

GRILL & ROTISSERIE

SELF SERVICE JUST STEP ON UP...

OUR KITCHEN IS CLOSED MONDAYS

BUT OUR GRILL IS ALWAYS GOING...

ALL OF OUR SAUSAGES ARE SERVED W/ SAUERKRAUT
& YOUR CHOICE OF FRESH BREAD OR FRENCH FRIES

P.H. FRANKFURTERS

This is no regular hot dog (contains pork) 12

SMOKED POLISH KIELBASA

Just the way it is (contains pork) 12

BRATWURST

Pork sausage delicately seasoned 12

JALAPEÑO & CHEDDAR

FRANKFURTERS

Pork sausage 12

GRILLED CHICKEN SAUSAGE

Seasoned w/ garlic, & parsley 12

WEISSWURST

Bavarian veal sausage (contains pork) 12

THE FOLLOWING SERVED W/ YOUR CHOICE
OF ASSORTED SALADS OR FRENCH FRIES

WYCKOFF FARM TURKEY BURGER

Served w/ lettuce, tomato & onion

add American, Gorgonzola, or Gruyere cheese 13

STERLING BEEF BURGER

Served w/ lettuce, tomato & onion

add American, Gorgonzola, or Gruyere cheese 13

PORTOBELLO

& GRUYÈRE SANDWICH 11

OKTOBERFEST STYLE ROTISSERIE CHICKEN

Free range & naturally fed, seasoned w/ rosemary &
paprika 16

***ALL SAUSAGES AND THE ROTISSERIE
CHICKEN ARE GLUTEN FREE**

WINES

SPARKLING

GLASS BOTTLE

FREIXENET CAVA BRUT

BLANC DE BLANCS

9

30

Cava, Spain

ROSÉ

2016 JULIETTE ROSÉ

11

36

Provence, France

WHITE

2016 SAN PIETRO PINOT GRIGIO

9

30

Alto Adige, Italy

2015 SAINT VERNYLE CHARDONNAY

12

42

Auvergne, France

2015 THOMAS SCHMITT RIESLING

11

40

Mosel, Germany

2016 MOUNT RILEY

SAUVIGNON BLANC

11

36

Marlborough, New Zealand

RED

2015 RAMSAY PINOT NOIR

11

40

Napa Valley, CA

2014 JOEL GOTT

CABERNET SAUVIGNON

12

44

Napa Valley, CA

2015 TERRAZAS DE LOS ANDES

MALBEC

11

36

Mendoza, Argentina

2013 CHÂTEAU ALLÉGRET

BORDEAUX

11

36

Bordeaux, France

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Call 201 683 5465

APPETIZERS

- * 1/2 DOZEN FISHER ISLAND OYSTERS
Shipped directly from the island off the coast of the Atlantic Ocean. Served w/ homemade cocktail & mignonette sauce 14 (seasonal)
- V BAVARIAN SOFT PRETZEL
Warm from the oven, served w/ liptauer cheese & Haus-made grainy mustard 11
- * SAUTEED CALAMARI & SAUSAGE
W/ rosemary & a lemon-garlic Aioli 15
- * STEAMED BIER MUSSELS
In a piquant, smoky broth w/ minced root vegetables 16
- V GEBACKENER BRIE
Melting hot in a golden brown crust w/ toasted walnuts, hazelnuts & lingonberries 14
- WOOD PLANK STEAK TARTARE
Lean beef, piquantly seasoned w/ splash of Cognac 17
- V GEBACKENE CHAMPIGNONS
Crisped mushrooms w/ haus-made tartar 10
- CHARCUTERIE & CHEESE PLATTER 17
- *V VIENNESE BRUSSELS SPROUTS
Pan fried w/ sweet & spicy chili peppers 12
- V PAN FRIED POTATO PANCAKES
W/ Applesauce and sour cream 12

SALADS

- *V PILSENER HAUS SALAD
Marinated lentils, beets, cucumbers, red cabbage, & white bean salad 10
- ARUGULA SALAD
- *V W/ a lemon garlic & olive oil dressing, topped w/ shaved pecorino-romano cheese 9
- *V BEET SALAD
W/ boston lettuce, apples & feta cheese 9

SIDES

- * PARSLEY POTATOES 4
- * SAUERKRAUT 4
- * FRENCH FRIES 4
- * BRAISED RED CABBAGE 4
- SPÄTZLE 4
- PRETZEL DUMPLINGS 4
- * WHITE CABBAGE SALAD 4
- * VIENNESE CUCUMBER SALAD 4
- * BEET SALAD 4
- * LENTIL SALAD 4
- * WHITE BEAN SALAD 4

FOR THE KIDS

(served until 8:00pm; \$2 up-charge for ADULTS)

- * FRANKFURTER & FRIES
(with or without bun) 7
- GRILLED CHEESE & FRIES 7
- CHICKEN FINGERS & FRIES 7

SWEETS

- LINZER TORTE
W/ almonds, hazelnuts & raspberry jam 7
- PRETZEL BREAD PUDDING
W/ vanilla cream sauce & strawberries 7
- PALATSCHINKEN
Crepe w/ chocolate hazelnuts, raspberry jam or apricot jam 7
- APPLE STRUDEL
W/ whipped cream 7
- BITTER SWEET CHOCOLATE MOUSSE
W/ raspberries & whipped cream 7

SEASONAL SPECIAL

HAUS RADLER

Blanche De Bruxelles bier
w/ fresh lemon sorbet 9

ENTRÉES

WIENER SCHNITZEL

Tender pork cutlet served w/ parsley potatoes, cucumber salad & lingonberries 19

HAUS TURKEY SANDWICH

Roasted turkey breast sliced thin on sourdough rye bread, w/ cucumber, arugula, tomato, pickled onion & a lemon-garlic aioli 14

* SUMMER SALAD

Breast of local farm-raised free range chicken, w/ arugula, artichokes, radishes, portobellos & avocado, w/ a lemon garlic & olive oil dressing 17

SAUERBRATEN

Beef shoulder braised in red wine, apple cider, & juniper berries w/ pretzel dumplings, caramelized pearl onions, apple braised red cabbage & bacon 22

ROSEMARY ROASTED 1/2 CHICKEN

Local farm-raised free range chicken, barley corn and sauteed spinach 18

HAUS FISH & CHIPS

Dark ale battered Atlantic cod, lemon & herbs w/ tartar sauce 18

* 12oz NY STRIP STEAK

W/ a garlic herb butter or a green peppercorn cream-sauce, served w/ fries & sauteed spinach 30

CHICKEN PAPRIKASH

Local farm-raised free range chicken, braised in paprika, lemon zest, served w/ spätzle & sour cream 18

HUNGARIAN BEEF GOULASH

Served w/ spätzle 19

V KÄSESPÄTZLE

Homemade spätzle w/ cheese & caramelized onions served w/ cucumber salad (with or without bacon) 17

* GLUTEN FREE
V VEGETARIAN

Parents, we welcome you and your family to the Haus! We're proud to be a family place--but with all the hard surfaces, we're not a playground. For safety's sake, and in consideration of other guests, please keep your children close to you. Anyone under the age of 21 years old is not allowed in the establishment after 8pm. Thank You!