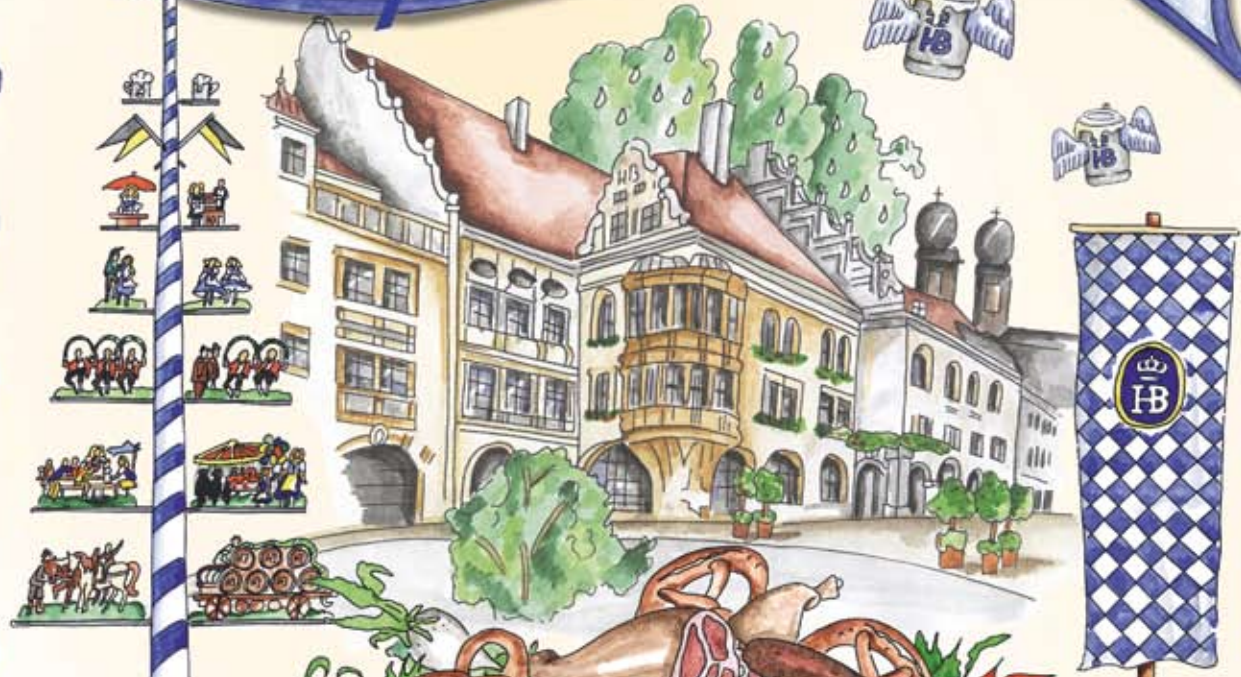




HOFBRÄUHAUS
PITTSBURGH

Speisekarte



© Staatliches Hofbräuhaus in München

History of Hofbräuhaus

Founded 1589
Munich, Germany



1516

Twenty-four years after Columbus sailed to America, the Bavarian Beer Purity Law, “Reinheitsgebot,” limited beer to three ingredients: hops, malt, and water. Our beer has always been brewed according to this law.

1589

One year after the Spanish Armada sailed for England, a scant seven generations before Pittsburgh was founded, a court brewery, “Hof” (court) “bräuhaus” (brew house) was established by Duke William V. The brewing took place on the grounds of the court.

1606

Brewery operations were moved to the Platzl. This is where the Hofbräuhaus am Platzl has been standing for over four hundred years. For the next 222 years, only members of the court could drink Hofbräu beer at the Hofbräuhaus.

1810

King Maximilian I gave his son Crown Prince Ludwig and Ludwig’s bride, Princess Therese, a large wedding reception with horse racing, amusements, and most important, free beer. This was the first “Oktoberfest”.

1828

Now King Ludwig I opened the Hofbräuhaus to the general public and added food to the fare. The king personally decreed that anyone could come to drink at the Hofbräuhaus.

1878

General and past-President Ulysses S. Grant visited the “Court Brewery” twice in one day.

1896

Brewing was moved to Hofbräukeller and Hofbräuhaus am Platzl was remodeled to become the most famous beer hall in the world.

1935

Wiga Gabriel from Berlin composed the world famous Hofbräuhaus song. The company name changes from Königliches Hofbräuhaus (The Royal Hofbräuhaus) to Staatliches Hofbräuhaus (The State-owned Hofbräuhaus).

1937

Future president John F. Kennedy got caught trying to smuggle out a clay Hofbräuhaus mug.

2003

Hofbräuhaus Newport opened in the Greater Cincinnati area as the first authentic Hofbräuhaus in America.

2004

Hofbräuhaus Las Vegas opened across from the Hard Rock Hotel and Casino.

2009

Hofbräuhaus Pittsburgh opened along the Monongahela River in SouthSide Works.





Appetizers

Hofbräuhaus Pretzels and Bier Cheese \$8.99

Soft Dough Pretzels

Our Famous Imported German Soft Pretzels with our Signature Homemade Bier Cheese.

Extra Bier Cheese \$.99

Knusprige Zucchini \$8.49

Fried Zucchini Strips

Breaded and crisp fried Zucchini Strips with Horseradish Sauce.

Kartoffelpfannkuchen \$7.49

Potato Pancakes

Just as the title states, Pancake shaped Potatoes. Served with Apple Sauce and Sour Cream.

Fritierte Gewürz Gurken \$8.49

Fried Pickles

Breaded and lightly fried Garlic crusted Pickle Spears.
Served with our zesty Peppercorn Ranch Dressing.

Sauerkraut Balls \$7.99

Lightly battered and golden fried Sauerkraut mixed with Ham.
Served with Imported Sweet Bavarian Mustard.

Bavarian Cheese Plate \$8.49

Obazda Cheese Spread served with soft Pretzels, our Signature Homemade Bier Cheese, Radishes, and buttered Chive Bread.

SouthSide Sampler \$12.99

Please, no substitutions on Samplers

Pretzels and our Signature Homemade Bier Cheese, German Cold Cuts, Obazda Cheese Spread, layers of sliced Tomatoes, fresh Basil and fresh Mozzarella with Hofbräuhaus Dressing and buttered Chive Bread.

The "Works" Sampler \$12.99

Please, no substitutions on Samplers

Pretzels and our Signature Homemade Bier Cheese, fried Pickles with Peppercorn Ranch Dressing, Potato Pancakes with Apple Sauce, and Sauerkraut Balls with Imported Sweet Bavarian Mustard.

Hofbräuhaus Bier Cheese Fries \$8.99

Golden French Fries topped with our Signature Homemade Bier Cheese, Cheddar Cheese, Smoked Bacon, and Green Onions.

Hofbräuhaus Bavarian Nachos \$9.49

Fried Tortilla Chips topped with Hofbräuhaus Bratwurst Chili, Pico de Gallo, Jalapeños, and our Signature Homemade Bier Cheese.



Soups

Tages Suppe

Homemade Soup of the Day

Small Bowl \$3.00

Large Bowl \$4.00

Kartoffel Suppe

Creamy Potato Soup with Vegetables and Smoked Bacon.

Small Bowl \$3.00

Large Bowl \$4.00

Gulaschsuppe

Hungarian Gulasch with Rich Beef, Paprika and Potatoes.

Small Bowl \$3.25

Large Bowl \$4.25

Salads

Chicken Caesar Salad \$9.49

Grilled Chicken Breast served chilled on Romaine Lettuce, shaved Parmesan Cheese, with our Homemade Seasoned Pretzel Croutons and Caesar Dressing.

*with Blackened Salmon** \$12.49

Baby Spinach Leaf Salad \$8.99

Baby Spinach Leaves with Bacon, Hard-boiled Eggs, Caramelized Onions, Sweet Bell Peppers, crumbled Blue Cheese, with our Homemade Seasoned Pretzel Croutons. Served with our Bacon Dressing.

Brewer's Salad \$10.49

Hofbräuhaus Salad Mix with Ham, Smoked Turkey, Bacon, Hard-boiled Eggs, Grape Tomatoes, shredded Cheddar Cheese, and Calamata Olives. Your choice of Dressing.

Hofbräuhaus Black & Bleu Steak Salad* \$12.49

Hofbräuhaus Salad Mix topped with Blackened Sirloin, Grape Tomatoes, Caramelized Onions, Sweet Bell Peppers, and crumbled Bleu Cheese, with our Homemade Seasoned Pretzel Croutons. Served with our Hofbräuhaus Dressing.

Caesar Salad \$7.49

Romaine Lettuce, shaved Parmesan Cheese, with our Homemade Seasoned Pretzel Croutons and Caesar Dressing.

House Salad \$4.99

Hofbräuhaus Salad Mix, Red Onion, Grape Tomatoes, Cucumber, with our Homemade Seasoned Pretzel Croutons. Served with our Hofbräuhaus Dressing.

Add to any Entree or Sandwich \$1.99



Hofbräuhaus Specialties

Hofbräuhaus Würstplatte \$13.99

Grilled Mettwurst, Bierwurst, and Bratwurst: Our Sampler of Wursts, served with Sauerkraut and Mashed Potatoes.

Münchner Mettwurst \$11.99

2 Grilled Mettwurst: Lean cuts of Beef lightly seasoned and encased, served with Sauerkraut and Mashed Potatoes.

Münchner Bierwurst \$11.99

2 Grilled Bierwurst: A blend of both Pork and Beef, lightly seasoned and encased, served with Sauerkraut and Mashed Potatoes.

Münchner Bratwurst \$11.99

2 Grilled Bratwurst: Lean cuts of Pork lightly seasoned and encased, served with Sauerkraut and Mashed Potatoes.

Kasseler Rippchen \$15.49

Smoked and Grilled Center cut *Pork Chops* served with Sauerkraut and Mashed Potatoes.

Bayerischer Schweinsbraten \$15.49

Tender, slow roasted, *Pork Roast*, served over a bed of Sauerkraut and Potato Dumpling. Topped with a brown Demi-Glaze sauce.

Oktoberfest Hendl \$13.99

Roasted Half Chicken served with German Potato Salad and Fried Cabbage.

Sauerbraten \$16.49

Slow braised Wine and Vinegar marinated Beef with Red Apple Kraut and Mashed Potatoes.

Wiener Schnitzel \$12.99

Breaded *Pork Cutlet*

Fried and served with German Potato Salad and Chef's Vegetable Selection.

*Holsteiner Style - Served with a Fried Egg** \$13.49

Jägerschnitzel \$13.99

Breaded *Pork Cutlet* fried and topped with a Burgundy Wine Mushroom and Bacon Sauce, served with German Potato Salad and Chef's Vegetable Selection.

also available Bavarian Style

Pan seared *Pork Cutlet* topped with a Burgundy Wine Mushroom and Bacon Sauce with Bacon Slices

Schnitzel Cordon Bleu \$14.99

Breaded *Pork Cutlet*

Fried, topped with Ham, and our Signature Homemade Bier Cheese, served with German Potato Salad and Chef's Vegetable Selection.

Schmankerlplatte (for 2 People) \$29.99

Bavarian Sampler Plate

with Schweinsbraten, Smoked Pork Chops, three kinds of Wursts, Sauerkraut, Fried Cabbage, and Mashed Potatoes.

Oktoberfest Schweinshaxe (available after 5 pm) \$20.49

Slow Roasted *Pork Shank* with Crackling, Sauerkraut, and Potato Dumpling.



Pittsburgh Specialties

Heidelberger Rahm Spätzle \$14.99

Sauteed Spätzle and Chicken Breast

with Caramelized Onions and Field Mushrooms in a Marsala Cream Sauce.

SouthSide Chicken \$12.49

Tender Grilled Chicken Breast

with Lemon Picatta Sauce, served with Rice Pilaf and Chef's Vegetable Selection.

Bier Cheese Chicken \$14.49

Tender Grilled Chicken Breast

topped with Bier Cheese, Sweet Peppers and Onions, served with Mashed Potatoes.

Tilapia Fish Dinner* \$14.99

2 Sauteed Tilapia Fillets seasoned with Cajun Spice,
served with Rice Pilaf, Chef's Vegetable Selection, and topped with our Homemade Alfredo Sauce.

Half-Order \$11.99

Pan Seared Salmon Fillet* \$16.99

Served with Rice Pilaf, Chef's Vegetable Selection, and topped with Lemon Picatta Sauce.

Baked Grouper Almondine* \$16.99

Grouper baked with White Wine and topped with a Panko Breadcrumb and Almond Crust.
Served with Rice Pilaf and Chef's Vegetable Selection.

Grilled New York Strip Steak* \$19.99

12 ounce choice New York Strip Steak,
served with Mashed Potatoes and Chef's Vegetable Selection.

Side Dishes

All Sides are \$2.99

Sauerkraut

Fried Cabbage (includes Bacon pieces)

German Potato Salad

Red Apple Kraut

Buttered Spätzle

Spätzle with Bier Cheese

Potato Pancake

Potato Dumpling

Chef's Vegetable Selection

Mashed Potatoes

Rice Pilaf

Hofbräuhaus Fries

*Cooked to Order. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your risk of Food Bourne Illnesses, especially if you have certain Medical conditions.

18% Gratuity added to parties of 8 or more.



Sandwiches and Burghers

Sandwiches served with Hofbräuhaus Fries

*Add a Cup of Soup
or Side Salad
to any Sandwich \$1.99*

Hofbräuhaus

Reuben Sandwich \$8.99
Corned Beef, Sauerkraut, Swiss Cheese,
and Thousand Island Dressing
on Toasted Rye Bread.

Schnitzel Sandwich \$8.99
Fried breaded Pork Cutlet served with Lettuce and
Tomato on a Sesame Seed Kaiser Bun. Topped with
our Signature Homemade Bier Cheese.

Hofbräuhaus Fish Sandwich \$7.99
Lightly fried with Leaf Lettuce, Tomato,
Red Onion and Pickles on a Hoagie Bun.

SouthSide Club Sandwich \$7.99
Sour Dough Bread with Ham
and Smoked Turkey, Bacon,
Swiss and Cheddar Cheese, Mayonnaise,
Leaf Lettuce Crowns, and Tomatoes.

Grilled Chicken Sandwich \$7.99
Grilled Chicken Breast with caramelized Onions,
sweet Bell Peppers, Swiss Cheese, Leaf Lettuce,
Tomato, Red Onion, Pickles, and Mayonnaise
on a Corn Meal dusted Bun.

Bauern Sandwich \$7.99
A mound of Ham and Swiss Cheese served on
a Sesame Seed Kaiser bun, and topped with our
Signature Homemade Bier Cheese.

Wurst on a Bun \$6.49
Grilled Mettwurst, Bierwurst, or Bratwurst
on a Bun with Sauerkraut.

Hofbräuhaus Hot Brown \$8.99
Turkey and Ham served on a Potato Pancake
topped with Swiss Cheese, our Signature
Homemade Bier Cheese, Tomato,
Bacon and Parmesan Cheese.

Black Angus Cheeseburger* \$7.99
Certified Black Angus Burger grilled and topped
with Cheddar Cheese. Served with Leaf Lettuce,
Tomato, Red Onion, and Pickles
on a Corn Meal dusted Bun.

Black Angus Bacon Cheeseburger* \$8.49
Certified Black Angus Burger grilled and topped
with Cheddar Cheese and Smoked Bacon.
Served with Leaf Lettuce, Tomato, Red Onion,
and Pickles on a Corn Meal dusted Bun.

The "Works" Burgher* \$8.99
Certified Black Angus Burger
grilled and topped with Ham, Swiss Cheese,
our Signature Homemade Bier Cheese,
sautéed Peppers and Onion Medley, Mushrooms,
Smoked Bacon, Lettuce, Tomato, Red Onion,
and Pickles on a Corn Meal dusted Bun.

Gardenburger \$7.99
Vegetarian Burger
Vegetarian Burger served with Leaf Lettuce,
Tomato, Red Onion, and Pickles
on a Corn Meal dusted Bun.

Dessert

Windbeutel \$4.99
Bavarian Cream Puff
with Chocolate Sauce and Powdered Sugar.

Apfel Strudel \$5.49
...the most famous Dessert you must try!
Traditional homemade Bavarian *Apple Strudel*
with Vanilla and Raspberry Sauce.

Chocolate Layer Cake \$5.99
Rich Chocolate Fudge is nestled between three
layers of moist Devils Food cake. Iced with Chocolate
Butter Cream icing, then topped with a pool of Dark
Chocolate Ganache. Ghiardelli-brand Chocolate
Chips finish this magnificent chocoholics cake.

Schwarzwälder Kirsch Torte \$5.99
*Traditional Black Forest Chocolate
and Sweet Cream Layer Cake*
with Sour Cherries and Kirsch Wasser.

Cheesecake
New York Style \$5.49
Cheesecake of the Month \$5.99

Ice Cream \$2.99

World Famous Freshly Brewed Beers

Brewed under License and Supervision of Staatliches Hofbräuhaus in München.

Our beers are brewed on site strictly according to the German Purity Law "Reinheitsgebot" using only hops, malt and water.



Hofbräu Premium Lager

(5.2 % Alc. by Volume)

A simple, full flavor Lager with a crisp finish. The beer Hofbräuhaus has been famous for since 1589.

Hofbräu Hefe Weizen

(5.4 % Alc. by Volume)

Speciality, born in Munich – loved by the world. Rich, fairly sweet old-style Wheat Beer, brewed to create a taste of a wonderful combination of banana and clove flavors.

Hofbräu Light

(3.8 % Alc. by Volume)

Less alcohol but full in taste. The Premium Lager has been brewed lighter in body and flavor to respond to the American taste. Similar to American Light Lagers, but much fresher and more flavorful.

Hofbräu Dunkel

(5.5 % Alc. By Volume)

For centuries Munich's favorite beer. Our Dark Lager. It has a light body, is easy to drink, with simple roasted malt flavor and slight caramel undertones.

Buy a
Liter of any Beer
and Keep the Stein
only \$15.89

Hofbräu Seasonal Beers

January: "Bergbock" (6.8 % Alc. by Volume)

A rich, flavorful Bock similar to the "Maibock" with a more powerful hop flavor and sweetness.

February: "Adulterator" (Doppelbock) (8.0 % Alc. by Volume)

A rich, complex, full bodied Doppelbock with hints of chocolate, coffee, caramel and a bit of a hop presence at the end.

March: "Märzen" (5.8 % Alc. by Volume)

Märzen is our "March" beer. It symbolizes the beginning of Spring. This is an amber colored beer with a rich malty character. There is a hint of hops but the overall profile is smooth and very drinkable.

April: "Steel Town Schwarzbier" (5.5% Alc. by Volume)

A German dark lager with an opaque, black color, and a full, chocolaty flavor. A rich blend of caramel & chocolate malts creates a malty, sweet flavor with moderate to low hop character.

May: "Maibock" (7.2 % Alc. by Volume)

Imported from Hofbräuhaus Munich - Brewed since 1614

A rich, flavorful Bock to celebrate the coming of Spring. It's noticeably malty and sweet, with a warming alcohol note.

June: "German Pilsner" (5.0 % Alc. by Volume)

A lot like our Bohemian Pilsner: clean, crisp, and refreshing, but with a bit more hops added for a satisfying flavor.

July: "Bohemian Pilsner" (5.1 % Alc. by Volume)

Golden in color, light sweet smell, crisp and refreshing with a very good hop to malt balance.

August: "Bavarian Wheat" (5.4 % Alc. by Volume)

A darker, maltier version of the Weizen beer with the same banana and clove characteristics. It's less sweet, but has a wonderful roasted flavor.

September: "Oktoberfest" (6.3 % Alc. by Volume)

Imported from Hofbräuhaus Munich

This is the same beer as served at the Oktoberfest in Munich
A flavorful lager with a slightly spicy hint of hops in flavor and finish. A little fuller than our Hofbräu Lager. This beer was originally made to celebrate the wedding of Prince Ludwig and changed to this more blond style.

October: "1810 Prince Ludwig" (6.0 % Alc. by Volume)

A flavorful amber lager with a slightly spicy hint of hops in flavor and finish. A little fuller with more malty character than our Hofbräu Lager. This beer was made to celebrate the wedding of Prince Ludwig in this original form.

November: "Weizenbock" (7.8 % Alc. by Volume)

Brown in color and malty in taste. All of the full bodied rich flavors of a Doppelbock with the signature banana and clove esters of a Weizen.

December: "Christmasbier" (Weihnachts) (5.5 % Alc. by Volume)

A flavorful amber lager with a rich amount of hops in finish. A little fuller with more malty character than our Hofbräu Lager.

Special Seasonal: "Zwickelbier" (5.2 % Alc. by Volume)

Specialty, if our regular Seasonal runs out. Our unfiltered lager. Smooth and richer than the Hofbräu Lager which allows the flavors to linger.

Keg Tapping Celebrations of our Seasonal Beers the First Wednesday of each month at 7pm

Hofbräuhaus Pittsburgh • 2705 South Water St • Pittsburgh, PA 15203 • (412) 224-2328 • www.hofbrauhauspittsburgh.com