

APPETIZERS

BAVARIAN PRETZEL - Caraway seeds, sweet & spicy mustards 6. | add Warm Smoked Gouda & Horseradish Dip made w/ Spaten Lager 3.

BEEF ROULADE - Pounded Beef Stuffed w/ Bacon, Paprika, Onion, Cornichons & Whole-Grain Mustard; over Spaetzle 11.

REUBEN STRUDEL - Corned Beef, Sauerkraut, Swiss & Gruyère Cheeses wrapped in thin pastry; Horseradish Sour Cream & Russian Dressing 11.

KÖNIGSBERGER KLOPS - Veal & Pork Meatballs, simmered in Spaten Beer; over Spaetzle 10.

HERRING FILET IN CREAM SAUCE - Chilled Pickled Herring; Sour Cream & Onion Sauce 9.5

SÜLZE (HEAD CHEESE) - Traditional German Pork Cold Cut; Fresh Greens & House Vinaigrette 9.5

SHRIMP COCKTAIL - Chilled Jumbo Wild Shrimp; Horseradish Cocktail Sauce 12.5

WIENER GOULASH SOUP - Hearty Beef Stew w/ Potatoes & Paprika 9.

SALADS

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

MESCLUN SALAD - Baby Greens; Münster Cheese, Fresh Oranges, Walnuts & Citrus Vinaigrette 10.

SPRING CHICKEN SALAD - House Salad w/ Grilled Murray's Chicken, Local Apples, Toasted Almonds, Oranges, Basil Pesto & Citrus Vinaigrette 15.

FEATURED SALAD - Please see our *Seasonal Menu* for today's preparation

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 6.

GERMAN POTATO SALAD - w/ Bacon, Vinegar & Whole-Grain Mustard 6.

SEASONAL VEGETABLE 6.

JAEGER SAUCE 5.5

HOUSE-MADE FRIES 6.

BATTERED ONION RINGS 6.

FRIED POTATO PANCAKES - w/ Applesauce 7.

PUMPERNICKEL BREAD - made for us by Cohen's Bakery for over 65 years 6.

DINNER

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

SCHNITZELS

Breaded, fried Cutlet of Lancaster Farms Duroc Pork or Bell & Evans Chicken Thigh, available with the following preparations:

WIENER - w/ Spaetzle, Braised Red Cabbage, Lemon & Lingonberry Preserves
Chicken 21. | Pork 25.

JAEGER - Sauce of Mushrooms, Onions, White Wine & Sour Cream; w/ Spaetzle & Braised Red Cabbage
Chicken 25. | Pork 29.

A LA HOLSTEIN - Wiener Schnitzel w/ Fried Egg, Anchovies, Capers, Spaetzle & Seasonal Vegetable
Chicken 25. | Pork 29.

WURSTS

with Mustard, German Potato Salad & Sauerkraut.
Choose any Two - 22. | Choose any Three - 25.

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

New York Strip Sirloin

ZWIEBEL ROSTBRATEN - Seared Pounded Sirloin
Steak Pan-Braised to medium-well; w/ Onions,
Mushrooms, Brandy & Brown Sauce; Spaetzle &
Braised Red Cabbage 32.

SWABIAN ROSTBRATEN - Seared Pounded Sirloin
Steak, Pan-Braised to medium-well with Onions,
Bacon, Brandy & Brown Sauce; Spaetzle & Braised
Red Cabbage 32.

BONELESS STRIP STEAK - House-Made Fries &
Seasonal Vegetable 30.

BRAISED MEATS

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

SAUERBRATEN - Choice Beef marinated in Vinegar
& Spices; w/ Sweet & Sour Gravy, Spaetzle &
Braised Red Cabbage 27.

BEEF ROULADEN - Pounded Beef, stuffed &
braised w/ Bacon, Paprika, Onions, Whole-Grain
Mustard & Cornichons; w/ Spaetzle & Braised
Red Cabbage 26.

SCHWEINSHAXE - Pork Shank braised with White
Wine & Wholegrain Mustard; w/ Sauerkraut,
Mashed Potatoes & Fried Sage 25.

POT ROAST - Slabs of Slow-Roasted Angus Beef
w/ Brown Sauce, Mashed Potatoes & Seasonal
Vegetable 25.

AND MORE

Other Mountain Brauhaus Favorites

SPAETZLE PRIMAVERA - Homemade German Egg
Noodles, Fresh Vegetables, Grana Padano
Cheese, Sun Dried Tomatoes, Basil Pesto &
Cream (vegetarian) 21.

KASSLER RIPPCHEN - Smoked Center-Cut Loin
Pork Chop w/ Silesian Dried Fruit Sauce, Mashed
Potatoes & Braised Red Cabbage 24.

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

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 19.

WIENER SCHNITZEL - Breaded, Fried Cutlet with Lingonberry Preserves & Lemon Bell & Evans Chicken 15. | Pork 19.

BRATWURST - Fried Bavarian-style Veal and Pork Sausage 16.

BURGERS & SANDWICHES

Served with Fresh-Cut Fries or House Salad

GUNKSBURGER - 8oz. Beef Burger with melted Münster Cheese & Grilled Onions; served on Raisin Pumpernickel Bread with lettuce, tomato, coleslaw & pickle 14.

HAMBURGER - 8oz. Beef Burger on a Toasted Bun with lettuce, tomato, coleslaw & pickle 12.

Substitute local, grass-fed beef +5

Add Cheese (Münster, Cheddar or Swiss) +1.

Add Bacon +2

VEGGIE BURGER - House-Made Sweet Potato Black Bean Burger with Lemon-Dill-Tahini Red Cabbage Slaw & Sliced Dill Pickle. Served on a Toasted Bun, with lettuce, tomato & pickle (vegan) 13.

GRILLED CHICKEN SANDWICH - Bell & Evans Chicken Breast on a Toasted Bun, with Buttermilk Herb Dressing on the side; Served w/ Fresh-Cut Fries or House Salad, lettuce, tomato, coleslaw & pickle 13. *Add Cheese* +1. *Add Bacon* +2

BRAT DOG - Grilled Bratwurst on a Potato Bun with Sauerkraut; served with Fries or House Salad 12. *Add House-made Curry Sauce* +1. *Sub Vegan Brat* +1



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

Mountain Brauhaus

RESTAURANT

Est. 1955

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

KIDS MENU

FOR AGES 12 & UNDER

CHICKEN SCHNITZEL with Spaetzle & Broccoli 7.5

SALMON with Mashed Potatoes & Broccoli 7.5

POT ROAST with Mashed Potatoes & Red Cabbage 7.5

KNACK DOG Knackwurst on a Potato Bun, with Sauerkraut & Fries 7.5

ORGANIC BABY FOOD - assorted flavors 3.5

DRINKS

See our Drink Specials, Beer Menu & Wine List for more!

FRESHLY BREWED ICED TEA - with refills 2.5

RASPBERRY ICED TEA 3.

FOUNTAIN SODA - Coke, Diet Coke, Sprite, Gingerale, Root Beer, Seltzer 1.5

SARATOGA SPARKLING SPRING WATER (NY) 878ml 6.

GEROLSTEINER SPARKLING MINERAL WATER (Germany) 750ml 6.

JUICE - Organic Orange, Organic Grapefruit, Pineapple, or Cranberry 4.

ORGANIC APPLE JUICE-BOX 3.

MILK 3.5

CHOCOLATE MILK 4.