



**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** Chet Bateman
- 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. 13

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. 14

FLANNEL FRIES OR POMMES FRITES v, GF
A big ol' platter of our legendary broad cut Flannel Fries with seasoning OR traditional sea salt Frites, along with our famous Cedar Sauce. 11

WISCONSIN CHEESE CURDS
White cheddar cheese curds, battered in bier and served with buttermilk ranch. 13

PORK SOUVLAKI GF upon request
Grilled pork souvlaki skewers served with whipped feta, pita, small salad with tomato, onion and lemon dill vinaigrette. 11

SOUP AND SALADS

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

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

GREEN SALAD v, GF upon request
Mixed greens, cucumber, tomato, croutons, and red onion. Choice of dressing. 11

ENERGY SALAD v
Shredded kale, broccoli, sprouts, and assorted vegetables with Asian dressing, sweet soy sauce, Sriracha, and peanuts. 14

BLT SALAD GF upon request
Mixed greens topped with bacon, tomato, garlic croutons, avocado, colby jack cheese, and red onion. Served with a bacon ranch. 14

DRESSINGS: Balsamic Vinaigrette | Ranch | Bacon Ranch | Blueberry Vinaigrette | Lemon Dill Vinaigrette

ENTREES

Choice of seasoned Flannel Fries or Pommes Frites with Sea Salt
+Upgrade to Brussels Sprouts 2.5

FISH & FLANNELS
Battered, deep-fried white fish with Flannel Fries or Pommes Frites, Haus slaw+, lemon, and tartar sauce. 16

CEDAR SPRINGS BREWING FAMOUS FRIED CHICKEN
3 pieces of our special recipe, Pommes Frites, and Haus slaw*. 17
Prepared fresh...cook times may be longer. We appreciate your understanding.

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

BURGERS AND SANDWICHES

Served with Cedar Chips, Haus slaw, or warm German Potato Salad.
Cedar Sauce available upon request

Upgrade to seasoned Flannel Fries or Pommes Frites with Sea Salt 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 totaling a half pound of beef with melted American cheese, Oma's grilled onion, mixed greens, tomato, and pickle on a classic burger roll. 14
Extra Burger Patty 5 Add Bacon 1.5
Add Fried Egg* 2

BUFFALO CHICKEN WRAP
GF upon request
Crispy chicken tossed in buffalo sauce with bacon, bleu cheese, tomato, mixed greens, and ranch all wrapped up in a flour tortilla. 14

CEDAR MELT GF upon request
Two custom grind, crushed patties totaling a half pound of beef with melted American and smoked Gouda cheeses, bacon, grilled onion and Cedar sauce on Texas toast. 16
Extra Burger Patty 5

FARMER'S MARKET BURGER v, GF upon request
Premium plant-based protein patty with mixed greens, tomato, pickle, and Oma's grilled red onion. Served on a classic burger roll. 17 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. 11
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. 13

BLACKENED SALMON WRAP
GF upon request
Blackened salmon, mixed greens, lemon dill vinaigrette, whipped feta, and Roma tomato on a Greek pita. 14.5

WAGER HOUSE BRISKET
GF upon request
House smoked brisket, smoked Gouda, crispy onions, bacon, and Memphis Classic BBQ sauce on a hero roll. 15

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. 14
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

HAUSBROT v
¼ loaf of our ancient, multi-grain bread 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. 18
Northern German Style with Breaded Cutlet 2
Vegan GF Schnitzel 3

SCHNITZEL NACH WIENER ART
Traditional Vienna style breaded pork cutlet, now even bigger, with pommes frites, a side of Prieselbeeren (lingonberries) and a lemon slice. 19
Vegan GF Schnitzel 3

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

LEBERKÄSE (STRAMMER SEPP)
Seared Bavarian "Butcher's Loaf," made of pork, with sunny side up egg, Hausbrot, pickled vegetables, and imported German Mustard. 16

KÄSE SPÄTZLE v
Haus made pasta with green and white onion, Alpine mountain cheese cream sauce, and crispy onions. 16

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.