



Munich Haus

GERMAN RESTAURANT

Vorspeisen (APPETIZERS)

MUNICH SAMPLER

Fried cheese, potato pancakes, pierogi, fried pickle, and Nürnberger sausage 15

GIANT BAVARIAN PRETZEL

Served with obatzda and honey mustard 10

GERMAN FRIED BABY PICKLES

Breaded, fried with garlic herb mayo 7

FRIED IMPORTED

CAMEMBERT CHEESE (12) 10

ANY SAUSAGE WITH KRAUT (GF) 6

POTATO PANCAKES (5)

Sour cream, apple sauce 7

CHEESE & POTATO PIEROGIES (5)

Fried and served with sour cream 7

PRETZEL-CRUSTED SCALLOPS

Pounded scallops with a gourmet pretzel crust, creamy mustard sauce 10

Platters

{ All served with spätzle, red cabbage, and sauerkraut }

BAVARIAN

Pfälzer & Nürnberger bratwurst, sauerbraten, jäger schnitzel, and a potato pancake 25

HUBIE'S WURST

Knockwurst, Pfälzer, Nürnberger, and Chicken bratwurst 19

SCHNITZEL SAMPLER

Jäger, Rahm, and Paprika 23

POLISH PLATTER

Golumpki, kielbasa, fried pierogi, and a boneless pork chop 25

FROM OUR OWN Sausage Kitchen

{ All served with spätzle, red cabbage, and sauerkraut }

PFÄLZER

ROAST BRATWURST (2) (GF) 16

NÜRNBERGER SAUSAGES (6) (GF) 16

KNOCKWURST (2) 16

CURRY CHICKEN SAUSAGE (6) (GF) 16

KIELBASA (2) (GF) 16

OUR FAMOUS Schnitzels

{ Made with Veal add 5 }

All entrees served with soup or salad, (French, Russian, ranch, vinaigrette, or Roquefort (add 2.25) dressing), goulash soup (add 2.5), Choice of two sides: spätzle, mashed potato, fries, seasonal vegetable, sauerkraut or red cabbage

WIENER SCHNITZEL

Tender pork loin lightly breaded, pan fried to a golden finish 12

CHICKEN SCHNITZEL

"Wiener Style" 12

JÄGER SCHNITZEL

Served with our famous mushroom sauce 12

HOLSTEIN SCHNITZEL

Vienna-style, topped with a fried egg, anchovy and capers 12

ZIGEUNER SCHNITZEL

Sautéed with bell peppers, onions, and our signature pan gravy 13

RAHM SCHNITZEL

Served with a creamy white sauce 13

PAPRIKA SCHNITZEL (hot and spicy)

Diced onions, bacon, celery, sautéed with a demi-glace and heavy cream 13

SCHNITZEL BERLINER

Sautéed onions and grilled apple slices 13

SCHNITZEL LICHTENSTEIN

Our own smoked ham, Swiss cheese and sliced tomato 13

PARMIGIAN SCHNITZEL

Topped with house made marinara and parmesan cheese 13

Lunch Entrées

All entrees served with soup or salad, (French, Russian, ranch, vinaigrette, or Roquefort (add 2.25) dressing), goulash soup (add 2.5), Choice of two sides: spätzle, mashed potato, fries, seasonal vegetable, sauerkraut or red cabbage

CHICKEN

PRETZEL CRUSTED CHICKEN

With creamy stone-ground mustard sauce 12

CHICKEN FRANCAISE

Sautéed in egg batter with lemon and white wine 12

CHICKEN FORESTEIRE

With our own famous mushroom sauce 12

SEAFOOD

PRETZEL CRUSTED SCROD-HADDOCK "MEUNIÈRE"

Crusted with gourmet pretzel crumbs 14

BROILED FRESH HADDOCK (GF)

Lemon, butter, and breadcrumbs 13

OLD WORLD CLASSICS

BRAISED LAMB SHANKS

Garlic-rosemary Duxelle 14

POLISH PLATE

Golumbki and kielbasa 13

ANNA'S GOLUMBKI (GF)

Topped with marinara 13

KÄSE SPÄTZLE (vegetarian)

Spätzle tossed in a creamy cheese sauce with sundried tomatoes, scallions, garlic, and herbs, topped with crispy fried onions 12

Soups & Salad

BEEF GOULASH Cup 5 | Bowl 7

FRENCH ONION 6

SOUP DU JOUR Cup 3 | Bowl 5

MUENCHNER SALAD 5 | 9

With chicken +4 | With scallops +9

{ Choice of French, Russian, Ranch, Vinaigrette add Roquefort dressing 2.25 }

PRETZEL CRUSTED CHICKEN SALAD

Served with strawberries, grapes, walnuts, mixed greens and honey mustard ranch dressing 16

SMOKED ALASKAN SALMON SALAD

Over romaine, onions, cherry tomatoes, capers with a creamy dill horseradish dressing 17

Sandwiches

{ All sandwiches served with pickle gamish and fries }

OUR OWN CORNED BEEF REUBEN

Sauerkraut, Swiss cheese, and Russian dressing on grilled rye 14

SCHNITZELWICH

Schnitzel, ham, cheese and tomato on a pretzel roll 14

SMOKED TURKEY CLUB

Swiss cheese, lettuce, tomato, bacon and mayo 14

HUBIE'S SAUSAGE SANDWICH

Any sausage topped with onions, mushrooms, and sauerkraut served on a baguette 12

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked.

Beverages

Bier von Fass (DRAFT BEER)

1. FRESH PICK IPA

Bursting with Simcoe, Citra, and Mosaic hops, our IPA packs a punch of tropical hop goodness in a glass. Even at 7.0% ABV, Fresh Pick is extremely drinkable and refreshing. Alcohol by volume: 7.0%

2. RADEBERGER PILSNER

A bottom-fermented, full-bodied pilsner brewed from a blend of rich and aromatic hops and malt combined with the soft water of the brewery's own exclusive well. Alcohol by volume: 4.8%

3. SPATEN OPTIMATOR

A classic German Double Bock beer. Bottom-fermented with deep dark color and a rich, roasted malt flavor. Alcohol by volume 7.5%

4. BELGIAN HOEGAARDEN

This belgian wheat ale is one of the top 10 beers in the world, with its pale white color and distinctive flavor of orange peel and coriander extracts. Alcohol by volume 4.9%

5. FRANZISKANER WEISSBIER

Dark yellow with lots of hops and a huge head. Clove, wheat aroma. The tingly clove finish lasts forever. Alcohol by volume: 5.4%

6. AYINGER BAVARIAN PILS

New to the US in 2017, this German Pils is a brisk golden lager with a snappy hop aroma and pure barley malt flavor. It pairs well with lighter dishes. Alcohol by volume: 5.3%

7. SCHÖFFERHOFER GRAPEFRUIT

The world's first hefeweizen grapefruit beer. Best served cold, it's the perfect casual brew to cool off during the summer. Alcohol by volume: 2.5%

8. PROGUSTA IPA

One of the only German IPAs in existence! The use of German Haullertauer Mittelfruh gives it a slight sweetness which balances well with its bitter notes. Alcohol by volume: 6.8%

9. HOFBRÄU MAIBOCK

It was a long, long time ago, that the Hofbräu Maibock was brewed for the first time: In 1614 the bottom-fermented beer specialty filled beer steins for the first time. Even today, Munich's oldest bock beer is still as popular as ever with its full-bodied, malty flavor. Alcohol by volume: 7.2%

10. AYINGER MAIBOCK

Light gold color; full body; huge malt aroma and flavor with spicy, aristocratic Hallertauer hops in abundance. Clean lager fermentation and months-long lagering mean that every nuance of flavor - as well as the signature Ayinger malt elegance - shine out of your glass. Alcohol by volume 7.5%

11. BITBURGER TRIPLE HOP'D LAGER

Our Bitburger & Sierra Nevada Triple Hop'd Lager is brewed from three hop varieties - Cascade from the Eifel region in Germany and Centennial and Chinook from the USA— to create a fruity hop taste that is in perfect balance with the beer's slightly bitter flavor. Alcohol by volume: 5.8%

12. ERDINGER WEISSBIER

This beer is brewed using fine yeast and is bottle-fermented the traditional way. The finest ingredients guarantee the unmistakable flavor. Alcohol by volume: 5.6%

13. SPATEN OKTOBERFEST

Amber in color. This medium bodied beer has achieved its impeccable taste by balancing the roasted malt flavor with the perfect amount of hops. Having a rich textured palate with an underlying sweetness true to tradition. Alcohol by volume: 5.9%

14. SPATEN PREMIUM LAGER

Classic German Premium Lager. Bottom-fermented Münchner Lager with a supremely well-balanced hop flavor. Alcohol by volume: 5.2%

15 HOFBRÄUHAUS FREISING JÄGERBIER

"Hofbräuhaus Freising" Jägerbier - traditional export lager with an excellent, powerful malt taste. Jägerbier in German means "hunter's beer", which reflects the strong character. Alcohol by volume 5.6%

16. OKOCIM EURO PALE LAGER

A fine and delicate brew deriving its quality from a recipe which uses the best of Polish hops, barley, and only the softest mountain water. Alcohol by volume: 5.6%

SAMPLER

#1, #2, or #3 (each contains 6 samplers of our beers) 12.95

Imported Bottles (16.9 OZ)

KÖSTRITZER SCHWARZBIER 7.95

Pours a dark brown hue. Mild aromas evoking roasted, nutty malt character and earthy hops. Clean on the palate with notes of roast, nut, touches of dark bread, and mild hops. Finishes with a touch of bitterness. A classic German beer! Alcohol by volume: 4.8%

WEIHENSTEPHANER "CRYSTAL CLEAR" 7.95

This specialty wheat beer gets its "crystal clear" appearance from a long filtration process known as "fine filtration", whereby the beer becomes completely clear. Alcohol by volume: 5.4%

GREEN'S TRIPLE BLONDE ALE OR LAGER 7.95

Choose between two great gluten-free beers: A light bodied, spiced Belgian ale or a crisp, malty lager. Alcohol by volume: 8.2%

ORIGINAL SCHLENKERLA RAUCH 9.50

The classic smoked beer - dark, aromatic, and bottom-fermented. Alcohol by volume: 5.1%

LINDEMANS FRAMBOISE (8 OZ) 10

Long before hops became common, various fruits and vegetables were used to season beer. The acidity of Lambic beers blends perfectly with raspberries. Alcohol by volume: 2.5%

ANDECHS WHEAT DUNKEL 7.95

This dark Weissbier will delight connoisseurs with a harmonious interplay of fruity odours, above all ripe bananas and pineapple, with undertones of caramel and cocoa. A light caramel sweetness harmonises well with the fine hoppy bitterness. It concludes on a soft and refreshing note. Alcohol by volume: 5%

Wine

SYCAMORE LANE CHARDONNAY 7/24

A classic dry, full-flavored white wine with fresh apple and citrus aromas and rich, light flavors.

HESS SELECT CHARDONNAY 8.50/27

From California, this white wine has a lush tropical fruit flavor. It is aged in Sur Lie Oak.

RODNEY STRONG CHARDONNAY 8.50/27

This California white wine exhibits lemon and apple aromas with hints of toasty oak.

POMELO SAUVIGNON BLANC 7.50/25

This crisp white wine is fruity with hints of grapefruit.

VOLPE ROSSA PINOT GRIGIO 7/24

A sleek and fruity white wine.

SILVANER KABINETT TROCKEN (House Wine) 7/24

Dry, yellow fruit, honey and subtle nuances of herbs - Just as a silvaner should be!

AFFENTALER RIESLING 8.95/34

This sweet white wine comes from the Baden-Baden region of Germany.

HENKEL TROCKEN BRUT SEKT 8.50

Surprisingly smooth and creamy with sparkling fruit flavors and a delicious lingering finish.

NAHE SPATLESE 7.50/25

A rich and sweet white wine.

NAHE AUSLESE 8.50/27

Sweeter than the Spatlese, it makes an excellent dessert wine.

SYCAMORE LANE MERLOT 7/24

A smooth, medium-bodied red wine which boasts black cherry aromas and flavors of oak aging.

RODNEY STRONG MERLOT 9.50/36

This Sonoma County, California red wine produces deep dark fruit flavors with soft tannins and a silky finish.

SYCAMORE LANE CABERNET 7/24

A full-flavored red wine which boasts cherry and black currant aromas with rich oak flavors.

HESS SELECT CABERNET 9.50/35

This California red wine has a soft tannins, youthful fruitiness, and is aged in small oak barrels for 14 months.

DOMAINE JEAN BOUSQUET 2015 8.95/34

This Malbec red wine is made with 100% organic grapes from Domaine's vineyards in Argentina.

AFFENTALER SPATBURGUNDER

(Pinot Noir) 8.95/34

Showcasing a round, elegant mouth feel, with copious quantities of fruit in the bouquet and palate.

HEX VOM DASENSTEIN 9.50/36

This German Pinot Noir has earthy and mineral qualities with classic notes of dark cherry, plum, and robust tannins. It's name translates to "the witch of Dasenstein", keeping with local lore.

SYCAMORE LANE WHITE ZINFANDEL 7/24

This fresh, light-bodied blush wine offers berrylike aromas and crisp, delicate fruit flavors.

Specialty Draft Beers

HONEY WHEAT 10.95

Weiss Beer with Bärenjäger Honey Liqueur.

MÜNCHNER WEISS 7.50

Weiss Beer with raspberry flavoring.

COLA-WEISS 7.50

Weiss Beer with cola, a popular German Brew.

RADDLER 7.50

Lager with Sprite.

Domestic Imported Bottles (12 OZ)

BUD LIGHT 3.95

MILLER LITE 3.95

COORS LIGHT 3.95

AMSTEL LITE 4.50

Non-Alcoholic (12 OZ)

CLAUSTHALER AMBER, ERDINGER 5.50

IBC ROOT BEER 3.50



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