

# Welcome to the Haflinger Haus

## STARTERS

### **Shrimp Cocktail**

five jumbo shrimp served with Haus cocktail sauce 13.95

### **Obatzda**

a Bavarian cheese delicacy served with a warm oversized soft pretzel 8.95

### **Haus Wings – A Haflinger Original**

toasted paprika jumbo chicken wings tossed in our famous buffalo sauce served with celery sticks and our roasted garlic dipping sauce 11.95

### **Jaeger Fries**

our version of the Montreal classic Poutine fries topped with our own Jaeger sauce and three cheese blend 11.95

### **Chicken Tenders**

choice of buffalo, honey mustard or BBQ dipping sauce 9.95

## SOUPS and SALADS and MORE

### **Garden Salad** GF

mixed greens, tomatoes, cucumbers and red onion with Haus vinaigrette small 4.95 large 7.95

### **Vienna Salad** GF

mixed greens, dried cranberries, walnuts, cucumbers, tomatoes, feta and Haus vinaigrette 12.95

### **Caesar Salad**

crisp romaine tossed with shaved parmesan, croutons and our Haus-made Caesar dressing small 5.95 large 9.95

### **Crock of Onion Soup**

Haus-made topped with toasted baguette and swiss 7.95

### **Add to Any Large Salad**

Grilled chicken breast 5.99, Jumbo shrimp 7.99

### **Black Bean Burger**

baked black bean patty, lettuce, tomato, onion and Haus roasted red pepper aioli 12.95

### **Fish and Chips**

Haddock lightly breaded, deep fried to a golden crisp, served with fries and coleslaw 15.95

## ENTREES

### **The Schnitzels**

All schnitzels are hand-pounded, lightly breaded and pan fired, served with Haus-made spätzle and Haus braised red cabbage

### **Haehnchen Scnitzel (Chicken)** 19.95

### **Wiener Schnitzel (Veal)** 21.95

**Make it a Jaeger Schnitzel** by topping with a hunter style Haus-made thyme scented mushroom sauce add 2.95

### **Schweinshaxe Mit Apfel Sauerkraut Und Spatzle**

Slow roasted pork shank with Haus apple-sauerkraut and spätzle 24.95

### **Ungarisches Gulasch with Nockerln**

Hungarian Goulash- slowly simmered pork and beef in a mild paprika broth served over handmade Austrian dumplings with a side of bread to mop up the gravy! Our Grams Recipe! 21.95

### **New York Strip Steak**

Grilled strip, compound butter served with Haus potato and vegetable 24.95

### **Chicken Parmesan**

Lightly breaded and pan fried, topped with Haus marinara, mozzarella, baked and served over pasta 19.95 half order 14.95

### **Baked Haddock**

White wine lemon butter topped with Ritz cracker crumbs, served with Haus potato and vegetable 18.95

### **Shrimp Scampi**

Jumbo shrimp sautéed in garlic, lemon juice, white wine and butter. Served over linguini 21.95

## SIDES

Red cabbage or Jaeger Sauce 2.95

Potato or vegetable 2.50

Haus made spätzle 3.95

GF Pasta add 1.00

Any Haus made sauce .50

## CHILDRENS PLATES (under 12) 8.95

**Children's Burger** served with fries

**Chicken Tenders** served with fries

**Pasta** with butter or marinara

## DESSERTS

Don't forget to ask your server about today's specials



**Ask your server what's on tap today!**



## SPECIALTY COCKTAILS

Pear Mule 8  
Skyy Pear, Ginger Beer, and  
a splash of cranberry

Boulevardier 10  
Maker's Mark Bourbon, Campari and  
sweet vermouth

Black fig Old Fashioned 9  
Black Fig Vodka, bitters, simple Syrup,  
and soda with an orange and cherry

Dark & Stormy 8  
Dark Rum, Ginger Beer,  
and lime

Beefeater Collins 9  
Beefeater's gin, sour mix, simple-  
syrup, and club soda

Grape Kool-Aid 8  
Three Olives grape, Blue Curacao,  
and cranberry juice

## SPECIALTY MARTINIS

Espressotini 8  
Three Olives triple espresso vodka  
and Tia Maria

Classic Cosmo 8.50  
Absolut Citron, triple sec, lime and a splash of cranberry  
juice

Classic Martini 9  
your choice of gin or vodka, dry vermouth or a twist

Texas Cosmo 8  
Deep Eddy Ruby Red Vodka, triple sec, lime and a  
splash of cranberry

Appletini 8.50  
Vanilla Stoli, Apple Pucker and a splash of sour

Please Note any substitutions are subject to an up charge  
18% gratuity may be added for parties of six or more

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BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON HAS A FOOD ALLERGY.  
THE CONSUMPTION OF RAW OR RARE MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORN ILLNESS