



RESTAURANT. BRAUHAUS. BIERGARTEN. SMALL WINE MAKER. SMALL DISTILLER. CRAFT SODAS.

Welcome to our little slice of German-Americana in Beer City, USA, with Bavarian and Bohemian influences. Located in the Heart of Cedar Springs, we are your home for a freshly crafted beverage and a flavorful meal from our sustainably sourced kitchen, featuring fresh pub & smokehouse fare and a traditional German Bavarian menu. We are located on Main Street and back up to the Fred Meijer White Pine Trail State Park and guests are welcome to enjoy a visit in our German Bierhall, our all-season Biergarten, or the "Bavarian Room," our private dining room.

Our Küsterer Biers are a tribute to the region's first German brewer, Christoph Küsterer, dating back to 1847, and have earned nearly 40 national and international brewing awards. Enjoy a fresh draft here in traditional glassware...or take a growler home to share.

In true Bierhall style, our freshly prepared meals will be served hot as they are ready, rather than grouped by table. Please enjoy your meal while it is fresh!

WE ARE GERMAN TRADITION. CRAFTED IN MICHIGAN. *Schmeckt Gut!*

HEAD BREWER Matt Peterson · GENERAL MANAGER Hillary Smith · CULINARY DIRECTOR Chelsea Newfer
- Please contact us for catering or private events -

☎ (616) 696-BEER 🌐 CSBrew.com 📱 /CedarSpringsBrew @ /cedarspringsbrew

Be sure to visit our Brauhaus location on the West Side of Grand Rapids for that Munich Bierhall experience.
📍 642 Bridge St NW. GRBrauhaus.com

AMERICAN APPETIZERS

BIERE DE BRUSSELS SPROUTS V, GF
Caramelized, sweet, and tasty. Eating your veggies would make your mother proud. 12.5

MR. PIGGY GF
Decadent house fried pork rinds served with a light smoke seasoning and a touch of Cedar Red Hot. 10

CHICKEN & APPLE SPRING ROLLS
Blend of chicken, apple, red onion, and cilantro in a crispy roll.
Served with a zesty chili sauce. 12

POMMES FRITES V, GF
A big ol' platter of fries, served with choice of traditional Sea Salt or local favorite "Flannel" seasoning, along with our famous Cedar Sauce. 10

SPINACH DIP V
Creamy blend of spinach and artichoke. Served with pita and tortilla chips. 12

SOUP AND SALADS

SEASONAL SOUP Ask your server for today's selection. Cup 4.5 | Bowl 6.5

Add to any salad | Grilled Chicken 5 or Salmon Filet 8

GREEN SALAD V, GF upon request
Mixed greens, cucumber, tomato, croutons, and red onion. Choice of dressing. 10

ENERGY SALAD V
Shredded kale, broccoli, sprouts, and assorted vegetables with Asian dressing, sweet soy sauce, Sriracha, and peanuts. 13

DRESSINGS: Balsamic Vinaigrette | Ranch | Garlic Vinaigrette | Lemon Dill Vinaigrette

ENTREES

Pommes Frites: Choice of Sea Salt or Flannel seasoning.
*Upgrade to Brussels Sprouts 2.5

FISH & FRITES
Battered, deep-fried white fish with Pommes Frites, Haus slaw*, lemon, and tartar sauce. 15

CEDAR SPRINGS BREWING FAMOUS FRIED CHICKEN
3 pieces of our special recipe, Pommes Frites, and Haus slaw*. 16
Prepared fresh...cook times may be longer. We appreciate your understanding.

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

BURGERS AND SANDWICHES

Served with Cedar Chips, Haus slaw, or warm German Potato Salad.
Cedar Sauce available upon request
Upgrade to Pommes Frites (choice of Sea Salt or Flannel seasoning) or Biere de Brussels Sprouts 2.5
or House Salad 4 Sub Gluten Free Bun 2.5

CRUSH BURGER GF upon request
Two custom grind, crushed patties with melted American cheese, Oma's grilled onion, lettuce, tomato, and pickle on a classic burger roll. 13
Extra Burger Patty 5 Add Bacon 1.5
Add Fried Egg* 2

CEDAR MELT GF upon request
Two crushed patties, American cheese, smoked Gouda cheese, bacon, grilled onion and Cedar sauce on Texas toast. 15
Extra Burger Patty 5

FARMER'S MARKET BURGER V, GF upon request
Premium plant-based protein patty with lettuce, tomato, pickle, and Oma's grilled red onion. Served on a classic burger roll. 16
Add Gouda or American 1 Add Bacon 1.5
Add Fried Egg* 2

CLASSIC GRILLED CHEESE V
American and smoked Gouda cheese on thick sliced Texas toast. 9
Add Bacon 1.5 Add Ham 1.5

PUB PULLED PORK GF upon request
House smoked pork shoulder, smoked Gouda cheese, creamy Haus slaw, and Memphis Classic BBQ sauce on a classic burger roll. 12

BLACKENED SALMON WRAP GF upon request
Blackened salmon, mixed greens, lemon dill vinaigrette, whipped feta, and Roma tomato on a Greek pita. 14

WAGER HOUSE BRISKET GF upon request
House smoked brisket, smoked Gouda, crispy onions, bacon, and Memphis Classic BBQ sauce on a hero roll. 12

CHICKEN BACON MELT GF upon request
Grilled marinated chicken breast, bacon, jalapeño jam, tomato, smoked Gouda cheese, chipotle mayo, and greens on a hero roll. 14

PICNIC BRATS
A pair of Michigan made bratwurst served with kraut and mustard on a pretzel bun. 13
Single Brat 10



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.

APPETIZERS

BAVARIAN BRAUHAUS BREZE (PRETZEL) V
Authentic Munich Bier Hall style massive pretzel with garlic herb butter and German Mittelscharfer mustard. 14

LANDESBROT V
1/4 loaf of our Haus made farmer's bread served with garlic herb butter. 8
Extra butter 1

AUSTRIAN GARLIC CREAM SOUP
Knoblauchsuppe (K-nowb-lowk-zoop-a) is a local treat so tasty, you just might want to yodel. Cup 4.5 | Bowl 6.5

ENTREES

JÄGERSCHNITZEL
The traditional Bavarian hunter's dish. We've recreated this dish with a sautéed pork cutlet smothered in a mushroom cream sauce and Haus made Spätzle. 17
Northern German Style with Breaded Cutlet 2
Vegan Schnitzel 3

SNITZEL NACH WIENER ART
Traditional Vienna style breaded pork cutlet, now even bigger, with pommes frites, a side of Prieselbeeren (ligonberries) and a lemon slice. 18
Vegan Schnitzel 3

BRATWURST TELLER
A pair of Michigan made German style bratwurst with Mittelscharfer mustard, Landesbrot, herb butter, red cabbage, and kraut. 15

KÄSE SPÄTZLE V
Haus made pasta with green and white onion, Alpine mountain cheese cream sauce, and crispy onions. 15

Schmeckt Gut!

ENJOY YOUR MEAL?
Buy the kitchen a beer for \$4



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.