GF – Gluten Free

Munich Haus
GERMAN RESTAURANT

Before placing your order, please inform your server if a person in your party has a food allergy.

VORSPEISEN APPETIZERS

MUNICH SAMPLER | 20
Fried cheese, potato pancakes, pierogi, fried pickle, Nürnberger sausage

GIANT BAVARIAN PRETZEL | 14
Served with obatzda and honey mustard

GERMAN FRIED BABY PICKLES | 13
Breaded, fried with garlic herb mayo

FRIED IMPORTED CAMEMBERT CHEESE | 14

GF **ANY SAUSAGE WITH KRAUT | 12**

POTATO PANCAKES (5) | 13
Sour cream, apple sauce

CHEESE & POTATO PIEROGIES (5) | 12
Fried and served with sour cream

PRETZEL-CRUSTED SCALLOPS | 17
Pounded scallops with a gourmet pretzel crust, creamy mustard sauce

ANNA'S GOLUMPKI | 13
Topped with marinara

OUR FAMOUS SCHNITZELS

SERVED WITH SOUP OR SALAD, & CHOICE OF TWO SIDES

CHICKEN +2 | VEAL +6 | SUB GOULASH SOUP +4 | SUB ROQUEFORT +5

SIDES: Spätzle, Fries, Mashed Potatoes, Seasonal Vegetables, Sauerkraut, Red Cabbage, Rice

WIENER SCHNITZEL | 24.5
Tender pork loin lightly breaded, pan fried to a golden finish with lemon, capers and anchovy

HOLSTEIN SCHNITZEL | 26
Vienna-style, topped with a fried egg, anchovy and capers

PAPRIKA SCHNITZEL | 25
Diced onions, bacon, celery, sautéed with a demi-glace

ZIGEUNER SCHNITZEL | 25
Sautéed with bell peppers, onions, and our signature pan gravy

JÄGER SCHNITZEL | 25
Served with our famous mushroom sauce

RAHM SCHNITZEL | 25
Served with Bechamel sauce

BERLINER SCHNITZEL | 25
Sautéed onions, apples in a demi-glace

SCHNITZEL LICHTENSTEIN | 26
Our own smoked ham, Swiss cheese and sliced tomato

PARMIGIAN SCHNITZEL | 25
Topped with house made marinara and parmesan cheese

ENTRÉES

SERVED WITH SOUP OR SALAD, & CHOICE OF TWO SIDES

SUB GOULASH SOUP +4 | SUB ROQUEFORT +5 | SUB FRENCH ONION +4

SIDES: Spätzle, Fries, Mashed Potatoes, Seasonal Vegetables, Sauerkraut, Red Cabbage, Rice

Chicken

PRETZEL CRUSTED CHICKEN | 25
With creamy stone-ground mustard sauce

CHICKEN RIESLING | 27
Sautéed with mushrooms, scallions, and garlic in a Riesling cream sauce

GF **CHICKEN FRANCAISE | 27**
Thinly sliced chicken dipped in egg, lemon, wine and pan fried to a golden crisp

Seafood

GF **PRETZEL CRUSTED HADDOCK "MEUNIERE" | 29**
With Meuniere sauce

GF **BROILED HADDOCK | 28**
Lemon, butter, and breadcrumbs

GF **MUNICH SCALLOPS | 32**
Scallops pounded thin, lightly breaded, and sautéed in a lemon butter sauce

PRETZEL SCALLOPS | 32
Pounded scallops with a gourmet pretzel crust, creamy mustard sauce

Beef & Lamb

GF **THE FAMOUS SAUERBRATEN | 29**
Marinated braised beef, traditional sauce

GF **"VIENNA STYLE" FILET MIGNON | 40**
Served over our famous mushroom sauce

GF **BRAISED LAMB SHANKS | 34**
Garlic-rosemary Duxelle

GF **"ROASTBRATEN" NY STRIP SIRLOIN | 39**
Topped with fried onions and served over burgundy mushroom sauce

OLD COUNTRY BEEF ROULADEN | 29
Tender beef sliced thinly and rolled up with mustard, bacon and a pickle, served with our signature pan gravy

SOUP & SALAD

MÜNCHNER SALAD | SM 8 • LG 16
Our signature salad: mixed greens, house-made cucumber, bean and slaw salads, carrots and croutons
ADD CHICKEN +5 | ADD SCALLOPS +10
ADD ROQUEFORT DRESSING +5

CLASSIC CAESAR SALAD | SM 9 • LG 17
Romaine lettuce tossed with croutons, parmesan cheese and house dressing, topped with a hard boiled egg and anchovies

PRETZEL CRUSTED CHICKEN SALAD | 20
Served with seasonal fruit, walnuts, mixed greens and honey mustard ranch dressing

BEEF GOULASH | 8C • 10B

FRENCH ONION | 10

SOUP DU JOUR | 6C • 8B

From Our Own SAUSAGE KITCHEN

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

GF **PFÄLZER ROAST BRATWURST (2) | 20**

GF **NÜRNBERGER SAUSAGES (6) | 20**

GF **KNOCKWURST (2) | 20**

GF **CURRY CHICKEN SAUSAGE (6) | 20**

GF **KIELBASA (2) | 20**

PLATTERS

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

BAVARIAN | 30
Pfälzer & Nürnberger bratwurst, sauerbraten, Jäger schnitzel, and a potato pancake

GF **WURST PLATTER | 27**
Knockwurst, Pfälzer, Nürnberger, and Chicken bratwurst, and pan gravy

SCHNITZEL SAMPLER | 28
Jäger, Rahm, and Paprika

POLISH PLATTER | 30
Golumpki, kielbasa, fried pierogi, and a boneless pork chop

VEGETARIAN PLATTER | 26
Fried pickles, potato pancakes, Beyond Meat sausage and seasonal vegetable

VEGETARIAN

KÄSE SPÄTZLE | 20
Spätzle tossed in a creamy cheese sauce with sundried tomatoes, scallions, garlic, and herbs, topped with crispy fried onions
SERVED WITH SOUP OR SALAD

BEYOND MEAT SAUSAGES | 22
Two Beyond Meat sausages
SERVED WITH SOUP OR SALAD, & CHOICE OF TWO SIDES

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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Served with obatzda and honey mustard

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Breaded, fried with garlic herb mayo

FRIED IMPORTED CAMEMBERT CHEESE | 14

GF **ANY SAUSAGE WITH KRAUT | 12**

POTATO PANCAKES (5) | 13
Sour cream, apple sauce

CHEESE & POTATO PIEROGIES (5) | 12
Fried and served with sour cream

PRETZEL-CRUSTED SCALLOPS | 17
Pounded scallops with a gourmet pretzel crust, creamy mustard sauce

ANNA'S GOLUMPKI | 13
Topped with marinara

OUR FAMOUS SCHNITZELS

SERVED WITH SOUP OR SALAD, & CHOICE OF TWO SIDES

CHICKEN +2 | VEAL +4 | SUB GOULASH SOUP +4 | SUB ROQUEFORT +5

SIDES: Spätzle, Fries, Mashed Potatoes, Seasonal Vegetables, Sauerkraut, Red Cabbage, Rice

WIENER SCHNITZEL | 18
Tender pork loin lightly breaded, pan fried to a golden finish with lemon, capers and anchovy

JÄGER SCHNITZEL | 18.5
Served with our famous mushroom sauce

HOLSTEIN SCHNITZEL | 18.5
Vienna-style, topped with a fried egg, anchovy and capers

ZIGEUNER SCHNITZEL | 18.5
Sautéed with bell peppers, onions, and our signature pan gravy

RAHM SCHNITZEL | 18.5
Served with a creamy white sauce

PAPRIKA SCHNITZEL | 18.5
"Hot and Spicy" — diced onions, bacon, celery, sautéed with a demi-glace

SCHNITZEL BERLINER | 18.5
Sautéed onions, apples in a demi-glace

SCHNITZEL LICHTENSTEIN | 19
Our own smoked ham, Swiss cheese and sliced tomato

PARMIGIAN SCHNITZEL | 18.5
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 +5 | SUB FRENCH ONION +4

SIDES: Spätzle, Fries, Mashed Potatoes, Seasonal Vegetables, Sauerkraut, Red Cabbage, Rice

Chicken

PRETZEL CRUSTED CHICKEN | 18.5
With creamy stone-ground mustard sauce

GF **CHICKEN FRANCAISE | 18.5**
Thinly sliced chicken dipped in egg, lemon, wine and pan fried to a golden crisp

CHICKEN RIESLING | 18.5
Sautéed with mushrooms, scallions, and garlic in a Riesling cream sauce

Old World Classics

GF **BRAISED LAMB SHANK | 22**
Garlic-rosemary Duxelle

POLISH PLATE | 18
Golumpki and kielbasa

ANNA'S GOLUMPKI | 17
Topped with marinara

Seafood

GF **PRETZEL CRUSTED HADDOCK "MEUNIERE" | 22**
With Meuniere sauce

GF **BROILED FRESH HADDOCK | 20.5**
Lemon, butter, and breadcrumbs

From Our Own SAUSAGE KITCHEN

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

GF **PFÄLZER ROAST BRATWURST (2) | 20**

GF **NÜRNBERGER SAUSAGES (6) | 20**

GF **KNOCKWURST (2) | 20**

GF **CURRY CHICKEN SAUSAGE (6) | 20**

GF **KIELBASA (2) | 20**

VEGETARIAN

KÄSE SPÄTZLE | 18
Spätzle tossed in a creamy cheese sauce with sundried tomatoes, scallions, garlic, and herbs, topped with crispy fried onions

SERVED WITH SOUP OR SALAD

SOUP & SALAD

MUENCHNER SALAD | SM 8 • LG 16
Our signature salad: mixed greens, house made cucumber, bean, and slaw salads, carrots and croutons.

ADD CHICKEN +5 | ADD SCALLOPS +10

ADD ROQUEFORT DRESSING +5

CLASSIC CAESAR SALAD | SM 9 • LG 17
Romaine lettuce tossed with croutons, parmesan cheese and house dressing, topped with a hard boiled egg and anchovies

PRETZEL CRUSTED CHICKEN SALAD | 20
Served with seasonal fruit, walnuts, mixed greens and honey mustard ranch dressing

BEEF GOULASH | 8C • 10B

FRENCH ONION | 10

SOUP DU JOUR | 6C • 8B

SANDWICHES

SERVED WITH PICKLE GARNISH & FRIES

CORNED BEEF REUBEN | 17.5
House-made corned beef, Swiss cheese, kraut, Russian dressing, on rye

SCHNITZELWICH | 17.5
Schnitzel, ham, cheese and tomato on a pretzel roll

SMOKED TURKEY CLUB | 17.5
Smoked turkey, American cheese, lettuce, tomato, bacon and mayo

HUBIE'S SAUSAGE SANDWICH | 16.5
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 | 30
Pfälzer & Nürnberger bratwurst, sauerbraten, Jäger schnitzel, and a potato pancake

GF **WURST PLATTER | 27**
Knockwurst, Pfälzer, Nürnberger, and Chicken bratwurst

SCHNITZEL SAMPLER | 28
Jäger, Rahm, and Paprika

POLISH PLATTER | 30
Golumpki, kielbasa, fried pierogi, and a boneless pork chop

VEGETARIAN PLATTER | 26
Fried pickles, potato pancakes, Beyond Meat sausage and seasonal vegetable

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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%

BEER TOWERS

TOWER 1 | 16
4 oz samples of our Draft Beers 1–6

TOWER 2 | 16
4 oz samples of our Draft Beers 7–12

TOWER 3 | 16
4 oz samples of our Draft Beers 11, 12, & Seasonal Drafts

SPECIALTY DRAFT BEER

HONEY WHEAT | 14.5
Weiss beer with Blütenhonig honey liqueur

COLA-WEISS | 10.5
Weiss beer with cola — a popular German brew

MÜNCHNER WEISS | 10.5
Raspberry-flavored Weiss beer

RADDLER | 10.5
Lager with Sprite

CLASSIC BOTTLES

BUD LIGHT | 5.25

COORS LIGHT | 5.25

MILLER LITE | 5.25

GREEN'S GLUTEN-FREE BEER

TRIPLE BLONDE ALE | 9.5
Alcohol by Volume: 8.2%

INDIA PALE ALE | 9.5
Alcohol by Volume: 6.0%

NON-ALCOHOLIC

CLAUSTHALER AMBER | 6.25

ERDINGER | 6.25

ROOT BEER | 4.25

WHITE WINE

SYCAMORE LANE CHARDONNAY | 10 / 30
A dry, full-flavored white wine with fresh apple, citrus aromas, and light, rich notes.

HAUS RIESLING | 10 / 30

HESS SELECT CHARDONNAY | 12 / 40
This California white wine has lush tropical fruit flavors; it is aged sur lie in oak.

POMELO SAUVIGNON BLANC | 11 / 34
A crisp white wine, fruity with hints of grapefruit.

AFFENTALER RIESLING | 11 / 38
This sweet white wine comes from the Baden-Baden region of Germany.

HENKEL TROCKEN BRUT SEKT | 12
Smooth and creamy with sparkling fruit flavors and a delicious lingering finish.

NAHE AUSLESE | 11 / 34
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 | 10 / 30
Pale yellow in color, and contains aromas of citrus, nectarines, and peaches, with earthy tones.

CRANE LAKE WHITE ZINFANDEL | 10 / 30
A fresh, light-bodied blush wine with crisp, delicate fruit flavors and berry-like aromas.

RED WINE

SYCAMORE LANE MERLOT | 10 / 30
A smooth, medium-bodied red with black cherry aromas and oak-aged flavors.

RODNEY STRONG MERLOT | 12 / 40
This Sonoma County, California red wine offers deep, dark fruit flavors with soft tannins and a silky finish.

SYCAMORE LANE CABERNET | 10 / 30
A full-flavored red wine with cherry and black currant aromas and rich oak flavors.

HESS SELECT CABERNET | 12 / 40
This California red wine features soft tannins, youthful fruitiness, and is aged for 14 months in small oak barrels.

HEX VOM DASENSTEIN (PINOT NOIR) | 12 / 40
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.

Ayinger PRIVATBRAUEREI