

APPETIZERS

Bavarian Pretzel with Caraway Seeds & two Mustards, sweet & spicy 4.

add **Warm Smoked Gouda & Horseradish Dip** made with Spaten Lager 2.5

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 Veal & Pork Meatballs, simmered in Spaten Beer, over 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, with Fresh Greens & our House Vinaigrette 7.

Shrimp Cocktail - Chilled Jumbo Wild Shrimp with Horseradish Cocktail Sauce 11.

Wiener Goulash Soup – thick & hearty Beef Stew with Potatoes & Paprika 6. / 8.

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

Spring Chicken Salad – House Salad topped with Grilled Murray's Chicken, Local Apples, Toasted Almonds, Oranges, Basil Pesto & Citrus Vinaigrette 11.5

House-Made Dressings:

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

SIDES

Spaetzle 5.5

German Potato Salad 5.

Vegetable of the Day 5.

Jaeger Sauce 4.5

House-Made Fries 5.

Onion Rings 5.

Fried Potato Pancakes 5.

Pumpnickel Bread – made for us by
Cohen's Bakery for 61 years 4.5

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.

Please see our Specials for Fish & more Vegetarian items...

Braised Meats

Seared, then slow-cooked in seasoned stocks; each served with its own gravy.

Sauerbraten - Choice Beef marinated in Vinegar & Spices, served with a Sweet & Sour Gravy, Spaetzle & Braised Red Cabbage 23.

Beef Rouladen – Pounded Beef, Stuffed & braised with Bacon, Paprika, Onions, Whole-Grain Mustard & Cornichons, with Spaetzle & Braised Red Cabbage 23.

Schweinschaxe - Pork Shank braised with White Wine & Wholegrain Mustard, Sauerkraut, Mashed Potatoes & Fried Sage 22.

Pot Roast – Slices of Slow-Roasted Angus Beef with Brown Sauce, Mashed Potatoes & Seasonal Vegetable 20.

Schnitzels

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

Wiener – with Lingonberry Preserves & Lemon, Spaetzle & Braised Red Cabbage Veal 24.5 Chicken 19.

Jaeger – with a Sauce of Mushrooms, Onions, White Wine & Sour Cream, with Spaetzle & Braised Red Cabbage Veal 28.5 Chicken 23.

A la Holstein – Wiener Schnitzel topped with a Fried Egg, Anchovies & Capers, with Spaetzle & Seasonal Vegetable Veal 28.5 Chicken 23.

Steaks

12 oz Sirloin; both Rostbraten preparations are juicy, tender & cooked medium-well.

Zwiebel Rostbraten – Seared Pounded Sirloin Steak, Pan-Braised with Onions, Mushrooms, Brandy & Brown Sauce, with Spaetzle & Braised Red Cabbage 27.

Swabian Rostbraten – Seared Pounded Sirloin Steak, Pan-Braised with Onions, Bacon, Brandy & Brown Sauce, with Spaetzle & Braised Red Cabbage 27.

Boneless Strip Steak – with House-Made Fries & Seasonal Vegetable 25.

Sausages

with two Mustards, German Potato Salad & Sauerkraut. Choose any Two for 20. or any Three for 23.

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

Knackwurst – Smoked Pork & Beef Sausage with Paprika, simmered

Bockwurst – (a.k.a Weisswurst) Mildly flavored, simmered white Sausage of Veal & Pork with Parsley

Other Mountain Brauhaus Favorites...

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

Kassler Rippchen – Smoked Center-Cut Loin Pork Chop with Silesian Dried Fruit Sauce, Mashed Potatoes & Red Cabbage 22.5

Baked Meat Loaf – the ultimate Comfort Food, with Brown Gravy, Mashed Potatoes & Seasonal Vegetable 18.

Vegetable Choices: Braised Red Cabbage, Sauerkraut, Seasonal Vegetable

Potato & Noodle Choices: Spaetzle (German Egg Noodle), House Made Fries, Mashed Potatoes, German Potato Salad, Fried Potato Pancakes

LUNCH

Available anytime.

SANDWICHES

Served with Cole Slaw & Cornichons.

Bratwurst & Kraut – Grilled, sliced

Bratwurst & Sauerkraut, served on
Pumpernickel 8.5

Hühnchensandwich – Bell & Evans Chicken

Schnitzel with Emmenthaler Cheese,
Bauernschinken, Lettuce, Tomato &
Parsley-Lemon Mayo on Rosemary Ciabatta
Bread 12.

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 10.5

Fresh Roasted Turkey & Swiss on

Pumpernickel with Lettuce, Tomato &
Mayo 9.

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

HOT PLATTERS

Served with one Side.

(Platters do not include Salad or Bread.)

Sauerbraten – Braised Marinated Beef with a
Sweet & Sour Brown Sauce 18.

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

Wiener Schnitzel – Breaded, fried Cutlet, with
Lingonberry Preserves & Lemon
Veal 19.5 Bell & Evans Chicken 14.

Meat Loaf – the ultimate Comfort Food 13.

Roast Turkey with Lingonberry Preserves 12.5

Bratwurst – Fried Bavarian-style Veal & Pork
Sausage 15.

Fish & Chips – Today's Fresh Fish, Panko-Crusted
& Fried, with Lemon & Tartar Sauce 12.

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

BURGERS

...with Lettuce, Tomato, Cornichons, Cole Slaw & House Made Fries or House Salad.

Gunksburger – 8oz Beef Burger, Melted Münster Cheese & Grilled Onions, on Raisin Pumpernickel 10.5

Cheeseburger with Melted Münster Cheese, on a Toasted Potato Roll 9.5

Hamburger on a Toasted Potato Roll 9.

Veggie Burger - House-Made, with Lemon-Dill-Tahini Red Cabbage Slaw & Pickle on a Toasted Potato Roll
(vegan) 10.

Veggie Gunksburger – House-Made Veggie Burger with Melted Münster Cheese & Grilled Onions, on
Raisin Pumpernickel 10.5

- 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 THE FISH WE SERVE, AS RECOMMENDED BY MONTEREY BAY AQUARIUM'S SEAFOOD WATCH.