



## APPETIZERS

**FLANNEL FRIES** GF, V upon request **8.00**  
Basket of pub fries with our special seasoning and served with Cedar Sauce.

**FLIGHT CLUB** **9.00**  
Six chicken wings tossed in house Buffalo sauce with our special bacon ranch dressing on the side.

**CHICKEN AND APPLE SPRING ROLLS** **8.25**  
Blend of chicken, apple, red onion & cilantro in a crispy roll and served with a zesty chili sauce.

**BIERE DE BRUSSEL SPROUTS** GF, V **7.75**  
Caramelized, sweet and tasty. Your mother would be proud.

**SLOPPY FRIES** **9.50**  
Flannel Fries topped with American cheese sauce, sloppy Shaun beef, and fresh jalapeño peppers.

**MR. PIGGY** **7.00**  
Decadent house fried pork rinds served with a light smoke seasoning and a touch of Cedar Red Hot.

**SPINACH DIP** **9.00**  
Creamy blend of spinach, parmesan, bacon and roasted red peppers. Served with red tortilla chips.

**ENJOY YOUR MEAL? BUY THE KITCHEN A BEER! 4.00**

**Wanna share your visit? #CSBrew**

## SOUP & SALADS

Add Grilled Chicken 4.00 Add Salmon Fillet 5.00

Add Sesame Seared Tuna 5.50

**GREENS SALAD** V, GF upon request **6.50**  
Mixed greens, cucumber, tomato, croutons, and red onion. Choice of dressing.

**SPINACH SALAD** GF, V **9.00**  
Spinach, dried cherries, red onion, Gorgonzola, and candied walnuts. With balsamic vinaigrette.

**ENERGY SALAD** **9.00**  
Shredded kale, broccoli, spinach, Brussels sprouts, carrots, beets, asian dressing, sweet soy sauce, sriracha, and crushed peanuts.

**Dressings:** Balsamic Vinaigrette | Garlic Vinaigrette Ranch | Bacon Ranch | Lemon Dill Vinaigrette

**SEASONAL SOUP** **4.00**  
Ask your server for today's selection.

## SANDWICHES

Served with Cedar Chips or warm German Potato Salat.

Add Flannel Fries or Sprouts \$1.50.

Add House Salad - 3.00 Add gluten free bun - 2.50

Cedar Sauce available upon request

**WAGER HOUSE BRISKET** GF upon request **9.25**  
House smoked brisket, smoked cheddar, crispy onions, bacon, and Memphis Classic BBQ sauce on a half hero roll.

**PUB PULLED PORK** GF upon request **9.00**  
House smoked pork shoulder, Gouda, apple cabbage slaw, and Memphis Classic BBQ sauce on a classic burger roll.

**LUMBERTOWN BURGER\*** GF upon request **1/2 lb. - 9.75**  
Custom grind with lettuce, tomato, pickle & Oma's grilled red onion. Served on a classic burger roll.

Add Gouda, American or smoked cheddar - 1.00 Add Bacon - 1.00

**CHICKEN BACON MELT** **9.00**  
Grilled marinated chicken breast, bacon, jalapeño jam, tomato, Gouda, chipotle mayo, and greens on a half hero roll.

**CLASSIC GRILLED CHEESE** **7.00**  
American and smoked cheddar cheese on thick sliced Texas toast. Add bacon - 1.00

**BLACK BEAN WRAP** **8.50**  
Crispy fried black bean patty, chipotle mayo, red onion, mixed greens, and whipped feta on a Greek pita.

**PICNIC BRATS** **10.00**  
A pair of American-style, Michigan made, cheese-stuffed bratwurst served with kraut and mustard on a pretzel bun.

 **SLOPPY SHAUN** **8.75**  
Our version of a favorite Sloppy Joe, topped with bacon, and melted American cheese on a classic burger roll...so good, you'll want sloppy seconds.

**BLACKENED SALMON WRAP** **9.50**  
Blackened salmon, arugula, lemon dill vinaigrette, whipped feta, and Roma tomato on a Greek pita.

**THE MONSTROSITY BURGER\*** **33.75**  
Lumbertown Burger, Sloppy Shaun, Pub Pulled Pork, Wager Smoked Brisket, bacon, American cheese, smoked cheddar, Gouda cheese, Memphis Classic sauce, fried egg, crispy onions, and tomato on a classic burger bun. With a 1/2 lb. of sloppy fries and four chicken wings. Kitchen sink not included. ( feeds 2-4 people )

## DINNERS

 **CEDAR SPRINGS BREWING FAMOUS FRIED CHICKEN** **11.00**  
3 pieces of our special recipe, Flannel Fries, and sprouts.

**BAKED SPATZLE MAC** **10.50**  
A delightful blend of bacon, creamy cheese sauce, crispy onion, and broccoli.

**FISH AND FLANNELS** **11.00**  
House beer-battered, deep-fried white fish with Flannel Fries, Brussels sprouts, lemon and tarter sauce.

**SAUCES** upon request  
Cedar Red Hot | Cedar Sauce | Bavarian Ginger  
Memphis Classic BBQ | Carolina

## KIDS MENU

Served with apple slices, Flannel Fries or cucumbers & ranch. For guest 12 & under please.

Spätzle Mac - 4.50 | Chicken Tenders - 5.00 | Cheeseburger - 5.00 | Grilled Cheese - 4.50



= House Features V = Vegetarian GF = Gluten Friendly

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Bavarian Menu

Our hearts found a second home in Southern Germany and the foothills of the Alps, so we wanted to share a few of our favorite recipes with you. Please enjoy a taste of Gemütlichkeit and remember meals like Oma used to make.

## Sharables

**BAVARIAN BRAUHAUS BREZE V** 11.<sup>00</sup>

Beer hall style jumbo pretzel with garlic herb butter, German Mittlersharfer mustard, and cheese selection.

**BIERGARTEN KÄSE V** 9.<sup>00</sup>

Obatzda (OH-baht-sda) is our famous beer cheese spread served with diced red onion, Landesbrot, and pretzel bites.

**LANDESBROT** 6.<sup>00</sup>

1/2 loaf of our house made farmer's bread served with garlic herb butter.

## Soup & Salad



**AUSTRIAN GARLIC CREAM SOUP** 4.<sup>00</sup>

Knoblauchsuppe (K-nowb-lowk-zoop-a) is a local treat so tasty, you just might want to yodel.

**BIERGARTEN SALATGF** 9.<sup>00</sup>

Leberkäse, Gouda cheese, cucumber, green onion, tomato, and garlic vinaigrette.

## Dinners



**JÄGERSCHNITZEL** 13.<sup>25</sup>

The outdoorsman's traditional pork cutlet with mushroom cream sauce and spätzle.

**WIENERSCHNITZEL** 13.<sup>25</sup>

Traditional Vienna style breaded pork cutlet, served with oven roasted potatoes and a lemon slice.

**PAPRIKASCHNITZEL** 14.<sup>00</sup>

A Romanian specialty schnitzel with a pork cutlet sautéed and smothered in sweet bell peppers, vegetables & seasonings, and paprika cream sauce over spätzle for a tangy treat.

**CORDON BLEU SCHNITZEL** 15.<sup>00</sup>

A specialty breaded pork cutlet filled with cured ham and Emmental cheese. Served with oven roasted potatoes.

**BIERGARTEN SCHNITZEL** 14.<sup>75</sup>

Pretzel crusted pork cutlet topped with Biergarten Käse, Applewood smoked bacon, and green onion. Served with roasted Yukon Gold potatoes.

**FLORENTINE SCHNITZEL** 14.<sup>00</sup>

Pork cutlet with baby spinach and roasted red peppers in a Parmesan cream sauce with spätzle.

**SCHNITZEL DES TAGES** (MP)

Ask your server about Chef Shaun's Schnitzel of the Day to see what we've come up with next.

**BRATWURST TELLER** 10.<sup>00</sup>

A pair of Michigan made German style bratwurst with German mustard, Landesbrot, herb butter, red cabbage, and kraut.

**LEBERKÄSE\*GF upon request** 10.<sup>50</sup>

Seared Bavarian pork loaf, with an egg sunny side up, house bread, and German Mittlersharfer mustard.  
Add Flannel Fries - 1.<sup>50</sup>

**KÄSE SPÄTZLE V** 10.<sup>50</sup>

Green onion, chives, Alpine mountain cheese cream sauce, and crispy onions.

*Be sure to visit our Bavarian Room, where we have restored panels preserved from the dining room at Schnitzelbank Restaurant, a German-themed destination which served our community for three generations.*



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**Farms and local purveyors:** Farm Country Cheese House, Lakeview, Michigan | Ingraberg Farm, Rockford, Michigan | Ebel's Farm / Little Town Jerky, Falmouth, Michigan | Michigan Fine Herbs, Shelby | Fairway Prime Eastern Market, Michigan ...and many other seasonal providers.