



WILLKOMMEN

Monday - Thursday:

11:00am - 10:00pm

Friday:

11:00am - 11:00pm

Saturday: 11:00am-

11:00pm

Sunday:

11:00am-9:00pm

**Kitchen closes one hour before
the bar**

VORSPEISEN (APPETIZIERS)

Brezlen

Two soft pretzels served with our homemade Beer Cheese and Black Bear Mustard. **8**

Sauteed Brussel Sprouts & Bacon Drizzled with a Balsamic Glaze. **10**

Koenisberger Klopse Authentic Prussian meatballs in a caper cream sauce. **10**

Buffalo Chicken Flatbread Matt's recipe. It's got red onions, ranch, buffalo sauce and chicken. That's all we're allowed to tell you. (Matt's bigger than us!!) All we can say is yummy!! **10**

Flatbread of the Day You never quite know what we're going to come up with!!

Wings (Whole Chicken or Duck Drums) 3/8, 6/16, 9/24

Sauces: Wild, Tame, BBQ, Wing Dust, Dry Parmesan Ranch or Dry Cajun.

SALAT

Lendenfilet Salat*

Angus Reserve sirloin grilled to your liking, laid on a bed of field greens with julienne green peppers, tomatoes, cucumbers, red

onions, bleu cheese crumbles and dried cranberries.

Topped with crispy onions. **18**

Chick 'n' @ Salat

Fire-grilled chicken breast on a bed of crisp field greens, tomatoes, red onions, cucumbers and shredded cheddar cheese all crowned with French fries. **16**

Oven Roasted Salmon Salat

Our hand-cut salmon oven roasted sitting atop crispy onions, field greens, julienne peppers, tomatoes, red onions and cucumbers. **18**

Winter Tang

Field greens lightly tossed in Shallot and Red Wine Vinaigrette, topped with roasted beets, red onions, candied pecans and goat cheese crumbles. Drizzled with aged balsamic reduction. **15**
Add any of our proteins to this one for a great meal!!!

Dressings:

Ranch, Italian, French, Russian, Bleu Cheese, Honey Mustard, Shallot Red Wine Vinaigrette, Balsamic Vinaigrette, Cilantro Vin

SANDWICHES

Comes with a pickle spear and fresh cut fries.q

Classic Reuben

Corned beef slow cooked in our beer and hand pulled, IPA Kraut, melted Swiss mopped with Russian dressing on toasted seeded rye. **16**

California Reuben

Turkey Breast, Swiss and coleslaw with Russian dressing on toasted seeded Rye. **16**

BBQ Beef Brisket Grilled Cheese

Beef Brisket, Jalapenos, Cheddar Cheese, Crispy Onions on Texas Toast. **14**

Grilled Smoked Bratwurst

Sauerkraut, caramelized onions and spicy pub mustard on a philly roll. **14**

Schweinbrauten Sandwich

Tender pork, seared and served with melted Swiss, braised red cabbage and spicy pub mustard on a philly roll. **14**

Vegetarian Delight

Roasted Red Pepper Hummus, cucumber, artichoke hearts and Aquaponic microgreens on multigrain bread. **16**

Running Bull

Sliced Beef Brisket dunked in Aus jus with sauteed mushrooms, caramelized onions and swiss cheese and topped with our Northradish Sauce on a philly roll. **15**

SPAETZLE

Steak Spaetzle*

Angus Reserve sirloin, grilled to your liking with Mushrooms in Cajun Cream Sauce. 24

Chicken Spaetzle

Sautéed Onions in Butter Cream Sauce then crowned with Fire-Grilled Chicken. 20

Vegetarian Spaetzle

It is not Vegan because of the Spaetzle, but it is a ton of Seasonal veggies, Aquaponics, and a delightful white wine cilantro sauce. 20

Shrimp and Scallops Spaetzle

Fresh Bay scallops, tender shrimp, balsamic marinated sundried tomatoes, Aquaponic Pak Choi and a Cilantro Cream Sauce. 30

ABENDESSEN (DINNER)

Coffee Rubbed Smoked Stuffed Pork Chop

Bone in Chop stuffed with candied pecans, bacon and goat cheese. Smoked then grilled and drizzled with a balsamic reduction. Served with roasted redskin potatoes and fresh vegetables. 30

Oven Roasted Norwegian Salmon

8 oz. Salmon Fillet topped with a dill caper butter and served with rice pilaf and fresh vegetable. 28

Air and Sea

2 Boneless Chicken Breasts grilled and topped with sauteed shrimp and bay scallops in a white wine butter sauce. Served with rice pilaf and fresh vegetable. 28

Sober Fish

Thanks to some guy in Harrisburg we're going sober with an Herb Broiled Cod Fillet. Served with Rice and Coleslaw. 20

Cut of the Week*

Ask your server about today's cut. Market price. Add caramelized onions & mushrooms for \$1. Served with roasted redskin potatoes and fresh vegetable.

BEILAGE (SIDECARS)

A la carte pricing
Endless Basket of Fries 4
Roasted Redskin Potatoes 3
Rice Pilaf 3
Potato Pancakes 5
Veggie of the Day 5
Soup of the Day: Cup- 4 -Bowl- 6
House Salat 5
Braised Red Cabbage 3
Coleslaw 3

BURGERS

Comes with a pickle spear and fresh cut fries.

Pierogi Burger

Caramelized Onions, Mashed Potatoes, Cheddar Cheese
Pasture Perfect Cattle Burger*-17, Elk*-25, Grilled Chicken-15, Veggie 17, Vegan Chicken-16

Girl from the North Country

BBQ Sauce, Cheddar Cheese, Bacon, and Onion Crisps
Pasture Perfect Cattle Burger*-17, Elk*-25, Grilled Chicken-15, Veggie-17, Vegan Chicken-16

Black Bear Burger

Bacon, Braised Red Cabbage, Black Bear Mustard, Cheddar Cheese
Pasture Perfect Cattle Burger*-17, Elk*-25, Grilled Chicken-15, Veggie-17, Vegan Chicken-16

GETRANKE (BEVERAGES)

Pepsi / Diet Pepsi / Wild Cherry Pepsi / Sierra Mist / Orange Crush / Unsweetened Iced Tea / Raspberry Iced Tea / Pink Lemonade / Orange Juice / Apple Juice / Cranberry Juice / Pineapple Juice 3

Coffee / Tea / Hot Chocolate 3

Homemade Root Beer /

Homemade Cream Soda 3 (No free refills)

HANSEL & GRETEL'S ROOT BIERGARTEN

Children's Menu: 12 and Under
Grilled Chicken Breast/FF 9
Crispy Chicken Tenders/FF 9
Mac and Cheese/FF 7
Grilled Cheese/FF 6
Steak and Fries 12

DESSERTS

Root Beer Float 6

Seasonal Cheesecake 8

German Chocolate Cake 8

Reese's Peanut Butter Blondie 9

Gluten Free Reese's Peanut Butter Tart 9

Waffle Sundae 9

Choice of ice cream with chocolate sauce or caramel sauce.

Ice Cream 3

Ask your server for our current flavors!