

NEW BERLIN BREWING COMPANY

PIZZA NIGHT

Pretzels

Pretzel Sticks — \$10.50

5 soft pretzel sticks served with a side of house beer cheese sauce

The Colossal — \$17

Aptly named giant pretzel served with 2 house beer cheese servings and dark ale mustard

Side Dishes

Cucumber Salad — \$5

Thinly sliced English cucumbers and red onions in a sour cream and vinegar marinade

Red Cabbage — \$5

House-made pickled red cabbage with apples, and onions
— served hot or cold

House-Made Sauerkraut — \$5

Grilled, house-made sauerkraut
— add bacon or jalapeno for \$1.00 each - take home a quart for \$9.00

German Potato Salad — \$6.50

Potatoes, bacon, onions, and garlic in a vinegar and mustard sauce
— served hot or cold

French Fries — \$5

Side serving of fries - tossed with salt and black pepper

Curry Fries — \$5.50

Side serving of fries, tossed with salt and pepper and curry powder - your choice of hot or mild curry

Loaded Beer Cheese Fries — \$9

Side serving of fries, tossed with salt and pepper, drenched in house beer cheese, and topped with bacon and spring onions

Gouda Bites — \$7

Goopy gouda mac 'n cheese fried into delicious bite-sized pieces

Spicy Cauliflower Bites — \$7.50

Breaded cauliflower - seasoned with a spicy batter - available with ranch dressing

Sauerkraut Balls — \$9.75

5 house-made sauerkraut balls, with bratwurst, cream cheese, and house-made sauerkraut

Salad

German Salad — \$9.50

Lettuce blend, carrot, radish, red and green cabbage, heirloom tomatoes, cucumbers, red onion, and kalamata olives
— add döner chicken - \$5.50

German Side Salad — \$5.50

As above - ½ size

Spätzle

Traditional — \$7.50

Spätzle (German egg noodles) with butter and parsley
— add bacon for \$1.00, add jaeger sauce for \$1.00

Käsespätzle — \$9.75

Spätzle cooked in butter, house beer cheese, and cream, topped with a three cheese blend, paprika, fried onions, and parsley
— Add bacon/jalapenos for \$1.00 - add döner chicken for \$3.00

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Pizza

Cheese — \$10.50

Red sauce with mozzarella/provolone blend - topped with oregano

Döner-roni — \$13.50

Red sauce with mozzarella/provolone blend, double pepperoni, and hot döner sauce - topped with oregano

Meaty Boy — \$15

Red sauce with mozzarella/provolone blend, pepperoni, sausage, and bacon - topped with oregano

– add bratwurst to make a "Meaty Man" \$1.00

Greek — \$16.00

Red sauce, mozzarella/provolone blend, banana peppers, kalamata olives, red onions, and feta cheese - topped with oregano

Chicken Alfredo — \$16

Alfredo Sauce, roasted chicken, spinach and roasted tomatoes, and mozzarella/provolone cheese - topped with black pepper and oregano

Chicken Pesto — \$19

Spinach/basil pesto sauce, roasted chicken, roasted tomatoes, red onion, feta cheese, and topped with olive oil and black pepper

Additional Toppings — 1.00 ea

Softened onions, red onions, feta cheese, goat cheese, jalapeno, banana peppers, kalamata olives, roasted tomatoes, roasted bell peppers, mushrooms, bacon, bratwurst, olive oil, honey, hot honey

Gluten-Free Crust — \$3.50

Sausage

Currywurst — \$14.50

Pressler Meats Bratwurst, braised in beer, and then smothered in house curry ketchup - your choice of hot or mild curry - served with a side of fries!

Beer Brat — \$16

Pressler Meats Bratwurst, braised in beer, and served in an Ideal Bakery Luigi bun. Served with house-made sauerkraut and bell peppers and a pickle on the side - Now served with a side of fries!

– add bacon or jalapeno for \$1.00 each or caramelized onions for .50 - substitute a gluten-free bun for \$3.50 - substitute knockwurst for \$2.00

Vegan Brat — \$17

Beyond Meat sausage served in an Ideal Bakery Luigi bun. Served with house-made sauerkraut and bell peppers and a pickle on the side - Now served with a side of fries!

– add bacon or jalapeno for \$1.00 each or caramelized onions for .50 - substitute a gluten-free bun for \$3.50

Desserts

Belgian Waffle — \$9

Waffle with pearled sugar. Served with white chocolate and raspberry drizzle and powdered sugar

– add a scoop of vanilla ice cream for \$1.99

Apple Strudel — \$10.50

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