

APPETIZERS

BAVARIAN PRETZEL - Caraway seeds, sweet & spicy mustards 5. | add Warm Smoked Gouda & Horseradish Dip made w/ Spaten Lager 2.5

BEEF ROULADE - Pounded Beef Stuffed w/ Bacon, Paprika, Onion, Cornichons & Whole-Grain Mustard; over Spaetzle 10.

REUBEN STRUDEL - Corned Beef, Sauerkraut, Swiss & Gruyère Cheeses wrapped in thin pastry; Horseradish Sour Cream & Russian Dressing 9.

KÖNIGSBERGER KLOPS - Veal & Pork Meatballs, simmered in Spaten Beer; over Spaetzle 8.5

BRATWURST À LA RIESLING - Veal & Pork Sausage; Apples, Sauerkraut & White Wine 8.5

HERRING FILET IN CREAM SAUCE - Chilled Pickled Herring; Sour Cream & Onion Sauce 7.5

SÜLZE (HEAD CHEESE) - Traditional German Pork Cold Cut; Fresh Greens & House Vinaigrette 7.5

SHRIMP COCKTAIL - Chilled Jumbo Wild Shrimp; Horseradish Cocktail Sauce 11.5

WIENER GOULASH SOUP - Hearty Beef Stew w/ Potatoes & Paprika 7.5

SALADS

HOUSE SALAD - Mixed Lettuces, Carrots, Red Cabbage, Cucumbers & Fresh Dill 5.

MESCLUN SALAD - Baby Greens; Münster Cheese, Fresh Oranges, Walnuts & Citrus Vinaigrette 7.5

SPRING CHICKEN SALAD - House Salad w/ Grilled Murray's Chicken, Local Apples, Toasted Almonds, Oranges, Basil Pesto & Citrus Vinaigrette 12.

HOUSE-MADE DRESSINGS

House Onion Vinaigrette | Chunky Blue Cheese Buttermilk Herb | Citrus Vinaigrette

THE MOUNTAIN BRAUHAUS

proudly uses local, organic & naturally grown produce from several area farms.

Our eggs are antibiotic & hormone free, from the free-running hens of Feather Ridge Farm.

For deep-frying, we use trans-fat free, expeller-pressed canola oil.

We strive for sustainability in the fish we serve.

We are phasing out the use of all plastic straws & utensils at the Mountain Brauhaus.

Paper straws are provided for kids' cups & for others upon request. You may purchase bamboo & stainless straws here, as well as straw-cleaning brushes!

Thank you for
your support & cooperation.

SIDES

SPAETZLE - House-made Egg Noodle, Pan-Fried; w/ Brown Sauce 5.5

GERMAN POTATO SALAD - w/ Bacon, Vinegar & Whole-Grain Mustard 5.5

SEASONAL VEGETABLE 5.5

JAEGER SAUCE 5.

HOUSE-MADE FRIES 5.5

BATTERED ONION RINGS 5.5

FRIED POTATO PANCAKES - w/ Applesauce 5.5

PUMPERNICKEL BREAD - made for us by Cohen's Bakery for 63 years 5.5

DINNER

Available anytime.
Served w/ Pumpnickel
Bread & House Salad.

SCHNITZELS

Breaded, fried Cutlet of Veal or Bell & Evans Chicken Thigh, available with the following preparations:

WIENER - w/ Spaetzle, Braised Red Cabbage, Lemon & Lingonberry Preserves
Chicken 19. | Veal 25.

JAEGER - Sauce of Mushrooms, Onions, White Wine & Sour Cream; w/ Spaetzle & Braised Red Cabbage
Chicken 23. | Veal 29.

A LA HOLSTEIN - Wiener Schnitzel w/ Fried Egg, Anchovies, Capers, Spaetzle & Seasonal Vegetable
Chicken 23. | Veal 29.

WURSTS

with Mustard, German Potato Salad & Sauerkraut.
Choose any Two - 20. | *Choose any Three* - 23.

BRATWURST - Bavarian-style fried Sausage;
Veal & Pork

KNACKWURST - Smoked Pork & Beef Sausage w/
Paprika; simmered

BOCKWURST - (a.k.a Weisswurst) Mildly flavored, white
Sausage of Veal & Pork with Parsley; simmered

STEAKS

12 oz Sirloin

ZWIEBEL ROSTBRATEN - Seared Pounded Sirloin
Steak Pan-Braised to medium-well; w/ Onions,
Mushrooms, Brandy & Brown Sauce; Spaetzle &
Braised Red Cabbage 30.

SWABIAN ROSTBRATEN - Seared Pounded Sirloin
Steak, Pan-Braised to medium-well with Onions,
Bacon, Brandy & Brown Sauce; Spaetzle & Braised
Red Cabbage 30.

BONELESS STRIP STEAK - House-Made Fries &
Seasonal Vegetable 28.

BRAISED MEATS

seared, then slow-cooked for several hours in
seasoned stocks; each is served with its own gravy.

SAUERBRATEN - Choice Beef marinated in Vinegar
& Spices; w/ Sweet & Sour Gravy, Spaetzle &
Braised Red Cabbage 26.

BEEF ROULADEN - Pounded Beef, stuffed &
braised w/ Bacon, Paprika, Onions, Whole-Grain
Mustard & Cornichons; w/ Spaetzle & Braised
Red Cabbage 25.

SCHWEINSHAXE - Pork Shank braised with White
Wine & Wholegrain Mustard; w/ Sauerkraut,
Mashed Potatoes & Fried Sage 22.

POT ROAST - Slabs of Slow-Roasted Angus Beef
w/ Brown Sauce, Mashed Potatoes & Seasonal
Vegetable 23.

AND MORE

Other Mountain Brauhaus Favorites

SPAETZLE PRIMAVERA - Homemade German Egg
Noodles, Fresh Vegetables, Grana Padano
Cheese, Sun Dried Tomatoes, Basil Pesto &
Cream (vegetarian) 18.

KASSLER RIPPCHEN - Smoked Center-Cut Loin
Pork Chop w/ Silesian Dried Fruit Sauce, Mashed
Potatoes & Braised Red Cabbage 22.5

POTATO & NOODLE CHOICES

Spaetzle (German Egg Noodle) | Mashed Potatoes
German Potato Salad (Bacon & Wholegrain Mustard)
Fried Potato Pancakes w/ Apple Sauce
House Made Fries

VEGETABLE CHOICES

Braised Red Cabbage | Sauerkraut w/ Bacon
Seasonal Vegetable

LUNCH

Available
anytime.

HOT PLATTERS

Served with one side.

add House Salad +5. | *add small Bread Basket* +3.

SAUERBRATEN - Braised Marinated Beef with Sweet and Sour Brown Sauce 21.

POT ROAST - Traditional Slow Roasted Beef with Brown Sauce 18.

WIENER SCHNITZEL - Breaded, Fried Cutlet with Lingonberry Preserves & Lemon Bell & Evans Chicken 14. | Veal 20.

BRATWURST - Fried Bavarian-style Veal and Pork Sausage 15.

BURGERS

Served with Fresh-Cut Fries or House Salad; lettuce, tomato, cole slaw & pickle.

Substitute local, grass-fed beef +6.

GUNKSBURGER - 8oz. Beef Burger with melted Münster Cheese & Grilled Onions; Raisin Pumpernickel Bread 12.5

HAMBURGER - 8oz. Beef Burger; Toasted Brioche Bun 11. *Add Cheese* +1. *Add Bacon* +1.

VEGGIE BURGER - House-Made Sweet Potato Black Bean Burger with Lemon-Dill-Tahini Red Cabbage Slaw & Dill Pickle; Toasted Brioche Bun (vegan) 10.

VEGGIE GUNKSBURGER - House-Made Sweet Potato Black Bean Burger with melted Münster Cheese & Grilled Onions; on Raisin Pumpernickel Bread 10.5



PLEASE NOTE 20% Gratuity will be added for parties of six or more

SANDWICHES

Served with House-Made Potato Chips, Cole Slaw & a Pickle. *Sub Fries* +2.5

BRAT DOG - Grilled Bratwurst with Sauerkraut, served on a Potato Bun 9.

HÜHNCHENSANDWICH - Bell & Evans Chicken Schnitzel, Bauernschinken, Emmentaler Cheese, Lettuce, Tomato, Parsley-Lemon Mayo, Rosemary Ciabatta Bread 12.

GRILLED BEEMSTER CHEESE - Grilled Pears, Cracked Black Pepper & Arugula on Organic Honey-Sunflower Bread; with Baby Greens 10.

HOT BROWN - Smoked Turkey, Ham, Melted Münster Cheese & Russian Dressing; on Grilled Rye 10.5

BREAD CHOICES

Raisin Pumpernickel | Pumpernickel
Onion Rye | Organic Honey-Sunflower
Gluten-Free Bread +1.

Mountain
Brauhaus
RESTAURANT

Est. 1955

ASK US ABOUT gift certificates, embroidered hats
t-shirts, mugs & take-out growlers of draft beer