

APPETIZERS

WISCO TOTS 8.95

Wisconsin bleu cheese, thick-cut bacon, herb buttermilk dipping sauce

SMOKED SALMON & LATKES* 11.95

Norwegian smoked salmon, cheesy vegetable potato pancakes, red onion, capers, herb pistou, chive sour cream, lemons, microgreens

BRICK CHEESE CURDS 10.95

Local Widmer's Brick cheese, bread crumbs, garlic aioli

BRAISED SHORT RIB PIEROGIES* 10.95

House-made pierogies, house-braised short ribs, chive whipped potatoes, chive sour cream, microgreens

WISCO KETTLE CHIPS & DIP 4.95

Wisconsin russets, Wisconsin cheddar, Aleppo chili & chive sour cream

ASPARAGUS & ARTICHOKE DIP 9.95

Asparagus, artichokes, roasted shallots, spinach, red peppers, mustard, garlic, brick cheese, pumpernickel toast

HOUSE PRETZEL 8.95

Huge Miller Bakery Munich-style pretzel, Düsseldorf mustard, lager cheese sauce. **Add local Widmer's brick cheese spread 3.95**

MAPLE PRALINE BACON 6.95

Thick-cut applewood smoked bacon, pecans, pure maple syrup, brown sugar

BRAISED BOAR & CHEESE FLATBREAD 12.95

Thin pizza, herbed garlic cheese, boar, local Widmer's Brick cheese curds, red cabbage



SANDWICHES

Our sandwiches feature local Miller Bakery bread and are served with fries or house kettle chips and a pickle spear. Sub a petite Rocket salad or a cup of soup for 2.00

ROASTED BOAR 10.95

Sweet & sour black pepper sauce, red cabbage apple bacon slaw, pretzel hoagie

THE BRAT 11.95

Your choice of sausage; house-recipe jalapeño cheddar or Hungarian sausage. Laged onions, spicy pickle relish, lager cheese sauce, Düsseldorf mustard, kloud hoagie

GRILLED SHORT RIB & CHEESE* 13.95

House-braised short ribs, Muenster cheese, Butterkäse, horseradish mustard cream, crispy barbeque onions, sourdough

SCHNITZEL SAMMY* 11.95

Pork schnitzel, fried egg, sweet spicy relish, sweet hot mustard, kloud bun

SOUROUGH GRILLED CHEESE 11.95

Aged cheddar, Muenster cheese, Butterkäse, Ermitage Brie, local apples, herbed mushrooms, barbeque onions, sourdough

VEGGIE BURGER 9.95

Hazelnut, barley, red lentil, apple cider six-pepper blend aioli, lettuce, tomato, onion, kloud bun

CUBANO BAVARIANO 12.95

Bavarian ham, pecan-smoked pork shoulder, Wisconsin Emmentaler cheese, Düsseldorf mustard, house-pickled cucumber and radish, pretzel hoagie

KAISER KLUB* 13.95

Bavarian ham, thick-cut bacon, turkey, Muenster cheese, Butterkäse, garlic aioli, Boston lettuce, fried eggs, crispy fried shallots, kloud hoagie

SOUPS

Cup 3.95 / Bowl 5.95

Add pumpernickel 1.00

BIER CHEESE SOUP

Cheddar cheese, lager, bacon

SOUP OF THE DAY

Ask your server

SALADS

Add Chicken (3.95)

ROCKET 11.95

Organic arugula, local apples, pears, Wisconsin buttermilk bleu cheese, toasted almonds, honey lavender vinaigrette

BLACKBERRY CHICKEN AVOCADO 12.95

Organic arugula, iceberg lettuce, cage-free chicken, avocado, blackberries, red onion, marinated cherry tomatoes, red wine herb vinaigrette

SPINACH & BEET 10.95

Roasted beets, organic spinach, local La Clare Farms goat cheese, candied walnuts, fig vinaigrette

APRICOT GLAZED CHICKEN 12.95

Apricot-glazed chicken breast, Boston lettuce, fennel, leeks, preserved nectarine, dried fig, candied walnuts, sherry dijon vinaigrette

BLEU BACON WEDGE 9.95

Chopped bacon, Wisconsin buttermilk bleu cheese, red onion, marinated cherry tomatoes, cucumber, iceberg lettuce, bleu cheese dressing

SMASHED BURGERS

Our burgers are 1/3 lb fresh, grass-fed, grain-finished, prime beef smash patties that are free from any antibiotics and hormones served on Miller Bakery buns. Served with choice of fries or house kettle chips and a pickle. Sub any petite Rocket salad or cup or soup for 2.00

THE LUDWIG* 10.95

Almond bacon apple chutney, herbed garlic cheese, pretzel bun

THE MAXIMILIAN* 12.95

Thick-cut bacon, Butterkäse cheese, herbed mushrooms, roasted garlic, Kloud bun

BREWHOUSE* 11.95

Lager onions, thick-cut bacon, Muenster cheese, lager cheese sauce, dried tomatoes, kloud bun

CRANBERRY BRIE* 11.95

Cranberry chutney, Ermitage Brie, balsamic braised onions, rosemary aioli, pretzel bun

MUSHROOM MUENSTER* 11.95

Roasted mushrooms, thick-cut bacon, Muenster cheese, sourdough

GERMAN ELVIS* 10.95

Organic peanut butter, thick-cut bacon, laged onions, salted pretzel bun

THE BASIC* 7.95

1/3 lb smashed burger

ENTREES

SCHWEINSHAXE 18.95

A traditional Munich dish; bone-in pork roast, traditional sweet & sour black pepper sauce, red cabbage apple bacon slaw, smashed potatoes

PUFF PASTRY POT PIE 13.95

Carrots, onions, peppers, asparagus, peas, lentils, zucchini, artichokes, corn, herbed mushrooms, garlic, vegetable cream sauce, puff pastry, pretzel twist

WIENER SCHNITZEL* 17.95

Duroc pork, lemon caper cream sauce, fried egg, house spätzle, asparagus

CHICKEN SCHNITZEL 15.95

House spätzle, roasted sweet potatoes, asparagus, lemon garlic sauce, grilled lemon

PAN-FRIED WALLEYE 24.95

Cheesy vegetable potato pancakes, asparagus, lemon-Worcestershire butter sauce, capers, seared lemon

THE WURST DISH 18.95

One of each house-recipe sausage: jalapeño cheddar and Hungarian. Smashed potatoes, red cabbage apple bacon slaw, Düsseldorf mustard, dill mustard

BEEF TENDERLOIN STROGANOFF 17.95

Tenderloin, house spätzle, mushroom veal cream sauce, crispy onions, asparagus

ALL-WISCONSIN MAG SPÄTZLE & CHEESE 13.95

House spätzle, Wisconsin: Brie, Muenster, American, goat, Swiss, herbed garlic cheese sauce, house kettle chips. **Add house-recipe sausage or chicken for 3.95**

SIDES

LAGER CHEESE SAUCE 1.95

RED CABBAGE APPLE BACON SLAW 1.95

HOUSE SPÄTZLE 1.95

HOUSE KETTLE CHIPS 1.95

FRIES 2.95

SAUTÉED ASPARAGUS 3.95

SMASHED POTATOES 2.95

CHEESY VEGETABLE LATKE CAKES 3.95

DESSERTS

All desserts are made in house

GERMAN CHOCOLATE BROWNIE SUNDAE 7.95

German chocolate brownie, caramel pretzel ice cream, bier caramel, whipped cream

APPLE STRUDEL 7.95

Warm vanilla cream

COFFEE BENDER BIER-A-MISU 7.95

Surly Coffee Bender-soaked ladyfingers, mascarpone cream, cocoa powder

MORE FAHRVERGNÜGEN THAN LEDERHOSEN

Don't believe the stereotype. Germans can be fun. It just takes a bier or two to loosen them up. When most Milwaukeeans think German food, they think beige, boiled and served in places that haven't changed since their parents were kids. Imagine this stuffy, stiff stereotype as a Mercedes sedan. Efficient. Precise. Cold. We're more like a VW bus. Adventurous. Unique. Fun. There's a place for tradition, and that's bier. Our menu is another story. While it's German-inspired, we're much more focused on creating approachable, scratch-cooked dishes that pair great with our huge selection of German beers. Prost!