

STARTERS

CHRISTMAS TOWN PRETZEL \$ 14

Our giant soft pretzel, lightly fried and sprinkled with salt; served with cheese sauce and spicy beer mustard (made with our Dunkel beer; contains trace amounts of alcohol)

SMOKED BONE-IN ASIAN WINGS \$ 16

6 smoky wings tossed in a sweet + spicy Asian sauce; topped with green onion + sesame seeds

BONELESS WINGS \$ 15

10 white meat boneless wings tossed in your choice of Buffalo, BBQ, Parmesan garlic or sweet + tangy; served with ranch dressing

BUFFALO CHICKEN DIP \$ 16

Shredded buffalo chicken mixed with a beer cheese blend using our Batch 69 IPA; sprinkled with green onion and served with pita chips

FRIED PICKLE CHIPS \$ 11

Crispy breaded pickles, deep-fried and served with our spicy aioli

SOUPS

SOUP(S) OF THE DAY \$ 8

HAUS CHILI \$ 9

Ground beef and bean chili made with our Hot Rocket Blonde; topped with shredded cheese, sour cream and sliced jalapeños

SIDE DISHES

COLESLAW \$ 5

Kale, shredded carrots + shredded red cabbage, tossed in a sweet mayo dressing

HAUS FRIES \$ 5

ROOT BIER BAKED BEANS \$ 6

BBQ baked beans mixed with our Frankie's Root Bier + bacon

MASHED POTATOES \$ 7

ONION RINGS \$ 7

FRIED PICKLE CHIPS \$ 7

SMALL HAUS SALAD \$ 7

Spring mix with cucumber, red onion, diced tomatoes, shredded cheese + croutons; served with choice of dressing

*dressing choices: ranch, blue cheese, raspberry vinaigrette, tzatziki, and Thousand Island*

BURGERS & SANDWICHES

*served with french fries, coleslaw, or baked beans  
(sub another side for \$2)*

BREWBEN \$ 19

Shredded Wigley's Famous Eastern Market corned beef braised in our Dunkel; served on rye with house sauerkraut, Swiss + Thousand Island

CHICKEN BACON RANCH \$ 18

Crispy chicken filet topped with pepper jack cheese, house-made ranch, bacon, lettuce, tomato + pickle

BREWERY BURGER\* \$ 19

Swiss cheese, spicy bacon jam (made with our Munich-Style Dunkel Lager), bacon and crispy fried onions on a brioche bun

*Lettuce, tomato, or pickles on request*

BUILD YOUR OWN BURGER\* \$ 16

*burger set includes lettuce, tomato, and onion on a brioche bun; pickles on request*

*meatless option:*

*substitute an impossible patty for \$3*

*cheese options:*

*- \$1 each: Swiss, cheddar, American, provolone, or pepper jack cheese*

*toppings:*

*- \$1 each: caramelized onions or sliced jalapeños*

*- \$2 each: bacon, grilled mushrooms or fried onion strings*

*sauce add-ons - \$0.50: spicy aioli, BBQ, ranch, thousand island, blue cheese, Buffalo, tartar or sour cream*

*gluten free bun available for \$2  
(toasted in the same oven  
as our regular buns)*

\* COOKED TO ORDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

PLEASE NOTE: GROUPS OF 8 OR MORE ARE SUBJECT TO AN  
AUTOMATIC GRATUITY OF 20%

SALADS

MICHIGAN CHERRY SALAD \$ 18  
Dried cherries, candied walnuts, Granny Smith apple slices, grilled chicken and blue cheese crumble atop a spring mix; served with raspberry vinaigrette

GREEK CHICKEN SALAD \$ 18  
Spring mix with house tzatziki dressing, feta cheese, diced cucumber, diced tomatoes, red onion, and grilled chicken

PIZZAS

BUILD YOUR OWN PIZZA \$ 16

topping choices:

- \$4: grilled chicken breast
- \$2 each: pepperoni, sausage, smoked ham, mushroom, bacon
- \$1 each: red onion, green pepper, tomato, jalapeño

ARTISAN FLAT PIZZAS

Personal-sized specialty pizzas

GARLIC + CHEESE \$ 12  
Toasted with mozzarella and served with a side of marinara

BBQ CHICKEN \$ 16  
Chopped chicken breast, red onion + mozzarella cheese on a BBQ sauce base

APPLE + GORGONZOLA \$ 16  
Sliced green apple, bacon, red onion and bleu cheese crumble with a balsamic glaze

gluten free crust  
available for \$3  
(cooked in the same oven  
as our regular crust)

PLEASE BE SURE TO SHARE  
ANY DIETARY OR ALLERGY  
RESTRICTIONS WITH YOUR  
SERVER AT THE START OF  
YOUR VISIT

ENTRÉES

CHICKEN TENDER DINNER \$ 16  
Five breaded chicken tenders served with fries and your choice of dipping sauce

FISH + CHIPS \$ 19  
Three pieces of cod fried in a house-made batter using our American Blonde Ale; served with fries, haus coleslaw, tartar + lemon

HOLY SCHNITZEL \$ 20  
Two fried chicken breast filets served atop mashed potatoes with a house-made onion gravy, crispy onion straws + parsley

THAI CHICKEN QUINOA BOWL \$ 18  
Chicken breast, kale blend + carrots in a spicy Thai peanut sauce; served over a quinoa-rice blend

THAI QUINOA LETTUCE WRAPS \$ 18  
A spicy peanut quinoa-rice blend tossed with matchstick carrots, green onion + dry roasted peanuts; topped with chicken and served with green leaf lettuce

FRANKIE’S GLAZED PORK CHOP \$ 22  
12oz bone-in pork steak, seared and topped with a glaze using Frankie’s Root Bier; served on top of mashed potatoes with a side of parmesan green beans

DESSERTS

ask your server about today’s featured dessert

ICE CREAM FLOAT \$ 6  
Vanilla bean ice cream with your choice of Frankie’s Root Bier or Orange Cream Soda

VANILLA BEAN ICE CREAM  
1 scoop - \$3      2 scoops - \$5  
add chocolate sauce - \$1

BEVERAGES \$ 3

Coke, Cherry Coke, Coke Zero, Sprite, Powerade, Lemonade, Iced Tea, Hot Tea, Coffee

CRAFT SODAS      refills not included \$ 4  
Frankie’s Root Bier or Orange Cream Soda  
Both are made in-house with real cane sugar and vanilla

In order to accommodate as many guests as possible, we have a  
table time limit of two hours when we are on a wait