

Zeppelin Hall

88 Liberty View Dr 07302 · +12017218888 · Updated: Jan 14, 2026

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APPETIZERS 7

Giant Pretzels

\$11.95

Your beers' best friend! Served with spicy brown mustard, sweet Bavarian mustard with our homemade Obatzda cheese on the side. Our pretzels are imported from Munich, Germany... Seriously!

Three Regular Size Pretzels

\$8.95

Served with Bavarian and honey mustard

Tomato Soup with Pretzel Grilled Cheese

\$8.95

House smoked fresh tomato pureed with herbs and vegetables topped with a muenster grilled cheese pretzel

Wings

\$10.95

Crispy hand breaded jumbo wings fried golden brown served with celery, blue cheese or ranch dressing and tossed in your choice of sauce: Buffalo, BBQ, or Sweet Chili

Chicken Tenders

\$10.95

Crispy, golden breaded chicken strips served with honey mustard and French fries on the side

Mozzarella Sticks

\$9.95

Battered mozzarella, fried & served with marinara sauce

Jalapeño Poppers

\$9.95

Jalapeño stuffed with cheese, breaded and fried

SALADS 3

Potato Salad

\$4.95

All around favorite homemade potato salad with a true Bavarian taste

Caesar Salad

AVAILABLE OPTIONS

Fresh Romaine lettuce served with Parmesan and pretzel croutons tossed with Caesar dressing

\$11.95

Small: \$5.95

Add Grilled Chicken For: \$3.00

German Beet Salad

AVAILABLE OPTIONS

Arugula, red and golden beets, artichoke hearts, pretzel croutons, cornichons and raclette cheese

\$11.95

Add Grilled Chicken For: \$3.00

BURGERS & SANDWICHES 9

The Hindenburger	\$16.95
Our juicy 8 oz. burger, topped with a quarter pound bratwurst smothered with sautéed onions, thick cut bacon, & your choice of cheese. American, Swiss, Pepper Jack, Muenster or Blue Cheese	
Grilled Bratwurst Sandwich	\$13.95
Our take on the Ruben sandwich. A thick cut slab of grilled Bratwurst covered with sauerkraut and melted swiss cheese topped with bacon served on a roll	
Crispy Chicken Sandwich	AVAILABLE OPTIONS
Crispy fried all white meat chicken on a toasted roll with lettuce, tomato, sliced onion and pickles with French fries.	\$13.95
Cheese: American, Swiss, cheddar, Pepper Jack, blue cheese or Muenster	Add Cheese for:
	\$1.00
Nashville Chicken Sandwich	\$13.95
Crispy house brined and breaded chicken with fiery Nashville hot sauce served with pickles and French fries	
Grilled Chicken Sandwich	\$13.95
Juicy marinated chicken breast grilled over an open flame with lettuce, tomato, onion & pickle served with French fries	
BBQ Burger	\$14.95
8 oz. juicy Black Angus burger topped with your choice of pulled pork or brisket with Cheddar cheese, pickled onions and jalapeño	
Hot and Spicy Burger	\$14.95
Some like it HOT!!! Our 8 oz. Black Angus beef burger, topped with sliced Andouille, Buffalo sauce and Pepper Jack cheese	
Cheeseburger	\$13.95
Char grilled, 8 oz. of angus beef. Choice of American, Swiss Cheddar, Pepper Jack, Muenster or Blue Cheese	
Veggie Burger	AVAILABLE OPTIONS
Dr.Praegers's California veggie blend burger topped with lettuce, tomato and pickles. Cheese: American, Swiss, cheddar, Pepper Jack, blue cheese or Muenster	\$10.95
	Add Cheese For:
	\$1.00
SMOKE HAUS BBQ 5	
Smoked Wings	\$12.95
Four whole smoked, grilled and so moist that you won't want to eat fried wings ever again!	
Pork Ribs	\$15.95
One lb St. Louis cut ribs marinated in a house dry rub and smoked until it falls off the bone	
Half Rotisserie Chicken	\$16.95
Half juicy rotisserie chicken with garlic and herbs	
Butcher's Pick	\$17.95
Selection of 3 meats from: Pulled Pork, Smoked wings, Smoked Andouille, and Brisket. Served with fries, pickled onions, and jalapenos	
The Bavarian Butcher	\$19.95
Soft, Giant pretzel served with your choice of 3 meats from Pulled Pork, Spare Ribs, Smoked Wings, Smoked Andouille, and Smoked Kielbasa with pickled onions	

FOR THE TABLE 5

Pit Master	\$26.95
Pulled Pork, Spare Ribs, 1/4 Smoked Chicken, and Smoked Andouille. Served with fries, pickled onions, and House Beer BBQ sauce	
Texas Family Platter	\$69.95
A combination of Backyard Half Chicken, 1 lb Smoked Wings, 1/2 lb Pulled Pork, 1/2 lb Baby Back Ribs and 1/2 lb Andouille Sausage served with French fries, sauerkraut, spicy cabbage, pickled onions, Haus Beer.B.Q sauce and Texas Rye Toast. Feeds 6 hungry people	
Ring of Fire	\$69.95
Our humungous pretzel topped with St. Louis ribs, smoked chicken, andouille sausage, pulled pork, sauerkraut, potato salad and spicy red cabbage	
Game on Fire	\$69.95
Our humungous pretzel topped with jalapeno poppers, Buffalo wings, mozzarella sticks, and French fries	
Bacon Mac and Cheese	\$15.95
Orecchiette in a creamy cheddar cheese sauce with crispy apple wood bacon bits topped with more crispy bacon	

SPECIALTY SAUSAGES 8

Full House Wurstplate	\$28.95
A mouth watering combination plate featuring our custom made luscious German sausages including Bratwurst, Kielbasa, Chicken Brat, Andouillie, and Cheese Brat with spicy cabbage salad, Rye bread and french fries	
Berliner Currywurst	\$15.95
Grilled sliced Bratwurst with Traditional red curry sauce, served with Spaetzle, Rye toast and Sauerkraut on the side	
Sausage Sampler	AVAILABLE OPTIONS
Enjoy your choice of 3 of our sample-sized grilled sausages: Bratwurst, Kielbasa, Andouille, Chicken Bratwurst, or Cheesy Bratwurst	\$14.95
	Add a Fourth Sausage for:
	\$2.00
Bratwurst	\$14.95
Huge half pound portions of our custom made luscious and mildly spicy German sausage made of pork & veal. Served with sauerkraut and fries	
Kielbasa	\$14.95
Our own special recipe of the popular pork and beef smoked 1/2 pound sausage. Served with sauerkraut and fries	
Andouille	\$14.95
Heavily smoked & peppery, this giant Cajun 1/2 pound sausage turns up the heat in the best way. Served with sauerkraut and fries	
Chicken Bratwurst	\$14.95
All chicken, a light and flavorful 1/2 pound sausage	
Cheese Bratwurst	\$14.95
Smoked 1/2 pound bratwurst sausage filled with chunks of cheddar cheese	

KIDS MEALS 3

Hamburger / Cheeseburger	\$7.95
Chicken Tenders	\$7.95
Golden brown and delicious strips of chicken breast	
Mac & Cheese	\$7.95
Does not come with fries	

DESSERT 2

Apple Strudel	\$9.95
Warm and flaky, golden pastry stuffed with apples, raisins and spices, served with whipped cream	
Molten Chocolate Chip Cookie	\$9.95
Fresh baked thick chocolate chip cookie oozing with molten chocolate lava served with Jagermeister chocolate sauce and berry compote	

BRUNCH 15

Bloody Marys & Mimosas	AVAILABLE OPTIONS
Ask about our Extreme Bloody Marys!	
12oz Tulip: \$4.00	
40oz Carafe: \$10.00	
Croque Madame	\$11.00
The French twist on grilled ham & gruyere cheese topped with homemade Mornay sauce, cheese & a sunny-side up egg.	
Served with shoestring fries	
Croque Monsieur	\$11.00
Grilled ham and cheese: nothing to scoff at. Baked ham & gruyere cheese with velvety Béchamel oozing out all over the place. Served with shoestring fries	
Brisket Omelet	\$11.00
In house smoked brisket with jalapenos, tomatoes and cheddar cheese served with home fries	
Veggie Omelet	\$9.00
Keep it light! Assorted seasonal vegetable omelet served with home fries.	
What Happened Last Night Omelet?	\$11.00
Don't worry; we know you don't remember a thing so we'll bring you back to life. Jalapenos, pepper jack cheese, sautéed onions, tomatoes, chopped mushrooms, brisket and smoked chicken topped with hollandaise sauce served with home fries	
Make Your Own 3 Egg Omelet	\$9.00
Choice of 3 toppings. Served with home fries. Additional topping \$2 each. Whole eggs or egg white, Spinach, tomatoes, jalapenos, mushrooms, sautéed onions, roasted peppers. Bacon, Brisket, BBQ Chicken, Pulled Pork. American, Muenster, Swiss, blue, cheddar, pepper jack	
Classic Eggs Benedict	\$10.00
Toasted English muffin topped with Canadian Bacon, poached egg & hollandaise sauce	
Brunch Burger	\$11.00
8oz Angus burger topped with fried egg, bacon, & tomato jam served with French fries	

Bacon & Eggs	\$9.00
Apple wood smoked bacon and 3 eggs done in your choice of style (scrambled, over easy, sunny side up, poached or boiled) with home fries	
Grilled 3 Cheese with Tomato Soup	\$9.00
Cheddar, Muenster and American cheese on brioche toast served with tomato basil soup	
Chicken Schnitzel Holstein	\$15.95
Golden fried, hand breaded all-white meat chicken breast topped with 2 sunny side up eggs served with home fries	
Brisket & Eggs	\$15.95
8oz sliced smoked Texas brisket served with 2 eggs any style and home fries	
Bagel Sandwich	\$6.00
Your choice of bagel from plain, everything or 7 grain with lettuce, tomato, onion & 2 eggs any style served with home fries	
NY Style Bagel	\$14.00
Your choice of bagel from plain, everything or 7 grain with cream cheese, sliced smoked salmon, tomato, red onion and capers served with home fries	

BELGIAN BEER 17

Trippel Karmelite, Golden Abbey Triple ABV 8.4% Tulip Glass	\$7.00
Fireplace Room	
Corsendonk Pater, Brown Abbey Ale ABV 6.5% Tulip Glass	\$7.00
Fireplace Room	
La Chouf, Strong Belgian Ale ABV 8.0% Tulip Glass	\$7.00
Fireplace Room	
Gulden Draak, Barley Wine ABV 10.5%	\$8.00
Fireplace Room	
Kwak, Strong Pale Ale ABV 8.4% Tulip Glass	\$7.00
Main Room Only	
Blanche de Bruxelles, Witbier ABV 4.5%	\$7.00
Main Room Only	
Monk's Cafe, Flemish Sour ABV 5.50% Tulip Glass	\$7.00
Main Room Only	
Wittekirk Wild, Sour ABV 5.0% Tulip Glass	\$7.00
Main Room Only	
Duvel Single, Golden Belgian Ale ABV 6.8% Tulip Glass	\$7.00
Rodenbach Fruitage, Fruity Sour ABV 4.2% Tulip Glass	\$7.00
Fireplace Room	
Leffe Blonde, Dinant, Belgium ABV 6.6% Tulip Glass	\$7.00

Fruli Strawberry Belgium, Melle, Belgium ABV 4.10% Tulip Glass	\$7.00
Piraat Ale, Ertvelde, Belgium ABV 10.5% Tulip Glass	\$7.00
Fireplace Room	
Palm, Steenhuffel, Belgium ABV 5.4%	\$7.00
Hoegaarden, Hoegaarden, Belgium ABV 4.9%	\$7.00
Stella Artois, Leuven, Belgium ABV 5%	\$7.00
Grimbergen Dubbel, Grimbergen, Belgium ABV 6.5% Tulip Glass	\$7.00

BELGIAN STYLE 9

Belgian Freeze, Winter Ale, New Jersey ABV 8.0%	\$7.00
Bruery Mischief Dry Hopped Belgian Ale ABV 8.5% Tulip Glass	\$7.00
Fireplace Room	
Troegs Mad Elf Winter Ale ABV 11% Tulip Glass	\$8.00
Ommegang Gnomegang, Cooperstown, NY, ABV 9.5% Tulip Glass	\$7.00
Main Room Only	
Blue Moon Belgian White Ale ABV 5.4%	\$7.00
Triple Horse Riverhorse, New Jersey ABV 10% Tulip Glass	\$7.00
Flying Fish Abbey Ale, Somerdale, New Jersey ABV 7.2%	\$7.00
Rosetta Sour Cherry by Ommegang, Cooperstown, NY, ABV 5.6% Tulip Glass	\$7.00
Ommegang Three Philosophers, Cooperstown, NY, ABV 9.7% Tulip Glass	AVAILABLE OPTIONS
	\$7.00
	\$8.00

OKTOBERFEST BEERS 3

Spaten Oktoberfest, Munich, Germany ABV 5.9%	\$7.00
Paulaner Oktoberfest Weiss, Munich ABV 6%	\$7.00
Hofbrau Oktoberfest, Munich ABV 6.3%	\$7.00

GOSE 2

Victory Cherry Gose, Downingtown, PA, ABV 4.7%	\$7.00
Ommegang Sour Ale, Cooperstown, NY, USA, ABV 6.9% Tulip Glass	\$7.00

STOUT 2

Love Stout Yards, Philly, PA, ABV 5.5%	\$7.00
Guinness, Dublin, Ireland ABV 4.2%	\$7.00

ALE 2

Lagunitas Cherry Jane, Petaluma, CA, ABV 5.5%	\$7.00
Fireplace Bar Only	
Lagunitas Little Sumpin Ale, Petaluma, CA, USA, ABV 7.5%	\$7.00

LAGER 1

Carlsberg Export, Copenhagen, Denmark ABV 5%	\$6.00
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WHEAT 4

Allagash White, Portland, Maine, USA, ABV 5.10%	\$7.00
Schofferhoffer Grapefruit, Frankfurt, Germany ABV 2.5%	\$7.00
Franziskaner Weissbier, Munich, Germany ABV 5%	\$7.00
Abita Purple Haze, Abita Springs, LA, USA, ABV 4.2%	\$7.00

PILSNER 2

Pilsner Urquell, Plzen, Czech Republic ABV 4.4%	\$7.00
Radeberger Pilsner, Radeberg, Germany ABV 4.8%	\$7.00
Fireplace Room	

IPA 6

Brewdog Hazy Jane, Ellon, Scotland ABV 7.2%	\$7.00
Dogfish Liquid Truth Serum, Milton, DE, ABV 6.8%	\$7.00
Sweetwater 420 Strain, Atlanta, GA, ABV 6.0%	\$7.00
Founders All Day IPA, Grand Rapids, MI, USA, ABV 4.7%	\$7.00
Jai Alai IPA, Tampa, FL, ABV 7.5%	\$7.00
Rated 99% on ratebeer.com	
Voodoo Ranger Imperial IPA, Fort Collins, Colorado ABV 7%	\$7.00

HARD CIDER 3

Rose Cider by Wolfer, The Hamptons ABV 6.9% Tulip Glass	\$8.00
Tastes like a dry sparkling rose wine!	

Stella Cidre, Leuven, Belgium ABV 4.5%	\$7.00
Down Fast Unfiltered Cider, Boston ABV 5.1%	\$7.00
NON-AICOHOIIC & GLUTEN FREE BOTTLES 2	
Non Alcohol: St Pauli Girl Bottle, Germany	\$6.00
Gluten Free: Redbridge Lager Bottle ABV 4%	\$6.00
BEER FLIGHTS 1	
Belgium - German - US Craft	\$8.00
LIGHT BEER 2	
Corona Light, Mexico City, Mexico ABV 4.10%	\$7.00
Coors Light, Golden, Colorado, USA, ABV 4.2%	\$6.00
BELGIUM BEERS 16	
Affligem Blonde, Belgium ABV 6.7%	\$7.00
Bright yellow-golden with a firm, dense head. Natural carbonation & a carefully balanced aroma of fresh bread, banana spice, citrus & hints of vanilla	
Gulden Draak, Belgium ABV 10.5%	\$9.00
A high fermentation beer with secondary fermentation. For the secondary fermentation, wine yeast is used. This barleywine can also be considered a desert beer. Highly rated	
Petrus Aged Ale ABV 7.3%	\$9.00
Belgium Aged 24-36 months in oak, This mother beer is rather sour with a bite like the best Brut Champagnes. A connoisseur's delight! The only one of its kind on the U.S. market	
Unibrou Trois Pistoles, Canada, ABV 9%	\$8.00
Strong Belgian type ale similar to a Port wine! Mellow in taste with an aroma of ripe fruits. It can be compared to an old porto and is brewed from well roasted malt. Rated 99 on rate beer	
Chimay Blue, Belgium ABV 9%	\$10.00
Distinguished by its Character of a strong beer. A beer whose fragrance of fresh yeast with a light, flowery rosy touch is especially pleasant. Rated 100 on rate beer	
Chimay Red Belgium ABV 7%	\$9.00
Topped with a creamy head, it gives off a light, fruity apricot aroma produced by the fermentation. This top fermented Trappist beer, refermented in the bottle, is rated 98 on rate beer	
Chimay White Belgium ABV 8%	\$9.00
The flavor comes from the smell of hops: above all it is the fruity notes of muscat and raisins that give this beer a particularly attractive aroma. The aroma complements the touch of bitterness	

Chimay Doree Belgium ABV 4.8%	\$9.00
Brewed in Scourmont Abbey was for long reserved for the monastic community and its guests and staff. Its refreshing aromas of hops and spicy are now yours	
Monks Cafe Sour Ale, Penn. ABV 5.5%	\$9.00
Monk's Cafe (Philadelphia, PA) has broken new ground on the Belgian front. The cafe has its own beer, a Flemish sour ale brewed by Van Steenberge in Ertvelde, East Flanders Belgium	
Saison Dupont, Belgium ABV 6.5%	\$10.00
Saison Dupont is a classic Belgian farmhouse ale. This is a beautifully balanced, complex beer that has a refreshing fruitiness and long, dry finish. It is bottled unfiltered. Rated 99 on RateBeer	
Unibrou Fin du Monde, Canada ABV 9%	\$8.00
The end of the world. The excellence of triple fermentation through a blend of special yeasts gives this malt beverage an exquisitely robust flavor of exceptional refinement. Rated 99 on Rate Beer	
Lost Abbey, Lost and Found, Calif. ABV 8%	\$14.00
Lost and Found Abbey Ale to pay homage to the great monastic breweries of Belgium. Like us we hope you'll take the time to discover a beer that breathes aromas of figs, raisins and candied fruits	
Rodenbach Fruitage Can ABV 5%	\$7.00
Rodenbach Fruitage is a refreshing fruit beer based on the unique Rodenbach beers aged in oak barrels, partly macerated with full red fruits	
Duvel Ale, Belgium ABV 8.5%	\$8.00
Bottle conditioned, strong, intense, and aromatic	
DullTeve (Mad Bitch) Belgium ABV 10%	\$9.00
Its high density stems from large amounts of pale malt increased with pale candy sugar in the brew kettle. Unfiltered, unpasteurized and bottle-conditioned. Rated 100% rate beer.com	
Game of Thrones Winter is Here Ommegang ABV 8.3%	\$17.00
A double white ale brewed with sea salt and hint of white pepper	

INTERESTING ALES, LAGERS AND PILSNERS 42

Alesmith IPA San Diego, ABV 7.2%	\$7.00
Rated 100 on Rate beer! AleSmith IPA showcases the versatility of American hops. Aromas of grapefruit and tangerine lead into an abundance of fresh pine and tropical fruit notes followed by a crisp, resinous bitterness. The complex hop profile is supported by a firm malt presence to create an incredibly flavorful and well-balanced IPA	
Aventinus, Germany, ABV 8.2%	\$8.00
Dark-ruby colored wheat doppelbock with a creamy fine head. Strong notes of ripe bananas, raisins and plums meet liquorice and roasty aromes. Full-bodied and warming, with a well-balanced and smooth finish	
Bruery Autum Maple, Calif. ABV 10%	\$20.00
Big, bold, spicy, oh so yummy and now fermented exclusively with Brettanomyces! Won the Gold in the Experimental Beer category at the 2010 World Beer Cup	
Troegs Mad Elf, Penn., ABV 10%	\$7.00
The combination of Cherries, Honey, and Chocolate Malts delivers gentle fruits and subtle spices. Fermented and aged with a unique yeast, this ruby red beer has significant warming strength that underlies the character of this Ale	

JW Lee's Harvest Ale England ABV 11.5%	\$11.00
This fully fermented strong ale has been brewed as a celebration of the brewers art since 1985. Harvest Ale can be enjoyed now or laid down like a vintage wine	
Double Bean Blonde by Schlafly CA, ABV 6.3%	\$7.00
Brewed with Ghanaian cocoa ribs and blended with a toddy of Tanzanian Coffee beans roasted by St. Louis' own Kaldi's Coffee, this luscious golden ale delivers the unmistakable flavors and aromas of coffee and the smooth richness of chocolate	
Arrogant Bastard by Stone Brewing Calif. ABV 7.2%	AVAILABLE OPTIONS
This is an aggressive beer. You probably won't like it. It is quite doubtful that you have the taste or sophistication to appreciate an ale of this quality and depth. Rated 99 by Ratebeer	Cans: \$7.00
	Bottles: \$10.00
Raging Bitch by Flying Dog, Maryland ABV 8.3%	\$7.00
Two inflammatory words, one wild drink. Nectar imprisoned in a bottle. Let it out. It is cruel to keep a wild animal locked up. Uncap it. Release it, stand back! Wallow in its golden glow in a glass beneath a white foaming head	
Luponic Distortion, Firestone Walker ABV 6.2%	\$8.00
It's an intentional departure from the heavier style of many IPAs. Instead, it aims for a razor-like brightness, providing a clean platform for the hop aromas to pop as vividly as possible	
Reale Extra, Italy, ABV 6.4% Italian IPA	\$12.00
The hops are varied especially in quantity: a huge amount is added in a different technique. All the hops are added during the last 10 minutes of the boil, using 3 times more than regular ReAle. The result is an explosion of perfumes, in a range from citrusy to resiny (pine resin and incense). The mouth feel is dry, with immediate bitterness, then it finishes with a beautiful, persistent tangerine note	
Wookey Jack, Firestone Walker, Calif. ABV 8.3%	\$8.00
Rich dark malts and spicy rye careen into bold citrus laden hops creating a new dimension in IPA flavor. This brew has been left unfiltered to retain all of its texture and character inside	
Jed's Hard Black Cherry Soda, N.Y. ABV 5.9%	\$7.00
Saranac's Black Cherry Cream recipe is one of the best out there. How could you go wrong with the fresh taste of black cherries and vanilla cream?	
Fruitwood by Founders ABV 8%	\$19.00
We took a crisp, light-bodied cherry ale and hid it away in oak barrels that have held both bourbon and maple syrup. After a lengthy stint, it emerged a changed beer, blanketed in notes of warm vanilla and earthy sweetness	
Founders DKML, ABV 14%	\$9.00
Here you have what could be the first malt liquor worthy of a glass. Typically a slighted style, we thought we would class it up with a stay in the wood and a healthy dose of dry-hopping. A huge hit of corn gives this one a smooth sweetness while its time spent aging in bourbon barrels will give you reason to share	
Founders Redankulous ABV 9%	\$8.00
Imperial Red IPA is a no frills, bold 9.5% ABV India Pale Ale. It pours a pleasing burnt amber with some sweetness due to the Caramalt and roasted barley used in the malt bill. The spicy, piney, tropical complexities of Chinook, Mosaic and Simcoe hops hit you right away with their dank aroma—and they stick around	
Dogfish Head Beer To Drink Music To ABV 6.8%	\$6.00
A liquid soundtrack for welcoming warmer weather, this blonde ale is a music-inspired tropical mash-up brewed with kiwi juice and hibiscus flowers	

Dogfish Head Sea Quench Ale ABV 4.9%	\$7.00
A session sour quencher made with lime peel, black lime and sea salt. It's a citrusy-tart union of three German styles of beer blissfully brewed into one. We begin by brewing a straightforward Kolsch with lots of wheat and Munich Malt, then we brew a salty Gose with black limes, coriander and our sea salt. We follow it all up with a citrusy-tart Berlinerweiss made with lime juice and lime peel	
Midas Touch by Dogfish Head ABV 9%	\$7.00
Midas Touch Golden Elixir is a beverage based on the residue found on the drinking vessels in King Midas tomb. Our recipe highlights the known ingredients of barley, white Muscat grapes, honey and saffron. Somewhere between a beer, wine and mead, this smooth, dry ale will please with Chardonnay or I.P.A. drinker alike	
Jed's Hard Orange Cream Soda N.Y. ABV 5.9%	\$6.00
If you love creamsicles then Jed's hard orange cream is the drink for you. Made with Saranac's hand-crafted orange cream soft drink blends the flavor of orange with sweet cream	
Not Your Father's Ginger Ale, Illinois ABV 5.9%	\$7.00
This is beer flavored with spices. We like to think of it as a refreshing ale with ginger, best served chilled or poured in a glass over ice	
Victory Golden Monkey, Pennsylvania ABV 9.5%	\$7.00
Enchanting and enlightening, this golden, frothy ale boasts an intriguing herbal aroma, warming alcohol esters on the tongue and light, but firm body to finish. Exotic spices add subtle notes to both the aroma and flavor. Strong, sensual and satisfying	
Aventinus Eisbock, Germany ABV 12%	\$9.00
The Wheat Doppelbock of Bavaria, has always been known to be the most intense and complex wheat beer in the world. Delicious aroma, lots of dried fruits, raisins, cherry, vanilla, dark chocolate and hints of woodiness. very complex and uncompromising. Rated 99 on Rate beer	
Edel-Weisse, Germany ABV 6.2%	\$8.00
All Organic beer from Schneider. Absolutely delicious; nicely balanced flavors of clove and banana with a malty, bready backbone. Just the right amount of carbonation	
Weihenstephaner Vitus, Germany ABV 7.7%	\$8.00
A light-coloured, spicy single-bock wheat beer, for both beer lovers and the beer connoisseur. Extra long and cold storage in our monastery cellars makes this single-bock a really special beer with full body and a distinctively great mouthfeel	
Double Jack, Firestone Walker, Calif. ABV 9.5%	\$8.00
Double Jack IPA Ian Imperial IPA. It features a big malty middle to cloak the high alcohol and mouth puckering hop bitterness. Huge tangerine, grapefruit and juicy fruit aroma blossom over the herbal blue basil and malt earthiness of this aggressive beer. Best enjoyed in moderation	
Wrought Iron IPA by Abita, New Orleans ABV 6.9%	\$7.00
Wrought Iron IPA embodies the resilient, indestructible nature of New Orleans. This India pale ale is forged with the intensity of Apollo, Equinox and Mosaic Hops. Brewed with pale ale malt	
Baladin Nora, Italy ABV 6.8%	\$11.00
Pours a hazy copper, aroma of light sweet malts, toasted grain, ginger, and other spices: ginger, black pepper, notes of caramel. Finish is spicy and well balanced	
Ettaler Doppelbock, Germany ABV 9%	\$10.00
The nose is filled with complex notes of figs, fruitcake, port, licorice, cherry, raisin chocolate, black toffee, coffee and caramel, while it tastes deliciously thick and chewy, with great complexity showing notes of fruits, coffee-roastiness, molasses, licorice, and toffee. This beer is a meal!	

Hitachino White Ale, Japan ABV 5.5%	\$10.00
Hitachino Brewed in the tradition of a Belgian style white beer with coriander, nutmeg, orange peel and orange juice. Hops: Perle, Styrian Golding	
Strubbe by Ichtegem, Belgium ABV 6.5%	\$10.00
Nice cherry, wine and oaky notes in the aroma with bit of sourness. In taste low fruity sweetness upfront with sour finish. Low to medium body, high carbonation. Nice	
Berlin Weisse, Victory ABV 5.2%	\$6.00
Moderately tart followed by light to flavors of lemon citrus and elderflowers (which taste like a combination of floral and berry notes). Light amounts of lingering tartness in the finish	
Not Your Fathers Root Beer ABV 5.9%	\$6.00
Root beer, the aroma is pure root beer, brown sugar and vanilla. And the flavor is exactly the same, Sweet	
1809, Professor Fritz Briem ABV 5%	\$9.00
Very traditional interpretation of the "Berliner Style" Weisse with an intense blend of lactic tartness and complex fruitiness. It is bottle-conditioned, unfiltered and unpasteurized. "1809" will age beautifully	
Strawberry Blonde, Buffalo Bill's ABV 5.2%	\$6.00
Enjoy the refreshing taste in every sip of Strawberry Blonde Ale with Ginger! This sessionable brew has fresh, floral notes of strawberry, and hints of spicy ginger	
Old Engine OilBlack Ale, Scotland ABV 6%	\$9.00
A superb, rich, full-bodied beer derived from a 1970s homebrewing recipe. Wickedly smooth chocolate dominates the flavor, nicely balanced by the bitterness of the hops. Rated 97% Ratebeer	
Burton Baton by Dogfish Head ABV 11%	\$8.00
Primary fermentation takes place in open vessels using two yeast strains, one American and one English. For added complexity, the beer is conditioned on barrel staves of French Oak for four months before being dry hopped with Glacier at the rate of a half-pound per barrel. This elixir is then blended 50/50 with 90 Minute IPA	
Who You Calling Wussie? By Stone, Calif. ABV 5.8%	\$7.00
A Flavorful pilsner, with European like malt. Full bodied with a balanced hop character	
Left Hand Stout Fade to Black ABV 8.5%	\$6.00
4X Medal Winner at the Great American Beer Festival. Pours black with licorice, espresso bean, molasses, and black cardamom notes	
Buffon Terreux CA, ABV 5.3%	\$19.00
Sour wit ale brewed with spices and aged in oak features some of the classic notes you'd look for in a wit, including banana, pear, vanilla, bubblegum, white pepper, lemon	
Monkey by Victory ABV 9.5%	\$7.00
Tastefully twisted to offer nuances of sweet fruit, and a sharp tang of tartness, this exhilarating combinations of flavors makes this brew a monkey all it's own	
Alagash Map 40 Stout ABV 7.7%	\$7.00
A Belgian-style stout blended with cold-brewed coffee. A light nuttiness accompanies tastes of chocolate, raisin, and a resounding coffee note	
River Horse Chocolate Porter N.J. ABV 6.5%	\$7.00
A brown porter brewed with dark roasted malts and add one pound of Chocolate per barrel, then add Vanilla beans. Wow	

CIDER 7

Zombie Killer Cherry Cider ABV 6%	\$12.00
Made with tart cherry juice, apple cider and star thistle honey. It is sweet but balances nicely with the tart cherries	
Rose Cider by Wolfer, The Hamptons, N.Y. ABV 6.9%	\$7.00
Tastes like a dry Rose wine! This unique hard cider is sourced from only the best New York State apples	
Bad Seed Hard Cider, ABV 5.5%	\$6.00
A hazy blonde ale cider. Tart apple with tart, crisp mineral notes	
Ironbound Hard Cider ABV 5.2%	\$7.00
Our fresh-pressed apples are from New Jersey and other nearby states—not China, where many "ciders" get their concentrate. This not only gives Ironbound Hard Cider its bold, fresh taste, but It also supports our local network of family farms	
Ace Pineapple Hard Cider, ABV 5%	\$6.00
Certified gluten-free. A marriage of pineapple and apple juice to make a thirst quenching cider that's deliciously refreshing anytime of the year	
Crafty Cranberry Cider, Apple and Cranberry ABV 5.5%	\$6.00
Taste of champagne, Apples a bit of tart cranberry. Light body with a dry finish. High carbonation	
Bad Seed IPA Cider, N.Y. ABV 6.5%	\$7.00
Is unlike anything you've ever tried before. A true dry brewed Cider with American Ale yeast and added Cascade hops. Strong, crisp, dry, with a beautiful scent of hops	

MAIN 11

Guacamole	\$9.95
Fresh house made Guacamole with tomatoes, onions, jalapenos, cilantro and lime juice served with corn tortilla chips	
Smoked Snapper Quesadilla	\$13.95
House smoked Red Snapper with cheddar jack cheese, sautéed onions and bell peppers served with Veracruzano Salsa, sour cream and guacamole	
Fried Oyster Tacos	\$9.95
Hand breaded blue point oysters fried golden brown in a warm tortilla topped with pico de gallo, pickled red onions and cilantro	
Elotes	\$6.95
Fresh grilled sweet corn topped with mayo, queso fresco crumbles, chili lime and cilantro	
Mayan Shrimp a la Plancha	\$15.95
Five jumbo head on Mayan shrimp seared and braised in Mexican spices	
Veggie Molcajete	\$16.95
Authentic Mexican stone bowl heated and filled with corn tortilla chips and mixed veggies with tender cactus and queso fresco in a roasted tomatillo salsa served with flour tortillas, rice and beans	
Chicken Molcajete For Two	\$18.95
Shredded chicken tossed is a roasted tomatillo salsa over corn tortilla chips with tender cactus, sautéed onions & peppers and queso fresco served with flour tortillas, rice and beans	

Skirt Steak Molcajete	\$23.95
Sliced Skirt Steak tossed in a roasted tomato salsa over corn tortilla chips with tender cactus, sautéed onions & peppers and queso fresco served with flour tortillas, rice and beans	
Molcajete de Puerco	\$18.95
Slow roasted shredded pork tossed in a roasted tomato salsa over corn tortilla chips with tender cactus, sautéed onions & peppers and queso fresco served with flour tortillas, rice and beans	
Halibut & Shrimp Molcajete	\$28.95
Seared Halibut and Mayan shrimp with Veracruzano salsa over corn tortilla chips with tender cactus, sautéed onions & peppers and queso fresco served with flour tortillas, rice and beans	
Churros	\$9.95
Classic fried Churros dusted with spiced cinnamon sugar served with tequila hazelnut chocolate sauce	

ROSÉ 1

Rosehaven Rose	\$27.00
Whispers of raspberry and strawberry are dotted by a hint of guava. Crisp acidity gives a nod to Provence while the California style shines through, delivering a delightfully refreshing finish	

WHITE 5

Giessen Sauvignon Blanc	\$29.00
A fresh and vibrant aroma with a base of rich tropical fruit but dominated by fresh lime and lemongrass aromas as well as a fresh herb note with a fresh, dry finish	
Cavit Chardonnay	\$26.00
Pale straw gold with visible light green shading. An enticing bouquet of ripe apple, lemon & tropical fruit. A complex & harmonious palate, concluding in a graceful finish	
Le Rime Pinot Grigio	\$28.00
Fruity, fragrant and harmonious. Fresh, floral, full and appropriately acidic. Succulent fruit flavors and crisp freshness	
Mionetto Prosecco	\$29.00
From Venice, Sparkling wine. Off dry. Light citrus aroma notes of nectar/honey	
The Seeker Pinot Noir	\$31.00
Aromas and flavors of sweet cherry fruit meld with earth and spice, balanced acidity and ripe fine tannin, to give this wine a long, smooth finish	

RED 2

Los Vascos Cabernet	\$29.00
Deep ruby red robe. Expressive nose With fruity aromas reminiscent of plums, blueberries and ripe blackberries that blend superbly with notes of bitter chocolate, coffee, cassis liqueur, and black Currants	
Cavit Merlot	\$28.00
With its ruby red color, round notes of plum, red cherry and a hint of chocolate, Cavit Merlot is perfect on its own, or when paired with pasta or grilled meats	

CHAMPAGNE 1

Moet & Chandon Imperial Brut Champagne

Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, and floral nuances. The palate is seductive, richly flavorful and smooth followed by a delicately fresh crispiness to reveal the magical balance of Champagne

\$79.00

TEXAN BBQ 6

St. Louis Pork Ribs

Smoked Andouille Sausage

Smoked Chicken Quarters

Beef Brisket

Pulled Pork

Smoked Whole Chicken Wings

SIDES 3

French Fries

Mac & Cheese

Potato Salad

ENTREÉS 6

Hot Dogs

Angus Sliders

Buffalo Wings

Chicken Tenders

BBQ Pork Ribs

Jalapeño Poppers

PRETZEL CEPTION 1

Imported Pretzilla Pretzel

Our Humongous Imported Pretzilla Pretzel filled with mini pretzels, pretzel bites, House made Obatzda cheese dip, Sweet Bavarian mustard, & honey mustard

\$16.95

SUMMER 3

Buffalo Wings

BBQ Wings

Hot Dogs (All Beef)

SAUSAGES 5

Bratwurst

Kielbasa

Andouille

Cheddar Brat

Chicken Brat

FARM TABLE 6

Mini Pretzel

Vegetable Spring Rolls

Spicy Red Cabbage Salad

Mixed Green Salad

Pierogies

Filled w/ Potatoes & Cheese

Mixed Vegetables

SANDWICH OR WRAPS 4

Turkey Club Wrap \$8.00

Chicken Caesar Wrap \$8.00

Tomato, Pesto & Mozzarella Wrap \$8.00

Pulled Pork with Spicy Slaw \$8.00

served on a roll

ENTREES 8

Chicken Schnitzel \$11.00

Half BBQ Chicken \$15.00

Sliced Smoked Brisket \$19.00

Smoked Whole Wings \$9.00

St. Louis Pork Ribs \$19.00

Pasta Primavera \$8.00

White Wine & Garlic Shrimp	\$15.00
Chicken Piccata	\$11.00

SIDE DISHES 7

German Style Potato Salad	\$4.00
Spaetzle	\$4.00
German Style Red Cabbage	\$3.00
Sauerkraut	\$2.00
Smashed Potatoes	\$3.00
Mixed Vegetables	\$3.00
French Fries	\$3.00

PARTY PLATTERS 4

Cheese Platter	\$7.00
Fruit Platter	\$7.00
Ring of Fire	\$65.00
Humongous pretzel filled w/ Assorted BBQ Items	
Game Night Platter	\$45.00

DESSERTS 3

Cupcakes	\$30.00
vanilla - chocolate	
Half Sheet	\$85.00
Serves 40 to 50 people	
Outside Food Fee	\$20.00

KEEP IT SIMPLE 1

Beer and Wine Only

SPICE IT UP A LITTLE 13

Absolute
Absolute Citron
Bacardi

Baileys	
Bombay	
Captain Morgan	
Firefly Whiskey	
Jack Daniels	
Jack Honey	
Southern Comfort	
Tanqueray Gin	
Three Olives	
Titos	

LET'S GO ALL IN 22

Absolute	
Absolute Citron	
Bacardi	
Baileys	
Bombay	
Captain Morgan	
Firefly Whiskey	
Jack Daniels	
Jack Honey	
Southern Comfort	
Tanqueray Gin	
Three Olives	
Titos	
Bombay Sapphire Gin	
Glenlivet 12 Yr	
Jameson	
Johnny Walker Black	

- Ketel One
- Makers Mark
- Patron Silver
- Patron Café'
- Bulleit Bourbon

ST. PATRICK'S WEEK! 6

Classic Corned Beef & Cabbage	\$16.00
Braised sliced brisket of corned beef, on a bed of steamed cabbage with carrots and boiled baby red bliss potatoes	
Bangers & Mashed Potatoes Colcannon	\$14.00
Grilled Irish sausages served with peas and colcannon (buttery mashed potatoes with leeks, onions, garlic and topped with crumbled bacon)	
Fish & Chips	\$16.00
Golden beer battered cod fillet served with French fries, homemade coleslaw and tartar sauce	
Irish Reuben Sandwich	\$14.00
Lean corned beef, piled high with thinly sliced Irish bacon, melted Swiss cheese, sauerkraut and Thousand Island dressing on toasted rye bread. With your choice of boiled potatoes and cabbage or French fries	
Blarney Stone Burger	\$14.00
Half pound Black Angus beef with thinly sliced Irish smoked bacon, melted Swiss or American cheese served with your choice of French fries or boiled potatoes and cabbage	
Corned Beef Sandwich	\$13.00
Sliced corned beef on rye bread with spicy mustard and sauerkraut served with French fries	

FEATURED DRINKS 2

Guinness	\$5.00
Jamesons	\$5.00