



BAR BITES

Totkes	\$6
Latkes? Or tater tots? Either way, they're delicious! With apple chutney and horseradish sour cream.	
Schnitzel Puffs	\$7
Like hushpuppies, but with a sausage surprise in the center. Served with remoulade dipping sauce.	
Cabbage Pancakes.....	\$7
It's a thing! Choose bacon or mushroom. Mayo and Japanese okonomiyaki sauces.	
Bavarian Soft Pretzel	\$5
You know these. You love these. House beer-cheese sauce and mustard.	
Chips & Dip.....	\$4
House-Made chips with house beer cheese dip.	



SAUSAGE CENTRAL

House-made, served on Brick Oven Bakery buns.	
Gluten-free options are available – Just ask your server!	
Choice of house chips or greens with house beersalmic vinaigrette OR substitute one of our sides instead for +\$3.	
Bratwurst.....	\$10
Sauerkraut, beer-braised onions.	
Chorizo	\$10
Caramelized onions, avocado crema, cilantro.	
Italian	\$10
Marinara, sautéed onions and peppers, Parmesan.	
Polish Kielbasa.....	\$10
Beer cheese sauce, sweet red kraut.	
VeganWurst	\$12
Made for us by the Herbivorous Butcher. Italian or brat veganwurst, choice of two toppings.	
Just The Wurst.....	\$16
Two sausages (bun-less), mashed potatoes, spaetzle, red kraut, sauerkraut, house beer cheese sauce, mustard, and pickles....whew! No substitutions, please.	

EXTRAS

The Tanzenwald	\$10
Mixed greens, spinach, goat cheese, candied pecans, red onions, beets, house beersalmic vinaigrette.	
Spaetzle.....	\$6
Teeny German-style noodles. Gouda cheese or garlicky brown-butter sage sauce.	
Fried Brussel Sprouts	\$6
Crispy-fried, sweet apple cider vinaigrette, bacon or walnuts.	
Mashed Potatoes	\$4
Creamy buttery goodness.	
Carrot Cake	\$6
Three layers of yum, cream cheese frosting. Perfect with an IPA.	

KUDOS TO OUR LOCAL PRODUCERS
 Brick Oven Bakery, Living Greens Farm, Valley Natural Meats, Cannonbelle Cheese, and Herbivorous Butcher