



NEW BERLIN

brewing company

PRETZELS / BREZELN

- PRETZEL STICKS** 9.99
Three soft pretzel sticks served with house beer cheese sauce
- THE COLOSSAL** 15.99
Aptly named giant pretzel served with 2 house beer cheese servings and dark ale mustard

SIDE DISHES / BEILAGEN

- GERMAN POTATO SALAD** 4.99
Potatoes, bacon, onions, and garlic in a vinegar
- HOUSE MADE SAUERKRAUT** 3.99
Grilled, house-made sauerkraut- *add bacon or jalapeno for \$1.00 each - take home a quart for \$7.99*
- RED CABBAGE** 3.99
Pickled red cabbage, apples, and onions - served either cold or hot, please let us know your preference
- CUCUMBER SALAD** 3.99
Thinly sliced English cucumbers and red onions in a sour cream and vinegar marinade
- FRENCH FRIES** 3.49
Side order of fries, tossed with salt and pepper
- CURRY FRIES** 3.99
Side order of fries, tossed with salt, pepper, and curry powder - please specify hot or mild curry
- LOADED BEER CHEESE FRIES** 6.99
Fries, tossed with salt and pepper, drenched in house beer cheese, and topped with bacon and spring onions
- SMOKED GOUDA BITES** ^{NEW!} 5.99
Goopy gouda mac 'n cheese fried into delicious bite-sized pieces -*now with 8 pieces per serving!*
- SPICY CAULIFLOWER BITES** 5.99
Breaded cauliflower - seasoned with a spicy batter - available with ranch dressing

SALAD / SALAT

- GERMAN SALAD** 7.99
Hydroponic lettuce blend, carrot, radish, red and green cabbage, heirloom tomatoes, cucumbers, red onion, and kalamata olives
- GERMAN SIDE SALAD** 4.99
As above - 1/2 size
- COBB SALAD** 9.99
Hearts of romaine topped with bleu cheese, egg, heirloom tomatoes, avocado, and bacon
- Add a grilled chicken breast to any salad* 5.00
- Dressings: House German Yogurt, Ranch, Italian

SPAETZLE / SPÄTZLE

- TRADITIONAL** 5.99
Spätzle (German egg noodles) with butter and parsley - *add bacon for \$1.00*
- KÄESPÄTZLE** 7.99
Spätzle with butter, house beer cheese and cream, and topped with paprika, fried onions and parsley - *add bacon or jalapenos for \$1.00 each*

SOUP / SUPPE

- SAUSAGE, POTATO, & CHEDDAR** 5.99
Friday & Saturday only during the Summer - served in a crock with a roll on the side - available to go in a quart for 9.99

CRAFT SODAS

- 20OZ (FREE REFILLS)** 2.99
Lemonade, Dr.Fusion, Cola, Cola Zero*, Ginger Ale, Ginger Beer, Lemon-Lime, Black Cherry, Root Beer & Unsweet Black Tea
- All sodas sweetened with cane sugar*
- *Cola Zero sweetened with aspartame*

COFFEE

- 32OZ FRENCH PRESS** 10.50
Brewed with locally roasted coffee from M & H Beans in North Canton. Served with as many mugs as you desire



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SAUSAGE / WÜRSTCHEN

CURRYWURST 9.99

Pressler Meats Bratwurst, braised in our IPA, and then smothered in house curry ketchup - please specify hot or mild curry

BEER BRAT 10.99

Pressler Meats Bratwurst, braised in our IPA, and served in an Ideal Bakery Luigi bun. Served with sauerkraut and bell peppers and a pickle on the side - *add bacon or jalapeno for \$1.00 each or caramelized onions for .50 - substitute a gluten-free bun for \$1.25 - substitute knockwurst for \$2.00*

VEGAN BRAT 11.99

Beyond Meat sausage, braised in our IPA, and served in an Ideal Bakery Luigi bun. Served with sauerkraut and bell peppers and a pickle on the side - *add bacon or jalapeno for \$1.00 each or caramelized onions for .50 - substitute a gluten-free bun for \$1.25*

SAUSAGE BOARD 35.99

2 Pressler's Beer Brats, 2 Knockwurst, and 4 Nurnberger-style mini sausage - served with sides of house-made sauerkraut, red cabbage, and potato salad. Serves 2-4.

Half order 17.99

AMERICAN FARE (SERVED W/ FRENCH FRIES)

GRILLED CHEESE 7.99

Texas Toast grilled cheese with either cheddar or American cheese and topped with parmesan . Served with a pickle on the side.

BLT 9.99

Texas toast with bacon, lettuce, tomatoes, and mayonnaise

FLATBREAD / FLAMMKUCHEN

CLASSIC 12.99

Crème fraiche (tangy white sauce) made with nutmeg and black pepper. With lardons (thick cut bacon), softened onions, and chives

SPINACH PESTO 13.99

Spinach Pesto (basil & spinach - no nuts) sauce. With red onion, sauteed mushrooms, roasted tomatoes, and feta cheese

PEAR & GOAT CHEESE 13.99

Crème fraiche (tangy white sauce) made with nutmeg and black pepper. With crumbled goat cheese, pears, thyme, and drizzled with honey

BIEROCK^{NEW!} 14.99

Crème fraiche (tangy white sauce) made with nutmeg and black pepper. With bierock filling (ground beef, spices, house-made sauerkraut, and fontina cheese) and chives

BRATZILLA^{NEW!} 15.99

Crème fraiche (tangy white sauce) made with nutmeg and black pepper. With bratwurst, bell peppers, softened onions, sauerkraut, parsley and drizzled with house beer cheese

ADDITIONAL TOPPINGS 1.00 ea

Softened onions, red onions, spinach, parsley, thyme, chives, spring onions, goat cheese, feta cheese, pears, artichoke, jalapeno, banana peppers, kalamata olives, roasted tomatoes, sauteed mushrooms, bierock filling, lardons, bratwurst, beer cheese drizzle, olive oil, honey *brie drizzle - \$2.00*

DESSERT

APPLE STRUDEL 9.99

Thinly sliced granny smith apples and rum raisins in a flaky pastry. Served with a white chocolate drizzle and powdered sugar. - *add a scoop of vanilla ice cream for \$1.99*

BELGIAN WAFFLE 7.99

Waffle with pearled sugar. Served with white chocolate and raspberry drizzle and powdered sugar. - *add a scoop of vanilla ice cream for \$1.99*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.