

GF – Gluten Free  
V – Vegetarian

# Munich Haus

GERMAN RESTAURANT

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.

## VORSPEISEN APPETIZERS

### MUNICH SAMPLER | 19.5

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

### GIANT BAVARIAN PRETZEL | 13

Served with obatzda and honey mustard

### GERMAN FRIED BABY PICKLES | 12

Breaded, fried with garlic herb mayo

### FRIED IMPORTED CAMEMBERT CHEESE (12) | 13

### GF ANY SAUSAGE WITH KRAUT | 11

#### POTATO PANCAKES (5) | 12

Sour cream, apple sauce

#### CHEESE & POTATO PIEROGIES (5) | 11

Fried and served with sour cream

#### PRETZEL-CRUSTED SCALLOPS | 16

Pounded scallops with a gourmet pretzel crust, creamy mustard sauce

#### ANNA'S GOLUMPKI | 12

Topped with marinara

## SOUP & SALAD

### MUENCHNER SALAD | sm 7 • lg 15

Our signature salad. Mixed greens, house made cucumber, bean, and slaw salads, carrots and croutons

ADD CHICKEN +6 | ADD SCALLOPS +10  
ADD ROQUEFORT DRESSING +3

### CLASSIC CAESAR SALAD | sm 8 • lg 16

Romaine lettuce tossed with croutons, parmesan cheese and house name dressing. Topped with a hard boiled egg and anchovies

### PRETZEL CRUSTED CHICKEN SALAD | 19

Served with seasonal fruit, walnuts, mixed greens and honey mustard ranch dressing

### BEEF GOULASH | 7c • 9b

### FRENCH ONION | 9

### SOUP DU JOUR | 5c • 7b

## OUR FAMOUS SCHNITZELS

SERVED WITH SOUP OR SALAD, & CHOICE OF TWO SIDES

MADE WITH CHICKEN +1 | MADE WITH VEAL +3 | SUB GOULASH SOUP +4 | SUB ROQUEFORT +3

### WIENER SCHNITZEL | 17

Tender pork loin lightly breaded, pan fried to a golden finish with lemon capers and anchovy

### CHICKEN SCHNITZEL | 17.5

"Wiener Style"

### JÄGER SCHNITZEL | 17.5

Served with our famous mushroom sauce

### HOLSTEIN SCHNITZEL | 17.5

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

### ZIGEUNER SCHNITZEL | 17.5

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

### RAHM SCHNITZEL | 17.5

Served with a creamy white sauce

### PAPRIKA SCHNITZEL | 17.5

*Hot and Spicy*

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

### SCHNITZEL BERLINER | 17.5

Sautéed onions, apples in a demi-glace

### SCHNITZEL LICHTENSTEIN | 17.5

Our own smoked ham, Swiss cheese and sliced tomato

### PARMIGIAN SCHNITZEL | 17.5

Topped with house made marinara and parmesan cheese

## LUNCH ENTRÉES

SERVED WITH SOUP OR SALAD, & CHOICE OF TWO SIDES

SUB GOULASH SOUP +4 | SUB ROQUEFORT +3

### Chicken

#### PRETZEL CRUSTED CHICKEN | 17.5

With creamy stone-ground mustard sauce

#### CHICKEN FRANCAISE | 17.5

Thinly sliced chkn dipped in egg, lemon, wine and pan fried to a golden crisp

#### CHICKEN REISLING | 17.5

Sautéed with mushrooms, scallions, and garlic in a Riesling cream sauce

### Seafood

#### PRETZEL CRUSTED HADDOCK "MEUNIÈRE" | 21

With Meuniere sauce

#### GF BROILED FRESH HADDOCK | 19.5

Lemon, butter, and breadcrumbs

### Old World Classics

#### BRAISED LAMB SHANK | 21

Garlic-rosemary Duxelle

#### POLISH PLATE | 16.5

Golumbki and kielbasa

#### GF ANNA'S GOLUMBKI | 16.5

Topped with marinara

#### V KÄSE SPÄTZLE | 17

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

#### GF PFÄLZER ROAST BRATWURST (2) | 19

#### GF NÜRNBERGER SAUSAGES (6) | 19

#### GF KNOCKWURST (2) | 19

#### GF CURRY CHICKEN SAUSAGE (6) | 19

#### GF KIELBASA (2) | 19

SIDES  
SPÄTZLE  
FRIES  
MASHED POTATOES  
SEASONAL VEGETABLES  
SAUERKRAUT  
RED CABBAGE

## SANDWICHES

SERVED WITH PICKLE GARNISH & FRIES

### CORNED BEEF REUBEN | 16.5

House-made corn beef, Swiss cheese, kraut, Russian dressing, on Rye

### SCHNITZELWICH | 16.5

Schnitzel, ham, cheese and tomato on a pretzel roll

### SMOKED TURKEY CLUB | 16.5

Smoked turkey, American cheese, lettuce, tomato, bacon and mayo

### HUBIE'S SAUSAGE SANDWICH | 15.5

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

### BAVARIAN BURGER | 17.5

8oz chuck burger, topped with our smoked ham, sunny side up egg, and American cheese served on a grilled pretzel roll

## PLATTERS

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

### BAVARIAN | 29

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

### WURST PLATTER | 26

Knockwurst, Pfälzer, Nürnberger, and Chicken bratwurst

### SCHNITZEL SAMPLER | 27

Jäger, Rahm, and Paprika

### POLISH PLATTER | 29

Golumbki, kielbasa, fried pierogi, and a boneless pork chop

From Our Own SAUSAGE KITCHEN

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

# BIER VON FASS DRAFT BEER

SEASONAL  
DRAFTS 13-16  
PLEASE SEE  
SERVER  
FOR OPTIONS

## 1. SPATEN PREMIUM LAGER

German lager with a well-balanced hop flavor and a smooth, malty finish.  
Alcohol by Volume: 5.2%

## 2. WARSTEINER DUNKEL

Rich dark amber with malty and subtle yeast tones.  
Alcohol by Volume: 4.8%

## 3. KÖSTRITZER SCHWARZBIER

Dark lager with chocolate and coffee hints, made with roasted malt.  
Alcohol by Volume: 5.0%

## 4. AYINGER BAVARIAN PILSNER

Fruitful barley flavor seasoned with noble hops, delivering a crisp, clean finish.  
Alcohol by Volume: 5.5%

## 5. RADEBERGER PILSNER

Full-bodied, complex pilsner with hops and a clean bitterness.  
Alcohol by Volume: 4.8%

## 6. WARSTEINER PILSNER

Crisp, refreshing everyday beer with a light malt flavor.  
Alcohol by Volume: 4.8%

## 7. WEIHENSTEPHANER KRISTALLWEISS

Luminous deep gold in color with fresh citrus aromas.  
Alcohol by Volume: 5.4%

## 8. WEIHENSTEPHANER KORBINIAN

Doppelbock with a full body and hints of fig, plum, toffee, nuts, and chocolate.  
Alcohol by Volume: 7.4%

## 9. ERDINGER WEISSBIER

Classic wheat beer with spiced malt aromas, bitter hops, and fruity notes.  
Alcohol by Volume: 5.3%

## 10. WEIHENSTEPHANER DUNKEL WEIZEN

Dark wheat beer — fruity yet refreshing, with hints of banana and caramel.  
Alcohol by Volume: 5.3%

## 11. FRANZISKANER WEISSBIER

Hefeweizen-style beer with a cloudy appearance and distinctive notes of clove.  
Alcohol by Volume: 5.0%

## 12. FORT HILL FRESH PICK

Bursting with Simcoe, Citra, and Mosaic hops, this IPA packs tropical punch.  
Alcohol by Volume: 5.6%

# WHITE WINE

## SYCAMORE LANE CHARDONNAY | 9/28

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

## HESS SELECT CHARDONNAY | 11/38

This California white wine has lush tropical fruit flavors. It is aged sur lie in oak.

## POMELO SAUVIGNON BLANC | 10/30

A crisp white wine, fruity with hints of grapefruit.

## AFFENTALER RIESLING | 10/30

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

## HENKEL TROCKEN BRUT SEKT | 10

Smooth and creamy with sparkling fruit flavors and a delicious lingering finish.

## NAHE AUSLESE | 10/30

A medium-sweet to sweet wine, characterized by intense, layered fruit flavors of apricot, honey, and citrus, balanced by vibrant acidity.

## SANTA MARINA PINOT GRIGIO | 9/29

Pale yellow in color, and contains aromas of citrus, nectarines, and peaches, with earthy tones.

## SYCAMORE LANE WHITE ZINFANDEL | 9/28

A fresh, light-bodied blush wine with crisp, delicate fruit flavors and berrylike aromas.

# BEER TOWERS

### TOWER 1

4 oz samples of our Draft Beers 1-6

### TOWER 2

4 oz samples of our Draft Beers 7-12

### TOWER 3

4 oz samples of our Draft Beers 11, 12, & Seasonal Drafts

# SPECIALTY DRAFT BEER

## HONEY WHEAT | 14

Weiss Beer with Bärenjäger Honey Liquor.

## COLA-WEISS | 10

Weiss Beer with cola—a popular German Brew.

## MÜNCHNER WEISS | 10

Raspberry-flavored Weiss Beer.

## RADDLER | 10

Lager with Sprite.

# GREEN'S GLUTEN-FREE BEER

## TRIPLE BLONDE ALE | 8.5

Alcohol by Volume: 8.2%

## INDIA PALE ALE | 8.5

Alcohol by Volume: 6.0%

# NON-ALCOHOLIC

## CLAUSTHALER AMBER | 6

## ERDINGER | 6

## IBC ROOT BEER | 4

# CLASSIC BOTTLES

## BUD LIGHT | 5

## COORS LIGHT | 5

## MILLER LITE | 5

# RED WINE

## SYCAMORE LANE MERLOT | 9/28

A smooth, medium-bodied red with black cherry aromas and oak-aged flavors.

## RODNEY STRONG MERLOT | 11/38

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

## SYCAMORE LANE CABERNET | 9/28

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

## HESS SELECT CABERNET | 11/38

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

## HEX VOM DASENSTEIN | 11/38

This German Pinot Noir has earthy and mineral qualities with classic notes of dark cherry, plum, and robust tannins. Its name translates to “The Witch of Dasenstein,” reflecting local lore.