



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 beersalmonic 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 beersalmonic 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