

## FROM THE GARDEN

- Mushroom & Goat Cheese Toast** ..... 12  
Braised Mushrooms, Goat Cheese, Pickled Red Onions, Arugula, Balsamic Glaze
- Kale Caesar** .....12  
Kale, House Made Caesar Dressing, Fried Quinoa, Pretzel Croutons, Parmesan
- Shaved Sprouts** ..... 11  
Brussels Sprouts, Cranberries, Spiced Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette
- Seasonal Spaetzle** ..... 17  
English Peas, Roasted Corn, Tomatoes, Kale, White Wine Butter Sauce  
Add To Any Entree:  
Salmon +7 Add Veggie Patty +6 Add Chicken +5

## SNACKS

- Fried Pickles**..... 8  
Spicy Bacon Mayo
- Dry-Rub Smoked Chicken Wings** ..... 10  
Curry Ketchup Glaze, Peanuts, Blue Cheese Sauce
- Harlan Chips** ..... 8  
House Made Chips. Blue Cheese, Bacon, Scallions
- Munich-Style Steamed Mussels** ..... 11  
Weiss-Bier. Smoked Sausage. White Beans  
Add Fries \$14
- Bavarian Pretzel** ..... 10  
Gruyere Cheese Fondue
- Pierogies** ..... 9  
Caramelized Onion, Sour Cream
- Curry Wursts** ..... 8  
Smoked Sausages in Curry Ketchup, Molasses, Brown Sugar

## SANDWICHES

- Park City Pit'wich** ..... 13  
French Onion Dipped Sliced Beef. Aged Cheddar, Horseradish Sauce, Pretzel Roll
- Haus Burger**..... 14  
Cheddar Ale, Bacon, Lettuce, Tomato
- Haus Veggie Burger**..... 12  
House Made Veggie Patty, Sliced Swiss, Lettuce, Tomato, Lemon Dill Aioli
- Haus Smoked Salmon Burger**..... 14  
Lettuce, Tomato, Aged Cheddar, Ramp Aioli

## FAMILY STYLE

**Chef's Selection of Sausages,  
Pork Ribs, Beer Can Chicken,  
Potato Salad, Sauerkraut & Pickles**

- HALF HAUS [Serves 2-3] ..... 49  
FULL HAUS [Serves 4-6].....95

## HAUS FAVORITES

- Spit Boasted 1/2 Chicken** ..... 19  
Dunkel-Brined, Sauerkraut, Potato Salad
- Crispy Pork Shanks** ..... 19  
Braised Red Cabbage, White Bean Stew
- Pan Seared Salmon** ..... 22  
Citrus Rice, Roasted Corn, English Peas, Dill Caper Beurre Blanc
- Steak Au Poivre** ..... 23  
Peppered Steak, Au Poivre Sauce, Fries
- Jaeger Schnitzel** ..... 19  
Braised Red Cabbage, Potato Salad, Mushroom Sauce
- Park City Fish and Chips**..... 15  
Beer Battered Cod, House Made Tarter Sauce. Fries

## BUTCHER BLOCK FOR 2 ..... 24

1 Chefs Selection of 3 Cured Meats & 3 Local Cheeses  
Housemade Pickles. Mustards & Honey

## A LA CARTE

- Cheddar Brats** pork ..... 7  
**Knockwurst** pork beef ..... 5  
**Weisswurst** veal ..... 5  
**Kielbasa** pork ..... 5  
**Sabrett Foot-Long** beef ..... 6  
**Spicy Italian** pork..... 7  
**Duck & Foie Gras** ..... 8  
**Chorizo** pork ..... 7  
**Chicken Fennel** ..... 7  
**Pretzel or Sweet Roll** \$1 .50  
**Belgium Cut Fries** \$4

### TOPPINGS (TWO PER WURST)

Sauerkraut / Cheddar Ale Sauce / Marinara Sauce /  
Roasted Corn Relish / Pickled Red Onion / Diced White  
Raw Onion / Coleslaw / Caramelized Onions & Peppers /  
Parmesan / Bacon Mayo / Pickled Jalapeños / Cherry  
Pepper Relish / Creole Mustard BBQ / Short Rib Chili /  
Curry Ketchup / Braised Red Cabbage

## SIDES

- Belgian Cut Fries** ..... 6  
Choice of Bacon Mayo, Curry Ketchup or Cheddar Ale Sauce
- German Potato Salad** ..... 4  
Red Bliss Potatoes, Bacon, Parsley, Grain Mustard
- Haus Kraut** ..... 4  
Sauerkraut, Kielbasa, Beer
- German Coleslaw** ..... 4  
Cabbage, Scallion, Vinegar
- Mac & Cheese** ..... 6  
Add Chorizo +3 Add Hot Dog +3

## SWEET

- Black and Tan Cheesecake** ..... 8  
Founders Breakfast Stout Reduction, Graham Cracker Crust,  
Chocolate Ganache, Toasted Marshmallow
- Warm Apple Strudel** ..... 8  
Vanilla Creme Anglaise

In accordance with local laws we are required to inform you that eating raw or undercooked fish, eggs or meat increases the risk of foodborne illnesses