

Loreley Beer Garden

7 Rivington St 10002-1226 · +12122537077 · Updated: Jan 14, 2026

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COCKTAILS 10

Pimm's Cup **\$16.00**

Pimm's No. 1, Cointreau, Ginger Ale, Cucumber

Nitro Cold Brew Martini **\$16.00**

Rise Nitro Cold Brew, Tito's, Kahlua

Pumpkin Spice Cold Brew Martini **\$16.00**

Rise Nitro Cold Brew, Tito's, Pumpkin Puree

Strawberry Frosé **\$16.00**

Rosé, Vodka, Strawberry Puree, Mint

Bourbon Apple Cider *HOT* **\$16.00**

Makers Mark, Woodchuck Amber Apple Cider, Mint

Frozen Margarita **\$16.00**

Tequila, Triple Sec, Lime, Simple

Ruby Rosé Spritz **\$16.00**

Effen Rosè Infused Vodka, Ruby Grapefruit, Rosè Sparkling

Pineapple Margarita **\$18.00**

Espolon Silver, Cointreau, Pineapple Purée, Caramelized Pineapple

Red Sangria

Whiskey, Fresh Fruit

Rosé Sangria

Vodka, Fresh Fruit

ROSE 8

Bieler Père et Fils 'Sabine', France 2020

Naturally balanced between red fruit and acidity

Pinot Project Rosé , Italy 2020

Pure Pinot aromas with notes of raspberries & roses

The Pale by Sacha Lichine, France 2020

Aromatic freshness, subtle fruity notes, suave finish

Fleurs de Prairie , Côtes de Provence 2020

Delicate flavors of 'Wildflowers', strawberry, acidity

Cotes des Roses Gerard Bertrand, France 2020

White raspberry, cherry and lemon zest

Schloss Gobelsburg, Austria 2020

From the Zweigelt variety, sweet wild cherry, no acid

Cupcake Rosé, California 2020

Light fruit flavors, crisp balance on a Summer day

Mionetto Prosecco Rosé, Italy 2020

Well balanced acidity with refreshing notes of berries

REDS 4

Ecker Zweigelt, Austria 2018

Light bodied red, raspberry & blackberry notes

Blauer Pinot Noir, Germany 2018

Lots of strawberry, red fruits & a slight dryness

Ramsay Cab Sauvignon, California 2017

Traditional Cabernet. Hints of hazelnut & vanilla

Taymente Malbec, Argentina 2018

Bittersweet cocoa, toasty oak

WHITES 4

Berger Grüner Veltliner, Austria 2018

Austria's most famous grape: elegant and dry

Ronco dei Pinot Grigio, Italy 2018

Gorgeous Pinot Grigio from Italy's Friuli region

Sankt Anna Riesling, Germany 2015

Fresh peach with a hint of spice

Schlossmühlenhof Müller Thurgau

Dry, spicy and a bit smoky, Germany 2016

DRAFT BEER 9

Gaffel Kölsch

Our specialty, a top fermented ale from Cologne — 4.8% ABV

Reissdorf Kölsch

The best selling Kölsch in Cologne — 4.8% ABV

Kranz Kölsch

(Tray with eleven .2 Liter Glasses of Gaffel or Reissdorf Kölsch)

Bitburger Pilsner

Fresh, crisp and light Pilsner — 4.8% ABV

Radeberger Pilsner

Fresh, crisp and light Pilsner — 4.8% ABV

Spaten Lager

Traditional Munich lager aka “Helles” — 5.2% ABV

Weihenstephan Hefeweizen

Hefeweizen from the World’s Oldest Brewery — 5.4% ABV

Braufactum Progusta IPA

An America style IPA brewed in Germany — 6.8% ABV

Köstritzer Schwarzbier

Dark & creamy with chocolate & caramel aroma — 4.8% ABV

SEASONAL 5

Montauk Wave Chaser IPA

Perfectly balanced American IPA with citrus notes — 6.4% ABV

Hofbräu Oktoberfest

Crisp, Golden Festbier with noble hops — 5.8% ABV

Spaten Oktoberfest

The world’s first Oktoberfest beer, a true Märzen — 5.9% ABV

Weihenstephan Festbier

Deep gold, rich bodied, hoppy, seasonal Lager — 5.8% ABV

Oktoberfest Boots

1 Liter +2 | 2 Liter +20

BOTTLES & CANS 16

Reissdorf Kölsch

\$7.00

Augustiner Edelstoff

\$7.00

Aventinus Doppelbock

\$9.00

Aventinus Eisbock

\$10.00

Erdinger Non-Alc

\$6.00

Clausthaler Non-Alc

\$6.00

Founders All Day IPA	\$8.00
Bronx Pale Ale	\$8.00
Angry Orchard	\$8.00
Strongbow Apple	\$8.00
Strongbow Rosé	\$9.00
Magners Apple	\$7.00
Woodchuck Amber	\$7.00
Down East Cider	\$8.00
Raging Bitch IPA	\$8.00
Guinness	\$8.00

BEER FLIGHTS ¹

Beer Flights - Available Mon-Thurs

Tour of Germany 12 — Seasonal * 15 BOTTLES

SOUPS ²

Potato Soup	\$9.00
Potato soup with smoked bacon and croutons	
French Onion	\$9.00
Classic French onion soup with melted Swiss	

STARTERS ¹⁰

Pommes Rot Weiss	\$10.00
French fries with ketchup and mayonnaise	
Soft baked German Pretzels	\$13.00
Three pretzels served oven-fresh with mustard	
Giant Oktoberfest Pretzel	\$13.00
Cheese Platter	\$18.00
Bleu, Brie, Goat, Gouda & Aged Gouda	
Buffalo Wings	\$14.00
Deliciously crisp chicken wings smothered with our classic Buffalo sauce. \$0.50 Wings on Sundays 7-10pm	
Schnitzel Fingers	\$18.00
Strips of our famous pork Schnitzel, deep fried with spicy BBQ dipping sauce & French fries	

Sliders **\$16.00**

Three freshly-ground beef sliders topped with sharp cheddar, raw onion & dill pickles

Nachos **AVAILABLE OPTIONS**

Smothered in cheese and topped with black bean and corn salsa

\$16.00

Add Chorizo: \$5.00

Add Chicken: \$5.00

Guacamole **\$14.00**

Freshly made to order guacamole & chips

Beer, Bacon, Cheese Dip **\$9.00**

Radeberger, Cheddar, Gouda, Bacon, Onions, and Jalapeño Add to any order!

HAPPY HOUR 8

Draft Beer \$2 Off

All 1 Liter Steins **\$15.00**

All Pitchers **\$25.00**

Kranz Kölsch **\$30.00**

Glass Wine \$2 Off

Bottled Wine **\$25.00**

Beer Cans **\$5.00**

Beer Flight **\$11.00**

SALADS 3

Loreley Salad **\$16.00**

Light and fresh seasonal salad with cucumbers, carrots, apples, grapes and Gouda cheese topped with sliced almonds

Kale Caesar **AVAILABLE OPTIONS**

Crisp romaine lettuce topped with our crunchy croutons, classic Caesar dressing and shaved Parmesan

\$14.00

Add Chicken: \$5.00

Add Salmon: \$7.00

Avocado Salad **\$16.00**

Fresh avocado, cherry tomatoes, red onion, oranges, peppers & our citrus vinaigrette

SAUSAGES 6

Bratwurst with Bread **\$9.00**

One spiced Bratwurst with bread and mustard

Currywurst with French Fries **\$14.00**

One spiced Bratwurst sausage smothered with our famous curry tomato sauce & French fries

Wurstchen with Potato Salad	\$10.00
A German classic; two wieners & potato salad	
Weisswurst with Bread	\$14.00
Two Weisswurst sausages served with sweet Bavarian mustard and fresh rye bread	
Bratwurst Entrée	\$20.00
Two bratwurst sausages with sauerkraut and mashed potatoes	
Sausage Platter	\$22.00
Three Sausages, Smoked Bratwurst, Weisswurst & Wiener. Served with sauerkraut and mashed potatoes	

TACOS 2

Fresh Cod	\$18.00
Lightly fried cod, black bean & corn salsa, cilantro, chipotle mayo	
Grilled Chicken	\$18.00
Grilled Chicken, guacamole, black bean corn salsa, salsa verde, cotija cheese	

SPECIALS 1

Sausage Party

Five or Seven different kinds of sausages on a bed of beer marinated sauerkraut with bacon Weisswurst, Wiener, Smoked Bratwurst, Bauernwurst, Andouille, Bratwurst, Knackwurst

GERMAN 3

Reibekuchen	\$26.00
Potato pancakes with applesauce and lingonberries or with layers of smoked salmon +\$6	
Käsespätzle	\$24.00
Pan fried Spätzle, made fresh daily and layered with melted Cheese. Add bacon +\$2	
Cedar Grilled Salmon	\$25.00
Fresh Salmon grilled on a cedar plank with lemon & capers , served with spätzle & sautéed medley of seasonal vegetables	

SCHNITZEL 3

Wiener Schnitzel	\$25.00
Thinly pounded and breaded Pork loin, deep fried to crisp perfection	
Jäger Schnitzel	\$28.00
Our famous pork Schnitzel, smothered with our home made mushroom sauce	
Eggplant Schnitzel	\$20.00
Perfectly breaded and fried Eggplant Schnitzel with tomato sauce & sautéed vegetables	

SANDWICHES 7

Loreley Burger **\$18.00**

The best burger on the Lower East Side with grilled tomatoes, sautéed onions and Gouda cheese!

Schnitzel Sandwich **\$16.00**

Our famous pork Schnitzel, deep fried on a Kaiser roll with lettuce, tomato and mayo

Fish & Chips **\$16.00**

Fresh Cod, lightly battered & deep fried with French fries

Bratwurst Sandwich **\$15.00**

Grilled Bratwurst with Sauerkraut & Mustard on a Pretzel bun with French fries

Grilled Portobello **\$18.00**

Grilled Portobello, oven roasted tomato, pickled onions, lettuce and smoked gouda

Grilled Chicken **AVAILABLE OPTIONS**

Marinated chicken breast on a Kaiser roll with lettuce, tomato, and mayonnaise

\$16.00

Gouda Cheese: \$2.00

Beyond Burger **\$20.00**

6oz Beyond plant-based Burger with grilled tomatoes, sautéed onions and Gouda cheese

DESSERT ⁴

Black Forrest Cake **AVAILABLE OPTIONS**

Chocolate cake soaked in cherry liqueur & topped with whipped cream

\$11.00

Add Vanilla Ice Cream: \$2.00

Fried Ice Cream **\$11.00**

Vanilla Ice Cream dipped in our home made beer batter and deep fried

Cupcake Tower **\$20.00**

Ten Mini Cupcakes Great for Groups!

NY Cheesecake **\$10.00**

SIDES ⁷

Beer marinated Sauerkraut with bacon

Mashed potatoes, seasoned to perfection

French fries, Sweet Potato fries, Tater Tots

Potato Salad loaded with Prague ham

Homemade Potato Pancakes

Sautéed medley of Seasonal vegetables

Homemade Spätzle; a German specialty

BRUNCH SPECIALS ²

Chorizo & Egg Skillet

\$20.00

Chorizo, spätzle, roasted potatoes, peppers & onions, topped with two sunny side up eggs & melted Gouda

Potato Pancakes

AVAILABLE OPTIONS

Our famous potato pancakes with applesauce and lingonberries

\$20.00

Add Layers of Smoked Salmon:

\$6.00

BRUNCH ENTREES 9

Brunch Omelettes

Served with roasted potatoes & hollandaise

Black Forest Ham & Gruyere

\$14.00

Steak & Eggs

\$24.00

Grilled 12oz Skirt Steak topped with two eggs any style, served with roasted potatoes

Schnitzel & Eggs

\$20.00

Pan fried pork schnitzel, brown butter and caper sauce, bacon scrambled eggs, served with roasted potatoes

Eggs Benedict

\$20.00

Black forest ham, poached eggs, hollandaise served on homemade potato pancakes

Eggs Royale

\$22.00

Smoked salmon, poached eggs, hollandaise served on homemade potato pancakes

Buttermilk Pancakes

\$16.00

Fresh berries, cream cheese icing drizzle

Chicken Schnitzel & Waffles

\$20.00

Belgian waffle topped with spicy buttermilk Chicken Schnitzel

Cinnamon Rolls

\$14.00

Three freshly baked cinnamon rolls drizzled with cream cheese icing, served in a skillet
