GF – Gluten Free
V – Vegetarian

Munich Haus
GERMAN RESTAURANT

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

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

MADE WITH CHICKEN +2 | MADE WITH VEAL +6 | SUB GOULASH SOUP +4 | SUB ROQUEFORT +5 | UPGRADE TO FRENCH ONION SOUP +6

WIENER SCHNITZEL | 25
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 | 27
Sautéed with bell peppers, onions, and our signature pan gravy

JÄGER SCHNITZEL | 26
Served with our famous mushroom sauce

RAHM SCHNITZEL | 25
Served with Bechamel sauce

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

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

PARMIGIAN SCHNITZEL | 26
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 | UPGRADE TO FRENCH ONION SOUP +6

Sides
SPÄTZLE
FRIES
MASHED POTATOES
SEASONAL VEGETABLES
SAUERKRAUT
RED CABBAGE

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

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

Seafood

PRETZEL CRUSTED HADDOCK "MEUNIERE" | 29
With Meuniere sauce

BROILED HADDOCK | 28
Lemon, butter, and breadcrumbs

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

Vegetarian

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

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

BEYOND MEAT SAUSAGES | 22
Two Beyond Meat sausages

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

SOUP & SALAD

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

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 **NÜNBERGER SAUSAGES (4) | 20**

GF **KNOCKWURST (2) | 20**

GF **CURRY CHICKEN SAUSAGE (5) | 20**

GF **KIELBASA (2) | 20**

PLATTERS

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

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

WURST PLATTER | 27
Knockwurst, Pfälzer, Nünberger, 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

VEGETABLE PLATTER | 27
Fried pickles, potato pancakes, Beyond Meat sausage and seasonal vegetable

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MunichHaus
GERMAN RESTAURANT

VORSPEISEN APPETIZERS

MUNICH SAMPLER | 19.5
Fried cheese, potato pancakes, pierogi, fried pickle, and Nürnberger sausage

GIANT BAVARIAN PRETZEL | 14
Served with obatzda and honey mustard

GERMAN FRIED BABY PICKLES | 14
Breaded, fried with garlic herb mayo

FRIED IMPORTED CAMEMBERT CHEESE | 14

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

MADE WITH CHICKEN +2 | MADE WITH VEAL +4 | SUB GOULASH SOUP +4 | SUB ROQUEFORT +5 | UPGRADE TO FRENCH ONION SOUP +6

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 | 18.5
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 | UPGRADE TO FRENCH ONION SOUP +6

Sides
SPÄTZLE
FRIES
MASHED POTATOES
SEASONAL VEGETABLES
SAUERKRAUT
RED CABBAGE

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

Seafood

PRETZEL CRUSTED HADDOCK "MEUNIERE" | 22
With Meuniere sauce

BROILED FRESH HADDOCK | 20.5
Lemon, butter, and breadcrumbs

Old World Classics

GF BRAISED LAMB SHANK | 22
Garlic-rosemary Duxelle

POLISH PLATE | 18
Golumpki and kielbasa

ANNA'S GOLUMPKI | 17
Topped with marinara

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

From Our Own SAUSAGE KITCHEN

SERVED WITH SPÄTZLE, RED CABBAGE, & SAUERKRAUT

GF PFÄLZER ROAST BRATWURST (2) | 20
GF NÜNBERGER SAUSAGES (4) | 20
GF KNOCKWURST (2) | 20
GF CURRY CHICKEN SAUSAGE (5) | 20
GF KIELBASA (2) | 20

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

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 +3

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 | 18.5
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 & Nünberger bratwurst, sauerbraten, Jäger schnitzel, and a potato pancake

WURST PLATTER | 27
Knockwurst, Pfälzer, Nünberger, and Chicken bratwurst

SCHNITZEL SAMPLER | 28
Jäger, Rahm, and Paprika

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

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.