BEVERAGES

BOTTLED WATER OR RAMBLER SPARKLING WATER $2
CANNED SODA $2
Coke, Sprite, Diet Coke, Dr Pepper
TOPO CHICO $3
Original, Lime or Grapefruit
RED BULL $4
ST. ARNOLD’S ROOT BEER BOTTLE $3.55
UNSWEET ICED TEA $2.45
COFFEE $2.65

SNACKS

KARTOFFELPUFFER $8
Potato Pancakes with Applesauce or Sour Cream
SCHOLZ SMOKEHAUS WINGS $9
Seven Slow Smoked Wings, choice of Haus Dry Rub or Tossed in Buffalo or Bier Garten BBQ
GARTEN BIER CHEESE FRIES $10
Waffle Fries Loaded with Bier White Queso and Chef’s Pepper Mix
REUBEN WAFFLE FRIES $13
Waffle Fries Smothered in Melted Swiss Cheese, Sauerkraut, Corned Beef & Thousand Island Dressing
GIANT SCHOLZ PRETZEL $10
Served with Bier Cheese, Garlic Butter & Dusseldorf Mustard

PLATES

JAGERSchnitzel $14
Thin Sliced Pork Loin, Pretzel Breaded and Pan Seared. Served with Mushroom, Bacon, Brown Gravy, Rhotkol & Spatzle
WIENERSchnitzel $16
Tender, Thin Sliced Veal, Pretzel Breaded and Pan Seared. Served with Lemon Caper Aioli, Rhotkol & Spatzle
BEEF TIPS & SPATZEL $14
Braised Beef, Served In A Creamy Brown Gravy, Spatzle & Sautéed Garlic Green Beans Topped with Caramelized Onions and Mushrooms

SAUSAGES $10
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

SAMMY’S
Served With Waffle Fries

REUBEN SAMMY $14
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 Weinerschnitzel, Lemon Caper Aioli, Rotkohl

SCHOLZ HAUS BURGER $13
1/2 lb Angus Patty Topped with Sharp Cheddar Cheese and Sauce. Lettuce, Tomato, Onion, Pickle on the side. Add Jalapeno, Grilled Onions $1, Fried Egg $1.50, Avocado, Bacon $2

OTHER FAVORITES

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

CURRYWURST $11
Smoky Denmark Local-Made Sliced Bratwurst & Beer Brat Dressed With House-Made Curry BBQ Sauce Curry Powder. Served With Waffle Fries And A Side Of Mayonnaise

SMOKED TURKEY COBB SALAD $11
Smoked Turkey, Blue Cheese, Bacon, Hardboiled Egg, Avocado and Grape Tomatoes on a bed of Romaine Lettuce. Served With Ranch Dressing

GERMAN WURST BOARD $13.5
### Cocktails

**East Coast Crushes** $8

**Orange:** Deep Eddy Vodka, Curaçao, Lime, Fresh Pressed Orange

**Pineapple:** Flor de Caña Rum, Curaçao, Fresh Pineapple & Lime

**Ginger Cherry Limeade** $9.75

Deep Eddy Vodka, Cherry Cider, Lime, Ginger Simple, Lemon-Lime Soda

**Haus Margarita** $9.75

El Jimador Blanco Tequila, Cointreau, Fresh Lime

**Top Shelf Frozen Margarita** $12

Tequila Tromba Blanco, Cointreau, Lime

**Apple Armadillo** 9.75

Nine Banded Whiskey, Schoener Apfel, Lemonade, Grenadine

**Berlin Summer** 9.75

Deep Eddy Vodka, Woodruff Syrup, Apple, Lime, Mint

**Garten Mary** 13

Tito's Vodka, Haus Bloody Mix, Seasoned Salt, Pepperoncini, Cheese, Bacon, Willigan's Island Pickled Green Bean

**Texas Playboys Ranchwater** $13

Gem & Bolt Mezcal, Curaçao, Lime, Rambler Sparkling Water

### Please Ask Your Server About Our Current Wine Selection

**Honey Radler** $6.00

Featuring Bitburger Pilsner & Haus Honey Lemonade

Thanks for a 154 years of continued love and support. We love you Austin!