

APPETIZERS

- Bavarian Pretzel with Caraway Seeds & two Mustards, sweet & spicy 4
add Warm Smoked Gouda & Horseradish Dip made with Spaten Lager 2
- Beef Roulade - Pounded Beef Stuffed with Bacon, Paprika, Onion, Cornichons,
Whole-Grain Mustard, served with Spaetzle 8.5
- Reuben Strudel - Corned Beef, Sauerkraut, Gruyère & Swiss Cheeses wrapped in
thin pastry, with Horseradish Sour Cream & Russian Dressing 8.5
- Königsberger Klops - German Meatballs made with Veal & Pork, simmered in
Spaten Beer, served with Spaetzle 8
- Bratwurst à la Riesling - Veal & Pork Sausage cooked with Apples, Sauerkraut
& White Wine 8
- Herring Filet in Cream Sauce - Chilled Pickled Herring served with a Sour
Cream & Onion Sauce 7
- Sülze (Head Cheese) - Traditional German Pork Cold Cut, served with Fresh Greens &
our House Vinaigrette 7
- Shrimp Cocktail - Chilled Jumbo Shrimp with Horseradish Cocktail Sauce 11
- Wiener Goulash Soup - thick & hearty Beef Stew with Potatoes &
Paprika 5/7

SALADS

- House Salad - Mixed Lettuces tossed with Carrots, Red Cabbage, Cucumbers &
Fresh Dill 5
- Mesclun Salad - Baby Greens with Münster Cheese, Fresh Oranges & Walnuts, served
with our Citrus Vinaigrette 7.5 (substitute for dinner salad 2.5)
- Spring Chicken Salad - Chopped Salad topped with Grilled Chicken, Local Apples,
Toasted Almonds, Oranges, Basil Pesto & Citrus Vinaigrette 11

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

SIDE DISHES

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| Spaetzle 5 | Onion Rings 5 |
| Potato Dumplings (3) 5 | House-Made French Fries 5 |
| German Potato Salad 5 | Fried Potato Pancakes 5 |
| Vegetable of the Day 5 | Pumpernickel Bread - made for us
by Cohen's Bakery for 59 years 4 |
| Jaeger Sauce 4 | |

NON-ALCOHOLIC BEVERAGES

- Sparkling Mineral Water:
- Gerolsteiner, Germany (1L) 7
 - Apollinaris, Germany (1L) 7
 - San Pellegrino, Italy (250ml) 2.5
- Coffee: Locally Roasted, Organic, Fair Trade (Regular or Decaf) 2
- Choice Organic Teas: English Breakfast, Japanese Green Tea, Lemon-Lavender-Mint,
Northwest Blackberry, Chamomile-Spearmint with Bergamot, Decaf English
Breakfast 2
- Hot Chocolate with Fresh Whipped Cream 2

Please Note: A 20% Gratuity will be added to parties of six or more.

Ask us about Mountain Brauhaus T-Shirts & take-out Growlers of Draft Beer.

DINNER

Available anytime.

Entrées are served with Pumpernickel Bread & House Salad.

The Braised Meats - Seared, then slow-cooked in seasoned stocks & served with gravy.

Sauerbraten - Choice Angus Beef marinated in Vinegar & Spices, served with a

Sweet & Sour Gravy, Potato Dumplings & Braised Red Cabbage 22

Beef Rouladen - Pounded Beef, Stuffed & Braised with Bacon, Paprika, Onions,

Whole-Grain Mustard & Cornichons, with Spaetzle & Braised Red Cabbage 23

Pot Roast - Slices of Slow-Roasted Angus Beef with Brown Sauce, Mashed Potatoes &

Today's Fresh Vegetable 20

The Schnitzels - Breaded, fried Cutlet of Veal or Antibiotic-Free Chicken Thigh,

available with the following preparations:

Wiener - served with Lingonberry Preserves & Lemon, Spaetzle & Braised Red

Cabbage Veal 24 Chicken 18.5

Jaeger - with a Sauce of Mushrooms, Onions, White Wine & Sour Cream, with

Spaetzle & Braised Red Cabbage Veal 28 Chicken 22.5

A la Holstein - Wiener Schnitzel topped with a Fried Egg, Anchovies & Capers,

with Spaetzle & Today's Fresh Vegetable Veal 27.5 Chicken 22

The Steaks - 12 oz Sirloins; both Rostbraten preparations are juicy, tender & medium-well.

Zwiebel Rostbraten - Seared Pounded Sirloin Steak, Pan-Braised with Onions,

Mushrooms, Brandy & Brown Sauce, with Spaetzle & Braised Red Cabbage 26

Swabian Rostbraten - Seared Pounded Sirloin Steak, Pan-Braised with Onions,

Bacon, Brandy & Brown Sauce, with Spaetzle & Braised Red Cabbage 26

Boneless Strip Steak - with French Fries & Today's Fresh Vegetable 24

The Sausages - with two kinds of Mustard, German Potato Salad & Sauerkraut

Choose any Two for 19 or any Three for 22.5

Bratwurst - Bavarian-style fried Sausage, made from Veal & Pork

Knackwurst - Smoked Pork & Beef Sausage with Paprika, simmered

Bockwurst - Mild flavored, simmered white Sausage of Veal & Pork with Parsley

The Rest - What these items have in common is that they have nothing in common.

Spaetzle Primavera - Homemade German Egg Noodles tossed with Fresh

Vegetables, Parmesan Cheese, Sun Dried Tomatoes & Basil Pesto (vegetarian) 18

Kassler Rippchen - Smoked Center-Cut Loin Pork Chop with Silesian Dried Fruit

Sauce, Mashed Potatoes & Red Cabbage 22

Baked Meat Loaf - the ultimate Comfort Food, with Brown Gravy, Mashed

Potatoes & Today's Fresh Vegetable 18

Most Entrées are served with two sides. You may select other sides than those recommended above. (Exception: Spaetzle Primavera is not served with sides)

Vegetable Choices: Braised Red Cabbage, Sauerkraut, Fresh Vegetable of the Day

Potato & Noodle Choices: House Made Fries, Mashed Potatoes, German Potato Salad,

Potato Dumplings, Spaetzle (German Egg Noodle), Potato Pancakes

Please see our Specials for Fresh Fish & more Vegetarian Items.

LUNCH

Available anytime.

SANDWICHES

Served with Cole Slaw & Cornichons.

Bratwurst & Kraut - Grilled, sliced

Bratwurst & Sauerkraut, served on
Pumpernickel 8

Chicken Cobb - Grilled Chicken Breast
with crumbled Blue Cheese, Bacon,
Lettuce, Tomato & Guacamole on
Grilled Rye 11

Grilled Beemster Cheese with Pears,
Cracked Black Pepper & Arugula on
Organic Honey-Sunflower Bread with
Baby Greens 10

Hot Brown - Smoked Turkey & Virginia
Ham with Melted Münster Cheese,
Russian Dressing, on Grilled Rye 10

Knack Dog - Knackwurst & Sauerkraut
on an Organic Wheat Bun 7.5

Fresh Roasted Turkey & Swiss
served on Pumpernickel with Lettuce,
Tomato & Mayo 8.5

Bread Choices: Raisin Pumpernickel,
Pumpernickel, Multigrain, Rye or
Organic Honey-Sunflower

HOT PLATTERS

Served with one Side.

(Platters do not include Salad or Bread.)

Saverbraten - Braised Marinated Beef
with a Sweet & Sour Brown Sauce 17

Pot Roast - Traditional Slow-Roasted
Beef, with Brown Sauce 15

Wiener Schnitzel - Breaded, fried
Cutlet, with Lingonberry Preserves &
Lemon. Veal 19 Chicken 13.5

Meat Loaf - the ultimate Comfort
Food 13

Roast Turkey served with Lingonberry
Preserves 12

Bratwurst - Fried Bavarian-style Veal &
Pork Sausage 14

Fried Shrimp - Panko-Crusted, with
Horseradish Cocktail Sauce 14

Fish & Chips - Fresh Fish of the Day,
Panko-Crusted & Fried, with Lemon &
Tartar Sauce 11

BURGERS

8oz. Angus Beef (except for the Veggie Burgers) with Lettuce, Tomato,
Cornichons, Cole Slaw & House Made Fries or House Salad.

Gunksburger - Beef Burger with Melted Münster Cheese & Grilled Onions, on Raisin
Pumpernickel 10

Cheeseburger with Melted Münster Cheese, on a Toasted Potato Roll 9

Hamburger on a Toasted Potato Roll 8.5

House-Made Veggie Burger with Guacamole, Red Onion & Sprouts, on a
Toasted Potato Roll (vegan) 9.5

Veggie Gunksburger - House-Made Veggie Burger with Melted Münster Cheese &
Grilled Onions, on Raisin Pumpernickel 10

- WE PROUDLY USE LOCAL, ORGANIC & NATURALLY GROWN PRODUCE FROM SEVERAL AREA FARMS.
- WE USE ANTIBIOTIC & HORMONE FREE EGGS FROM THE FREE-RUNNING HENS OF FEATHER RIDGE FARM.
- ALL OF OUR DEEP-FRYING IS DONE WITH TRANS-FAT FREE OIL.
- WE STRIVE FOR SUSTAINABILITY IN ALL THE FISH WE SERVE, AS RECOMMENDED BY MONTEREY BAY AQUARIUM'S SEAFOOD WATCH.