SNACKS

KARTOFFELPUFFER $8
Potato Pancakes. Served with Applesauce, Sour Cream or Mushroom Bacon Brown Gravy.

SCHOLZ SMOKEHAUS WINGS $10
PICK A SAUCE:
BBQ • Buffalo • Lemon Pepper • Dry Rub
Served with Ranch or Blue Cheese for Dippin.

GARTEN BIER CHEESE FRIES $10
Waffle Fries Loaded with Bier Cheese and Chef’s Pepper Mix.

REUBEN WAFFLE FRIES $15
Waffle Fries Smothered in Swiss Cheese, Sauerkraut, Corned Beef and Thousand Island Dressing.

GIANT SCHOLZ PRETZEL $11
Served with Bier Cheese, Garlic Butter and Dusseldorf Mustard.

SAUERKRAUT BALLS $9
Crunchy Fried Sauerkraut and Mashed Potato Balls. Served with a Sour Cream, Dill, Mustard Sauce.

PLATES

JAGERSCHNITZEL $15

WIENERSCHNITZEL $16
Tender, Thin Sliced Veal, Pretzel Breaded and Pan Seared. Served with Lemon Caper Aioli, Rotkohl and Spätzle.

BEEF TIPS AND SPÄTZLE $16
Braised Beef, Served In A Creamy Brown Gravy, Rotkohl and Spätzle. Topped with Caramelized Onions and Mushrooms.

SAUSAGES $11
Served on a bun with Waffle Fries

1. PICK A SAUSAGE:
Bratwurst • Dunkel Brat • Weisswurst • Pepperwurst • Jackalope • Venison • Schweinwurst • Veganwurst

2. PICK A TOPPING:
Sauerkraut • Rotkohl • Caramelized Onions

3. PICK A SAUCE:
Dusseldorf • Dijon • Creole • Yellow • Bier Garten BBQ

SAMMIES

Served With Waffle Fries

REUBEN SAMMY $15
Griddled Rye, Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing. Served with a Pickle Spear.

CHICKEN SAMMY $13
Grilled or Fried. Served with Roasted Garlic, Sage Aioli, Romaine, Tomato.

SCHNITZEL SAMMY $15
Pretzel Breaded Weiner Schnitzel, Lemon Caper Aioli, Rotkohl.

SCHOLZ HAUS BURGER $13.5
1/2 lb Angus Patty Topped with Sharp Cheddar Cheese and Sauce. Lettuce, Tomato, Onion, Pickle on the side. Add Jalapeno $.50, Grilled Onions $1, Fried Egg $1.50, Avocado, Bacon $2

OTHER FAVORITES

SCHOLZ FRIED CHICKEN TENDERS $10
Boneless Battered and Fried Chicken Tenders. Served with Waffle Fries, Honey Mustard and Biergarten BBQ Sauce.

CURRYWURST $11
Smoky Denmark Local-Made Sliced Bratwurst and Bier Brat Dressed With Haus-Made Curry BBQ Sauce Curry Powder. Served With Waffle Fries and a side of Mayonnaise.

GERMAN WURST BOARD $15.5

GRILLED CHICKEN COBB SALAD $12
Grilled Chicken, Blue Cheese, Bacon, Hardboiled Egg, Avocado and Grape Tomatoes on a Bed of Romaine Lettuce. Served with Ranch Dressing.
**COCKTAILS**

**GINGER CHERRY LIMEADE $9.75**
Deep Eddy Vodka, Cherry Cider, Lime, Ginger Simple, Lemon-Lime Soda

**GARTEN MARY $13**
Deep Eddy Vodka, Haus Bloody Mix, Seasoned Salt, Pepperoncini, Cheese, Bacon, Willigan's Island Pickled Green Bean

**GLUHWEIN SPRITZ $8**
Chilled Haus Mulled Wine, Rambler Sparkling Water, Orange

**CIDER SIDECAR $12**
Brandy, Cointreau, Apple Cider, Lemon, Maraschino

**HONEY RADLER $6.00**
Featuring Bitburger Pilsner & Haus Honey Lemonade

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**DRAUGHT BEER**

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<th>Beer Type</th>
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<th>32oz</th>
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**ASK ABOUT OUR**

**ROTATING DRAFTS**

**BLOOD ORANGE PUNCH $8**
Bounty Silver Rum, Blood Orange, Blackberry, Pineapple, Lime

**AUTUMN SHANDY $8**
Paulaner Oktoberfest, Bounty Spiced Rum, Pear-Honey-Vanilla Syrup, Ginger Brew, Cinnamon

**BLACK ROSE $11**
Zubrowka Bison Grass Vodka, Blackberry, Rosemary, Lime

**DRUNKEN PEAR $9**
Nine Banded Whiskey, Pear Nectar, Honey, Ginger, Lemon

**EARLY RISER $9**
Tanqueray Gin, Earl Grey Tea Syrup, Lemon, Lavender

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**PLEASE ask YOUR SERVER**

**ABOUT OUR CURRENT WINE SELECTION**