4.9% ABV • 11

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.

Unfiltered, fruit forward with a modest bitterness. LEAD DOG CITRA SOLO IPA • 6.4% ABV • 11

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 BIER

### FRUH KOLSCH / 4.8% ABV • 10 Bright, golden color, fruity aroma, well-balanced taste.

WEHEINSTEPHANER HEFFEWEISSBIER / 5.4% ABV ◆ 10

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

to centuries-old Brewing tradition.

Light, smooth, frost-brewed beer. MODELO ESPECIAL / 4.4% ABV ◆ 10

MODELO CHELADA / 3.5% ABV ◆ 14 Refreshing flavors of tomato, salt, and lime.

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.

A huckleberry-flavored hard hitting seltzer.

**REKORDELING PEAR CIDER / 4.5% ABV ◆ 10** Natural fresh flavor, tart and subtlety sweetened

LONG DRINK TRADITIONAL CITRUS / 5.5% ABV • 10

Gin with cranberry and juniper berry flavors.

Approachable bitterness balances the specialty malt blend.

Pilsner, bright with a mild hoppy taste

SUMMER SLUSHIES

# Crisp taste with mild hoppy notes. Brewed according

Light hop character with a crisp, clean finish.

# BITBURGER / N/A • 9

MIXGETRÄNKE / COCKTAILS

# **HUCKLEBERRY HIBISCUS \* 15**

### TROPICAL SUMMER • 15 Cazadores Tequila, Tropical Red Bull

**GERMAN HUCKLEBERRY MULE • 15** 

SPICY PINEAPPLE MOJITO ◆ 15

SOUR APPLE • 15

PAULANER PUNCH • 12 Paulaner Munchen Lager, lemon juice, simple syrup

Bacardi, pineapple juice, jalapeños, lime juice, mint

Blue Ice vodka, ginger beer, lime juice, huckleberries

Blue Ice vodka, green apple schapps, apple purée.

High West bourbon, Peach Tree Liqueur, bitters, simple syrup, roasted peaches, rosemary

CHOCOLATE ORANGE (SPICED) ◆ 15

MUNICH COFFEE • 15

SMOKED ROSEMARY PEACH OLD FASHIONED • 15

Grand Marnier, Captain Morgan, hot cocoa.

Rumple Minze peppermint schnapps, cinnamon syrup, coffee.

YODLER TODDY ◆ 14 Makers Mark whiskey, rosemary, honey, lemon, ginger, cinnamon stick.

Grand Marnier, Ancho Reyes, hot cocoa.

ANGLES & COWBOYS / RED BLEND / CALIFORNIA • 14 Soft and smooth with heavy merlot threads.

RUTA 22 / MALBEC / ARGENTINA • 14 Kirsch liqueur, toasted herbs and pepper.

HAHN / PINOT NOIR / MONTEREY COUNTY • 14

Dry, hazelnut, complex with notes of berry fruits. DOMAINE WACHU / GRUINER VELTINER / AUSTRIA • 14

JOSH / CABERNET SAUVIGNON / HOPLAND ◆ 14

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

Lightly scented, simple palate with crisp acidity. OLD SOUL / CHARDONNAY / CENTRAL VALLEY • 14

Creamy and soft, full fresh fruit with vanilla undertones

DRY CREEK / SAUVIGNON BLANC / SONOMA COUNTY • 14 Flavors of grapefruit, passion fruit, guava, and white pepper

CLOUDLINE / ROSÉ / OREGON ◆ 14

Light, crisp, fruity and very drinkable rosé.

### JUICES • 4 Orange Juice HOT DRINKS ◆ 3 Cranberry Juice Apple Juice Hot Apple Cider Grapefruit Juice Hot Coffee Pineapple Juice

## FASSBIER / DRAFT BIER AYINGER BRÄU-WEISSE HEFE-WEISSE ◆ 5.1% ABV ◆ 11

# Perfect golden color, diverse grains, hints of grasses.

# Mild elegant malts with a hint of sweetness and

# soft hint of hops in the background.

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

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

# Mild bitterness, citrus, and pine accents meld seamlessly.

# **ERDINGER WEISSBIER / 5.3% ABV ◆ 10** Gently spicy wheat and yeast aromas blend with mildly bitter hops.

# WEHEINSTEPHANER ORIGINAL / 5.1% ABV ◆ 10

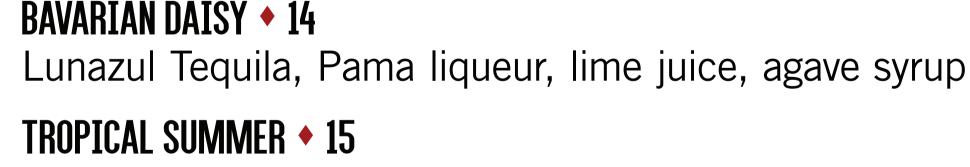
# **COORS LIGHT / 4.2% ABV • 9**

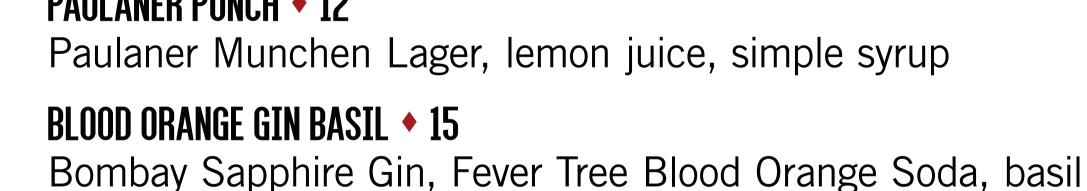
# JUNE LAKE BREWING BANG SAUCE HARD SELTZER / 7.1% ABV ◆ 11

## Gin with grapefruit and juniper berry flavors. LONG DRINK CRANBERRY / 5.5%ABV • 10

# ATHLETIC BREWING N/A RUN WILD IPA • 9

# Blue Ice huckleberry vodka, hibiscus tea, lemon juice, huckleberries.





# HEIBE GETRANKE / HOT DRINKS CHOCOLATE ORANGE ◆ 15



# Dark cherry, rhubarb, subtle spice and toasty oak.

# LAGARIA / PINOT GRIGIO / DELLE VENEZIE • 14