

## Craft Bier of Bavarian Kings

Brewed under License and Supervision of Staatliches Hofbräuhaus in München. Our Biers are brewed on site strictly according to the German Purity Law "Reinheitsgebot" using only hops, malt, and water.

### Draft Bier Specialties



#### Original Lager

(5.2 % Alc. by Volume)  
A traditional full flavored German Lager with a crisp finish. The Bier Hofbräuhaus has been famous for since 1589.



#### Dunkel

(5.5 % Alc. by Volume)  
For centuries Munich's favorite Bier. Dunkel translates to "Dark" lager. It is medium bodied, easy to drink, with simple roasted malt flavor and slight caramel undertones.



#### Hefe Weizen

(5.4 % Alc. by Volume)  
A specialty born in Munich – loved by the world. A fairly sweet old-style Wheat Bier brewed to create a wonderful combination of banana and clove flavor and aroma.

### Brewmaster's Seasonal Selections

Please ask your server for seasonal selection.



**BUY A LITER  
OF ANY  
BIER, KEEP  
THE STEIN  
FOR ONLY AN  
ADDITIONAL  
\$11**

Keg Tapping Celebrations of our Seasonal Bier the First Wednesday of each month at 7pm

### Hofbräuhaus Pittsburgh Monthly Biers

**January: "Schwarz Bier" (Black Lager)** (5.5% Alc. by Volume) A Dark Lager with an opaque, black color, and a full chocolaty flavor. Rich blends of caramel and chocolate malts create a malty, sweet flavor with moderate hop character.

**February: "Doppel Bock" (Bockbier)** (8.0% Alc. by Volume) A rich, complex full bodied Double Bock Bier with dominant flavors of caramel and toasted barley malt and a fine hoppy finish.

**March: "Märzen"** (5.8 % Alc. by Volume) Märzen is our "March" Bier. This is an amber colored Bier with a rich malty character. There is a hint of hops and the overall profile is smooth and very drinkable.

**April: "Hopfen Spezial" (Pale Lager)** (5.8 % Alc. by Volume) An Amber Pale Lager with a slightly higher alcohol level and a rich amount of hops.

**May: "Maibock" (Bockbier)** (7.2 % Alc. by Volume) A rich, flavorful Bock to celebrate the coming of Spring. It's noticeably malty and sweet, with a warming alcohol note.

**June: "Hopfen Weizen"** (5.4 % Alc. by Volume) A Hefe Weizen with an aggressive hop presence. It has banana and clove characteristics complemented by earthy and citrusy hop flavor and aroma.

**July: "Pils" (Pilsner)** (5.0 % Alc. by Volume) Golden in color, clean, crisp, and refreshing but with a bit more hops added for a satisfying flavor.

**August: "Sommer Weizen"** (5.6 % Alc. by Volume) A darker, maltier version of the Weizen Bier with the same banana and clove characteristics. It's less sweet, but has a wonderful roasted flavor.

**September: "Oktoberfest" (Märzen)** (6.3 % Alc. by Volume) A flavorful Lager with a slightly spicy hint of hops in flavor and finish. A little fuller than our Hofbräuhaus Lager.

**October: Pittsburgh "Festbier" (Märzen)** (6.0 % Alc. by Volume) A flavorful Amber Lager with a slightly spicy hint of hops in flavor and finish. The Bier was made to celebrate the wedding of Prince Ludwig in this original form.

**November: "Dunkel Weizen" (Dark Wheat Unfiltered)** (5.4% Alc. by Volume) A Wheat Bier that has a dark roasted malt base with the fruitiness of a regular Hefe Weizen. A brew so well balanced that both wheat Bier and dark Bier drinkers will love!

**December: "Weihnachtsbier" (Märzen)** (5.5 % Alc. by Volume) Bring in the holiday season with our festive Christmas Lager. A flavorful malty, Amber Lager with a nice hop "spiciness" in the finish that will spread good cheer!

### Desserts

**Apfel Strudel** \$5.99  
Traditional German Apple Strudel. Imported from Bavaria and served warm with Vanilla and Raspberry Sauces.

**Bavarian Cream Puff** \$5.99  
Flaky Puff Pastry filled with Homemade Cream & lightly dusted with Powdered Sugar. Ask your server about our seasonal flavors.

**Chocolate Stout Cake** \$5.99  
Fudge Ganache accented with hints of Malt and Coffee sandwiched between layers of Dark Chocolate Stout Sponge Cake, all topped with Creamy Chocolate Mousse "head".

**Schwarzwälder Kirsch Torte** \$5.99  
Traditional Black Forest Chocolate & Sweet Cream Layer Cake. Three layers of moist Chocolate Cake with delicious Cherry Filling sprinkled with Chocolate Shavings.

**Cinnamon Sugar Pretzel** \$3.99  
Our famous fresh baked Soft Pretzel coated with Cinnamon & Sugar. Served with our Homemade Cream Cheese Icing.

### History of Hofbräuhaus

Founded 1589  
Munich, Germany

1516 - Twenty-four years after Columbus sailed to America, the Bavarian Bier Purity Law, "Reinheitsgebot," limited beer to three ingredients: hops, malt, and water. Our beer has always been brewed according to this law.

1589 - One year after the Spanish Armada sailed for England, a scant seven generations before Columbus, Ohio was founded, a court brewery, "Hof" (court) "bräuhaus" (brew house) was established by Duke William V. The brewing took place on the grounds of the court.

1606 - Brewery operations were moved to the Platzl. This is where the Hofbräuhaus am Platzl has been standing for over four hundred years. For the next 222 years, only members of the court could drink Hofbräu beer at the Hofbräuhaus.

1810 - King Maximilian I gave his son Crown Prince Ludwig and Ludwig's bride, Princess Therese, a large wedding reception with horse racing, amusements, and most important, free beer. This was the first "Oktoberfest".

1828 - Now King Ludwig I opened the Hofbräuhaus to the general public and added food to the fare. The king personally decreed that anyone could come to drink at the Hofbräuhaus.

1878 - General and past-President Ulysses S. Grant visited the "Court Brewery" twice in one day.

1896 - Brewing was moved to Hofbräukeller and Hofbräuhaus am Platzl was remodeled to become the most famous beer hall in the world.

1935 - Wiga Gabriel from Berlin composed the world famous Hofbräuhaus song. The company name changes from Königliches Hofbräuhaus (The Royal Hofbräuhaus) to Staatliches Hofbräuhaus (The State-owned Hofbräuhaus).

1937 - Future President John F. Kennedy got caught trying to smuggle out a clay Hofbräuhaus stein.

2003 - Hofbräuhaus Newport opened in the Greater Cincinnati area as the first authentic Hofbräuhaus in America.

2004 - Hofbräuhaus Las Vegas opened across from the Hard Rock Hotel and Casino.

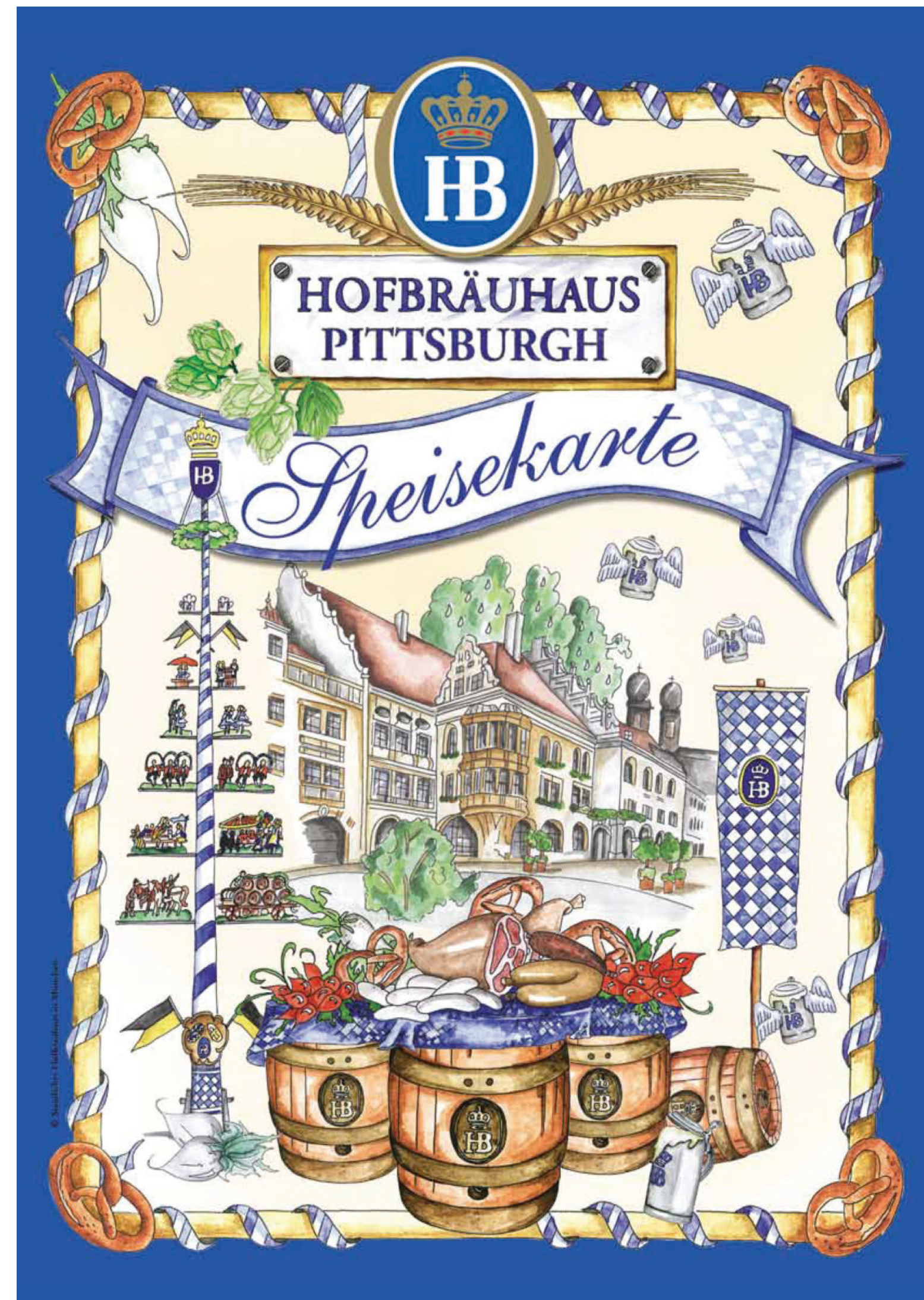
2009 - Hofbräuhaus Pittsburgh opened along the Monongahela River in SouthSide Works.

2013 - Hofbräuhaus Chicago opened in Rosemont, Illinois

2014 - Hofbräuhaus Columbus opened in Grandview Heights, Ohio.

2014 - Hofbrauhaus Cleveland opens in Cleveland, Ohio.

2015 - Hofbrauhaus St. Petersburg opens in St. Petersburg, Florida.



## Appetizers

### Hofbräuhaus Pretzels and Bier Cheese \$10.49

*Soft Dough Pretzels*  
Our Famous German Soft Pretzels with our Signature Homemade Bier Cheese.  
*Extra Bier Cheese* \$2.99

### IB Giant Pretzel Combo \$10.49

A Bavarian favorite served at the Oktoberfest and the Hofbräuhaus am Platzl. Great for sharing! Giant pretzel served with "Obatzda" Cheese, Sweet Bavarian Mustard, and our Signature Homemade Bier Cheese.

*Extra Mustard, Obatzda, or Bier Cheese* \$1.49 each

### Kartoffelpfannkuchen \$9.99

*(Potato Pancakes)*

Three Crisp and golden brown Potato Pancakes, served with Applesauce and Sour Cream.

*Extra Applesauce or Sour Cream* \$.99 each

### Frittierte Gewürz Gurken \$9.99

*(Fried Pickles)*

Dill Pickle Spears, breaded and lightly fried, served with Ranch Dressing.

### Sauerkraut Balls \$9.99

Lightly battered and golden fried Sauerkraut mixed with Ham, served with Honey Mustard.

### Tagessuppe \$4.49

Homemade Soup of the Day.

### Kartoffelsuppe \$4.49

Homemade *Creamy Potato Soup* with Vegetables and Smoked Bacon.

## Soups

### Spinach Dip \$10.49

Spinach, Onions, and Red Peppers tossed in a thick Parmesan Cream Sauce, served with two of our German Soft Pretzels and Seasoned Tortilla Chips.

### The "Works" Sampler \$15.99

*Please no substitutions on Samplers*  
Pretzels and our Signature Homemade Bier Cheese, Fried Pickles with Ranch Dressing, Potato Pancakes with Applesauce, and Sauerkraut Balls with Honey Mustard.

### Bier Cheese Fries \$9.99

Golden French Fries topped with our Signature Homemade Bier Cheese, Cheddar Cheese, Smoked Bacon, and Chives.

*Add Bratwurst Chili* \$1.49

### Nachos \$10.99

Fried Tortilla Chips topped with Hofbräuhaus Bratwurst Chili, Pico de Gallo, Jalapeños, Cheddar Cheese, and our Signature Homemade Bier Cheese.

### Pierogie \$11.49

Stuffed with Potato and Cheese, sautéed until golden brown, layered over a bed of Fried Cabbage with Bacon pieces, and topped with Frizzled Onions, Sour Cream, and Chives.

### Gulaschsuppe \$4.99

Homemade *Hungarian Goulash* with Rich Beef, Paprika, and Potatoes.

### Hofbräuhaus Bratwurst Chili \$4.99

Our Homemade semi-spicy Chili.

## Salads

### Munich Market Salad \$11.99

Chopped Romaine Lettuce mixed with Fresh Strawberries, Dried Cranberries, Glazed Pecans, Pineapples, Orange Slices, and Feta Cheese, served with Raspberry Poppy Seed Dressing.

**Add Grilled Atlantic Salmon\* topped with our Homemade Dunkel Bourbon Glaze \$4.99**

or  
**Add Grilled Chicken Breast \$3.99**

### Pittsburgh Steak Salad\* \$13.99

Hofbräuhaus Salad Mix topped with a Grilled Strip Steak, French Fries, Hard Boiled Egg, Cucumbers, Grape Tomatoes, and Cheddar Cheese, served with Ranch Dressing.

### Brewer's Cobb Salad \$12.49

Hofbräuhaus Salad Mix with Smoked Bacon, Smoked Turkey Breast, Bleu Cheese Crumbles, Hard Boiled Egg, Cucumbers, Cheddar Cheese, Grape Tomatoes and Sweet Corn, served with your Choice of Dressing.

### Haus Salad \$4.99

Hofbräuhaus Salad Mix, Red Onions, Grape Tomatoes, Cucumbers, Sweet Corn, Homemade Seasoned Pretzel Croutons, served with our House Cucumber Dressing.

*Homemade Cucumber Dressing, Ranch, Thousand Island, Bleu Cheese, Italian, Honey Mustard, Oil and Vinegar, Raspberry Poppy Seed, Fat Free Raspberry Vinaigrette.*

*\* All Salad Dressings are Gluten Free*

## Würstl

### Wurstplatte \$16.49

Grilled Bierwurst, Bratwurst, and Frankfurter: Our Sampler of Würsts served with Mashed Potatoes and Imported Sauerkraut.

### Münchner Bratwurst \$14.49

**2 Grilled Bratwürsts:** Pork Sausages served with Mashed Potatoes and Imported Sauerkraut.

### Schnitzel Wiener Art \$15.99

Classic breaded *Pork Cutlet* fried crisp and golden brown. Served with German Potato Salad, Fried Cabbage, and Cranberry Sauce.

**Holsteiner Style - Served with a Sunny Side Up Egg\***  
Add \$.99

### Jägerschnitzel \$16.49

Breaded *Pork Cutlet* fried crisp and golden brown, topped with a Burgundy Wine Mushroom Sauce. Served with German Potato Salad and Fried Cabbage.

## Hofbräuhaus Specialties

### IB Schweinebraten \$16.99

Tender, slow cooked *Pork Roast* with Vegetable garnish, dark Bier Sauce, Sauerkraut, and Potato Dumpling.

### Braised Classic Pork Shank (available after 5 pm) \$24.49

Our Classic *Pork Shank* hand seasoned, oven seared, and slow braised for hours. Served with Mashed Potatoes and Imported Sauerkraut.

### IB Knusprige Schweinehexen \$26.99

(available after 5 pm)  
Roasted crispy *Pork Shank* served with Sauerkraut, dark Bier Sauce and Potato Dumpling.

### Schmankerlplatte (for 2 People) \$33.99

*Bavarian Sampler Plate*

Schweinebraten, Schnitzel Wiener Art, and three kinds of Würsts. Served with Fried Cabbage, Mashed Potatoes, and Imported Sauerkraut.

## Beverages

Pepsi, Cherry Pepsi, Diet Pepsi, Mountain Dew, Mist Twist, Orange Crush, Root Beer, Lemonade, Raspberry Iced Tea, Unsweetened Iced Tea, Sweet Tea Coffee, Decaf Coffee, and Hot Tea.

**Add Haus Salad or Bowl of Soup to any Entrée for \$2.99**

\*Cooked to Order. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Borne Illnesses, especially if you have certain Medical Conditions.

IB Hofbräuhaus Signature Bavarian Dishes

## Haus Favorites

### Full Rack of Baby Back Ribs \$23.99

Tender, marinated *Baby Back Ribs* slow cooked for hours and smothered in Homemade Dunkel Bourbon Barbecue Sauce. Served with French Fries and Cole Slaw.

### Braumeistersteak\* \$22.99

**12 ounce Strip Steak** pan seared, topped with Seasoned Butter and Frizzled Onions. Served with Mashed Potatoes and Broccoli & Bier Cheese.

### Heidelberger Rahm Spätzle \$16.99

**Pulled Roasted Chicken and Spätzle** sautéed with Onions and sliced Mushrooms tossed in a Marsala Cream Sauce.

### Bier Cheese Chicken \$15.99

**Grilled Chicken Breasts** topped with Bier Cheese, sautéed Peppers and Onions, served with Mashed Potatoes.

## Sandwiches & Burgers

*Served with French Fries; Substitute for a Bowl of Soup or Haus Salad for \$1.99*

### Haus Reuben Sandwich \$11.99

Corned Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing on grilled Marble Rye Bread.

### SouthSide Club \$10.49

Black Forest Ham, Smoked Turkey, Swiss and American Cheeses, Bacon, Mayonnaise, Lettuce, and Tomatoes served on Marble Rye.

### Pretzel Sandwich \$10.49

Black Forest Ham and Swiss Cheese served on a Pretzel Bun and topped with our Signature Homemade Bier Cheese.

**Add Imported Sweet Bavarian Mustard \$.99**

### Pretzel French Dip \$11.99

Thinly sliced Roast Beef with Melted Swiss Cheese, Caramelized Onions on a toasted Pretzel Hoagie Roll, served with a side of Au Jus and Creamy Horseradish Sauce.

### Schnitzel Sandwich \$11.99

Fried breaded Pork Cutlet served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Brioche Bun, topped with our Signature Homemade Bier Cheese.

### Hofbräuhaus Fish Sandwich \$11.99

Lightly Breaded Cod Fillet served on a Hoagie Roll with Leaf Lettuce, Tomato, Red Onion, Pickles, and Tartar Sauce.

### Dunkel Bourbon Salmon\* \$18.99

**Pan Seared Atlantic Salmon Fillet** topped with our Homemade Dunkel Bourbon Glaze. Served with Mashed Potatoes and Chef's Vegetable Selection.

### Dunkel Bourbon Chicken \$15.99

**Grilled Chicken Breasts** topped with Homemade Dunkel Bourbon Glaze. Served with Mashed Potatoes and Chef's Vegetable Selection.

### Bier Battered Chicken Breasts \$15.99

Served with Mashed Potatoes, Seasoned Buttered Corn and topped with Homemade Country Gravy.

### Hofbräuhaus Hot Brown \$10.99

Smoked Turkey Breast and Black Forest Ham served on a Potato Pancake, topped with Swiss Cheese, our Signature Homemade Bier Cheese, Tomatoes, Smoked Bacon, and Parmesan Cheese.

### Cheeseburger\* \$10.99

Grilled and topped with American Cheese, served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Brioche Bun.  
**Add Smoked Bacon \$.99**

### Dunkel Bourbon Burger\* \$12.49

Grilled and topped with our Homemade Dunkel Bourbon Glaze, Provolone Cheese, and Smoked Bacon, served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Brioche Bun.

### Smoke-Haus Burger \$12.99

Grilled and topped with thick cut Cheddar Cheese, Crispy Onion Frizzles, Homemade Dunkel BBQ Sauce, and Smoked Bacon on a Brioche Bun.

### Gardenburger \$9.99

Vegan Burger served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Brioche Bun.

### Dunkel Bourbon Chicken Sandwich \$11.99

Bier Battered Chicken Breast with our Homemade Dunkel Bourbon Glaze, Provolone Cheese, Smoked Bacon, and our Sweet Mayonnaise, served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Brioche Bun.

### Wurst on a Bun \$9.49

Grilled Bierwurst, Bratwurst, or Frankfurter, on a Toasted Bun with Sauerkraut.