

## SALADS

**HOUSE SALAD** – Mixed Lettuces tossed w/  
Carrots Red Cabbage, Cucumbers &  
Fresh Dill 5.

**MESCLUN SALAD** – Baby Greens with Münster  
Cheese, Fresh Oranges & Walnuts, served  
with our Citrus Vinaigrette 9.

**SPRING CHICKEN SALAD** – House Salad topped  
with Grilled Murray's Chicken, Local Apples,  
Toasted Almonds, Oranges, Basil Pesto &  
Citrus Vinaigrette 12

### HOUSE-MADE DRESSINGS:

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

## KIDS MENU

*for Ages 12 and Under*

**CHICKEN SCHNITZEL** with Spaetzle & Broccoli 7.

**SALMON** with Mashed Potatoes & Broccoli 7.

**POT ROAST** with Mashed Potatoes & Red  
Cabbage 7.

**ORGANIC BABY FOOD** - assorted flavors 3.

## BEER & CIDER

*Please see our specials for more draughts, bottles & cans*

**DRAUGHT** – 64 oz. Growlers available for takeout.

### GERMANY

**Spaten Lager** - clean & crisp golden lager 5. | 9.  
**Spaten Oktoberfest Lager** - smooth, malty amber 5. | 9.  
**Köstritzer Schwarzbier** - light bodied black lager 5. | 9.  
**Franziskaner Hefe-Weiss** - unfiltered wheat ale 5. | 9.  
**Berliner Weiss** - Franziskaner & Raspberry Syrup 6. | 9.5

### BOTTLES

#### GERMANY

**Einbecker Brauherren (Non-Alc.)** 5.  
**German Pilsener, Warsteiner** 11.2 oz can 6.  
**Leipziger Gose, Bayerischer Bahnhof** 10.  
**Kristall Weiss, Erdinger** 9.  
**Hefe-Weiss, Hacker-Pschorr** 9.  
**Hefe-Weiss, Paulaner** 9.  
**Ur-Weiss Dunkel, Ayinger** 9.  
**Hefe-Weiss Dunkel, Weihenstephaner** 9.  
**Weizenbock Aventinus, Schneider** 9.  
**Weissbier Dunkel, Erdinger** 9.  
**Optimator, Spaten-Franziskaner-Bräu** 5.  
**Rauchbier Urbock, Aecht Schlenkerla** 9.

#### BELGIUM

**Saison Dupont, Brasserie Dupont** 18.  
**Lindemans Framboise, Brouwerij Lindemans** 10.  
**La Chouffe, Brasserie D'Achouffe** 9.  
**Tripel Karmeliet, Brouwerij Bosteels** 12.  
**St. Bernardus ABT 12, Brouwerij St. Bernardus** 13.

#### USA

**Coors Light, Coors Brewing Company (CO)** 3.  
**Budweiser, Anheuser-Busch (MO)** 3.  
**Union Jack IPA, Firestone Walker Brewing Co. (CA)** 6.  
**60 Minute IPA, Dogfish Head Craft Brewery (DE)** 5.  
**Porter, Founders Brewing Company (MI)** 7.

#### CIDER & GLUTEN FREE BEER FROM HERE & AWAY (GF)

**Glutenberg Blonde Ale, Brasseurs Sans Gluten (Canada)** 7.2  
**Rosé Hard Cider, Brooklyn Cider House (New Paltz, NY)** 8.  
**Hard Apple Cider, Doc's Draft (Warwick, NY)** 7.  
**Honey-Honey, Kettleborough Cider (New Paltz, NY)** 18.  
**'Classic' Dry Cider, Abandoned Hard Cider (Hudson Valley, NY)** 8.  
**Farm Flor Cider, Graft (Newburgh, NY)** - tart, earthy, sour 7.  
**Forestiero, Westwind Orchard (Accord, NY)** - full-bodied 31.  
**The Catskill, Wayside Cider (Andes, NY)** - dry, barrel-aged 32.  
**The Underhill, Wayside Cider** - delicate, floral 500ml 36.

# Mountain Brauhaus

RESTAURANT

Est. 1955

3123 Route 44-55  
Gardiner, NY 12525

Located at the junction of Routes 299 & 44-55

845-255-9766 | 845-255-2527

mountainbrauhaus.com

*No Sandwiches or  
Burgers are  
available today.*

*Thank you for your  
understanding!*

## APPETIZERS

**BAVARIAN PRETZEL** with Caraway Seeds & two Mustards, sweet & spicy 6. -Add **WARM SMOKED GOUDA & HORSERADISH DIP** 3.

**BEEF ROULADE** - Pounded Beef Stuffed with Bacon, Paprika, Onion, Cornichons, Whole-Grain Mustard, served with Spaetzle 10.

**REUBEN STRUDEL** - Corned Beef, Sauerkraut, Gruyère & Swiss Cheeses wrapped in thin pastry, with Horseradish Sour Cream & Russian Dressing 10.

**KÖNIGSBERGER KLOPS** - German Veal & Pork Meatballs, simmered in Spaten Beer, over Spaetzle 9.

**HERRING FILET IN CREAM SAUCE** - Chilled Pickled Herring w/ a Sour Cream & Onion Sauce 9.

**SÜLZE (HEAD CHEESE)** - Traditional German Pork Cold Cut, served with Fresh Greens & House Vinaigrette 9.

**SHRIMP COCKTAIL** - Chilled Jumbo Wild Shrimp with Horseradish Cocktail Sauce 11.5

**WIENER GOULASH SOUP** – thick & hearty Beef Stew with Potatoes & Paprika 8.

## SIDES

**SPAETZLE** 5.5

**GERMAN POTATO SALAD** 5.5

**HOUSE-MADE FRIES** 5.5

**FRIED POTATO PANCAKES** 5.5

**ONION RINGS** 5.5

**VEGETABLE OF THE DAY** 5.5

**PUMPERNICKEL BREAD** 5.5

**JAEGER SAUCE** 5.

## ENTREÉS

*Served with Pumpernickel Bread & House Salad.*

**SAUERBRATEN** - Choice Beef marinated in Vinegar & Spices, served with a Sweet & Sour Gravy, Spaetzle & Braised Red Cabbage 26.

**BEEF ROULADEN** – Pounded Beef, Stuffed & braised with Bacon, Paprika, Onions, Whole-Grain Mustard & Cornichons, with Spaetzle & Braised Red Cabbage 25.

**SCHWEINSHAXE** - Pork Shank braised with White Wine & Wholegrain Mustard, with Sauerkraut Mashed Potatoes & Fried Sage 24.

**POT ROAST** – Slices of Slow-Roasted Angus Beef with Brown Sauce, Mashed Potatoes & Seasonal Vegetable 23.

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

**WIENER SCHNITZEL** – with Lingonberry Preserves & Lemon, Spaetzle & Braised Red Cabbage *Chicken* 19. | *Pork* 24.

**JAEGER SCHNITZEL** – with a Sauce of Mushrooms, Onions, White Wine & Sour Cream, with Spaetzle & Braised Red Cabbage *Chicken* 23. | *Pork* 28.

**SCHNITZEL A LA HOLSTEIN** – Wiener Schnitzel topped with Fried Egg, Anchovies & Capers, with Spaetzle & Seasonal Vegetable *Chicken* 23. | *Pork* 28.

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

**SAUSAGES** – with two Mustards, German Potato Salad & Sauerkraut.

Choose any Two: 20. | Three: 23.

**BRATWURST** – Bavarian-style fried Sausage, made from Veal & Pork

**KNACKWURST** – Smoked Pork & Beef Sausage with Paprika, simmered

**BOCKWURST** – (Weisswurst) Mildly flavored, simmered white Sausage of Veal & Pork with Parsley

**ZWIEBEL ROSTBRATEN** – Seared, Pounded 12 oz. Sirloin Steak, Pan-Braised w/ Onions, Mushrooms, Brandy & Brown Sauce, w/ Spaetzle & Braised Red Cabbage 30.

**SWABIAN ROSTBRATEN** – Seared, Pounded 12 oz. Sirloin Steak, Pan-Braised w/ Onions, Bacon, Brandy & Brown Sauce, w/ Spaetzle & Braised Red Cabbage 30.

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

**HOT PLATTERS** – *Served with one Side.*

**SAUERBRATEN** – Braised Marinated Beef with a Sweet & 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 | *Pork* 19.

**BRATWURST** – Fried Bavarian-style Veal & Pork Sausage 15.