

# SPRITZENHAUS

33

KITCHEN HOURS: WEEKDAYS TIL 11PM - WEEKENDS- SAUSAGE TIL 12AM - FRIES AND PRETZELS TIL 2AM

\*All sausages are served on a pretzel bun\*

## Step 1 ————— Sausages

**BRATWURST** \$9  
pork, beef, spices

**KRAINERWURST** \$9  
smoked garlic pork & beef, chipotle aioli

**CHICKEN** \$9  
free range chicken, sundried tomato aioli

**ARGENTINIAN** \$10  
artisanal beef sausage, rosemary, garlic

**BIALA KIELBASA** \$10  
local polish pork sausage, spices

**BUFFALO** \$12  
spice adobo chipotle

**RABBIT & VEAL** \$11  
organic rabbit, mango chutney

**DUCK** \$13  
bacon / chipotle / fig spread

**VENISON** \$11  
handmade, organic spices

**VEGETARIAN** \$11  
apple wood sage, balsamic reduction

## Step 2 ————— Toppings

**\*CHOOSE ONE FREE TOPPING PER SAUSAGE**

-ONIONS AND PEPPERS

-SAUERKRAUT

-JALAPENO-JICAMA COLESLAW

-CHORIZO CHILI W/CHEESE

**\*ADDITIONAL TOPPINGS \$2**

## ————— SIDES —————

**BELGIAN FRIES** \$6  
add truffle oil \$1  
CHOOSE ONE FREE SAUCE

**SIGMUND'S  
SOFT PRETZEL** \$4  
CHOOSE ONE FREE SAUCE

**BLACK KALE SALAD** \$11  
add chicken \$3  
Fresh lemon caesar dressing  
Pretzel bun croutons

## ————— DIPPING SAUCES

-Sweet & Spicy BBQ  
-Tartar Sauce  
-Greek Yogurt  
-Curry Chili Ketchup  
-House Sauce (ketchup/mayo/bbq/  
mustard blend)  
-Mustard Jalapeno Aioli  
-Blue Cheese Bacon Mayo  
-Chipotle Aioli  
-Maple Sriracha  
-Maple Banh Mi (sesame seed oil,  
sriracha, maple syrup, cilantro)

# SOUR/FUNK

**Avery El Gose** (4.5%, 12oz.) \$6 **(CAN=COOL)**  
(CO) Tart, unfiltered wheat with lime and sea salt.

**Sierra Nevada Otra Ves Gose** (4.5%, 12oz.) \$7 **(CAN=COOL)**  
(CA) Prickly pear cactus flourishes in the state's arid deserts, and grapefruit fills the Central Valley's flats. Together their fruity-tangy blend makes Otra Vez, whose tartness is true to the gose style, pop with character.

**Destihl Synchopathic Series** (6%, 12oz.) \$7 **(CAN=COOL)**  
(IL) Refreshingly tart and acidic sour ale

**Victory Sour Monkey** (9.5%, 12oz.) \$8  
(PA) "Hey brother! This is the sour monkey, dude. This beer is one sour brother from another mother, brother. Matter fact this beer is so sour your insides are gonna dry up like a corn husk in the dust bowl, dude. Still not sold on the bitter and canker-sore inducing pleasures of this Pennsylvania marvel? Well check this out, brother. At 9.5% alcohol this beer will fuck you up, dude." - Hulk Hogan

**Vanderghinste Old Bear** (5.5%, 11.2oz.) \$9  
(BEL) A great balance of fruitiness and gentle acidity. A wonderful and thirst quenching sour beer with a refreshing aftertaste.

**Cuvee Des Jacobins Cherry Kriek** (4.7% 11.2oz.) \$10  
(BEL) Unfiltered abbey ale made with cherry juice. A delicious cherry beer from our friends in Belgium.

**Grimm Artisinal Ales** ( 22oz.) \$23  
(NY) We get whatever we can from Grimm Brewing bi weekly. Please ask bartender for this weeks bottles.

**Bruery Terreux Tart of Darkness** (7.2%, 25oz.) \$40  
(CA) Bruery Terreux added their special blend of souring bacteria and wild yeasts to this traditional stout and watched nature take its course. The result is a perfectly tart yet dark and roasty, sour stout. This unique stout has notes of tart plums, roasted coffee, vanilla and oak.

\*CANS AND BOTTLES\*