



Speisekarte

Buffalo's First German/Bavarian Beer Hall and Restaurant!



RIESENBREZEN PRETZEL COMBO

Appetizers

RIESENBREZEN PRETZEL COMBO

A German favorite served at the Oktoberfest and the Hofbräuhaus am Platz. Great for sharing! Giant pretzel served with "Obatzda" Cheese, Sweet Bavarian Mustard and our Signature Hausmade Bier Cheese **\$16**
Extra Mustard, Obatzda, or Bier Cheese \$3.50 each

POTATO PANCAKES

Three golden-brown Potato Pancakes, Applesauce and Sour Cream **\$13**
Extra Applesauce or Sour Cream \$1 each

FRIED PICKLES

Lightly fried dill pickles served with Cajun Ranch Dressing **\$13**

THE "YARD" SAMPLER

Pretzel with our Signature Hausmade Bier Cheese, Fried Pickles with Ranch Dressing, Potato Pancakes with Applesauce **\$19**
(Please no substitutions on Samplers)

CHICKEN WINGS

Medium, Hot or BBQ, Bleu Cheese dressing
10 for \$17 or 20 for \$32

PIEROGI TRIO

Potato, Cheese & Reuben, sautéed golden brown, Sauerkraut, sautéed Onions and Sour Cream **\$17**

Homemade Soup

SOUP OF THE DAY

Daily Chef Creation **\$6**

Salads

GRILLED CAESAR SALAD

Fresh grilled Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Pretzel Croutons **\$13**

BEET AND GOAT CHEESE SALAD

Roasted Beets, Crispy Arugula, Pears, Goat Cheese, Candied Pecans, Red Onion & Poppy Seed Dressing **\$15**

CITRUS & FETA

Mixed Greens, Grapefruit, Avocado, Feta Cheese, Pumpkin Seeds, Honey Lime Dressing **\$16**

Add: Grilled Chicken Breast \$8, Atlantic Salmon \$12, Filet Tips \$12



Würstel

WURSTPLATTE

Sausage platter, Vienna style Frankfurter, Pork & Chicken Sausages, Imported Sauerkraut, Mashed Potatoes, Onion Mustard **\$20**

NÜRNBERGE ROSTBRATWÜSTL

Two Roasted Pork sausages, Imported Sauerkraut, Mashed Potatoes **\$19**

GEFLÜGELBRATWURST

Roasted Chicken Sausages, Imported Sauerkraut, Mashed Potatoes, Onion Mustard **\$20**

RIESENBRATWURST

Foot long Sausage, Imported Sauerkraut, Onion Mustard, French Fries **\$16**

CURRYWURST

Krainer Sausage, Curry Sauce, French Fries, Cucumber Salad **\$18**

Schnitzel

SCHNITZEL WIENER ART

Classic Breaded Pork Cutlet, Golden Brown, Potato Salad, Cranberry Sauce **\$25**

JÄGERSCHNITZEL

Schnitzel Hunter Style, Spätzle, Mushroom Sauce, Onion frizzles, Cranberry Sauce **\$29**

PAPRIKA SCHNITZEL

Golden brown breaded Pork Cutlet topped with sautéed Bacon, Green & Red Peppers, Paprika Tomato Sauce, French Fries **\$25**

Hofbräuhaus Specials

DUNKEL BIER GOULASH

Dunkel Bier Goulash, Spätzle, Sour Cream \$27

BRAISED CLASSIC PORK SHANK

Seasoned, slow braised Pork Shank, Mashed Potatoes and Imported Sauerkraut \$33 **Please check with server for availability**

GRILLHENDL

Oktoberfest Style Roasted Half Chicken served crispy brown, French Fries \$20

BEEF FILET JÄGER SPÄTZLE*

Beef Filet Tips sautéed, Spätzle, Mushrooms, Burgundy Wine and Parmesan Cream Sauce, Sour Cream and Chives \$25

CHICKEN TENDERS BASKET

Served Plain or Buffalo Style with Medium or Hot Sauce, French Fries, Coleslaw and Bleu Cheese Dressing or Honey Mustard \$20

GEGRILLTE HÄHNCHENBRUST

Grilled Chicken Breast, Spätzle, Creamy Mushroom Sauce, Onion frizzles \$24

FISH FRYDAY

Lager Bier Battered Haddock, Bavarian Potato Salad, Coleslaw, Tartar Sauce \$21

DUNKEL BOURBON SALMON*

Pan Seared Atlantic Salmon Filet, Hausmade Dunkel Bourbon Glaze, Mashed Potatoes and Vegetables \$27



DUNKEL BOURBON SALMON

Burgers

Served with French Fries

BREWMASTER BURGER*

100% Beef on Original or Pretzel Bun, Beer Cheese, crispy frizzle Onions, Lettuce, Tomato, Onions \$18

TANGY SPICY*

100% Beef, Spicy Cajun blackened, Bleu Cheese, Caramelized Onions, Bacon Brioche Bun \$19

CHIPOTLE SWEET*

100% Beef, Goat Cheese, Bacon Onion Jam, Chipotle Mayonnaise, Bacon Brioche Bun \$20

HAUS BLEND*

Bison, Boar's Head Pork, Venison and Elk blend, Apple Chutney, Whisky Onions, Monterey Jack Cheese, Bacon Brioche Bun \$20

GARDENBURGER

Vegan Burger, Lettuce, Tomato, Onion, and Pickles on a Pretzel Bun \$14

Sandwiches

Served with French Fries

HAUS REUBEN SANDWICH

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing, Marble Rye Bread \$16

BEEF ON WECK

Slow roasted Roast Beef, Kümmelweck Bun, Horseradish, Au Jus \$16

FISH SANDWICH

Crispy Fried Fish, Jalapeno Tartar Sauce, Pickled Red Onions, Toasted Ciabatta \$19

CHICKEN SCHNITZEL SANDWICH

Crispy Chicken Schnitzel, Arugula, Avocado, Aioli, Bacon Brioche Bun \$18

BUFFALO CHICKEN SANDWICH

Buffalo style crispy Chicken Breast, Hot, Medium, or Mild, Lettuce, Tomato, Onion, Bleu Cheese Dressing \$18

For Vegetarians

KÄESPÄTZLE

Gruyere cheese, Onions Frizzles, Side Salad \$18

VEGAN SCHNITZEL

Served with Bavarian Potatoes Salad \$19

VEGAN CHILI

Served with Pretzel Sticks \$22

Sides

\$5 each

Sauerkraut | Buttered Spätzle
Mashed Potatoes
French Fries | Red Cabbage
Chef's Vegetables
German Potato Salad
Bavarian Cucumber Salad
Mushroom Gravy or Beer Gravy

Born in Germany. Brewed in Buffalo.

Brewed under License and Supervision of Staatliches Hofbräuhaus in München. Our Biers are brewed on site strictly according to the German Purity Law "Reinheitsgebot" using only hops, malt, yeast, and water.

HEFE WEIZEN

(5.4% ABV) A specialty born in Munich – loved by the world. A sweet old-style Wheat Bier brewed to create a wonderful combination of banana and clove flavor and aroma.

ORIGINAL LAGER

(5.2% ABV) A traditional full flavored German Lager with a crisp finish. The Bier Hofbräuhaus has been famous for since 1589.

DUNKEL

(5.5% ABV) For centuries Munich's favorite Bier. Dunkel translates to "Dark" lager. It is medium bodied, easy to drink, with simple roasted malt flavor and slight caramel undertones.

Hofbräuhaus Buffalo Monthly Biers

Each month, we feature a new seasonal bier. Our brewers use the traditional recipes from the original Hofbräuhaus, some dating back over 400 years. These biers are balanced and so easy to drink, you'll wish we served them all year long. They're only here for a short time, so enjoy!

January: "SCHWARZBIER" | 5.1% ABV | 26 IBUs

Dark and bold. An opaque, black-colored lager with lots of dark and roasted malt character. Rich blends of caramel and chocolate malts create a malt-forward, chocolatey and sweet flavor.

February: "DOPPELBOCK" | 8.0% ABV | 26 IBUs

Malty, sweet and strong are the dominant characteristics of this powerful lager. A rich, complex and full-bodied Double Bock beer with dominant flavors of sweet caramel, toffee, and toasted barley. Look for hints of dark fruits and licorice produced by this beer's extended maturation period.

March: "MÄRZEN" | 5.9% ABV | 24 IBUs

Amber-colored lager with a medium body and a smooth, malty character. There are characteristics of both biscuit and caramel as well. It has a delicate sweetness and a moderate hop finish. The result is one very balanced beer that everyone can enjoy.

April: "ROYAL EXPORT" | 5.9% ABV | 24 IBUs

This Dortmunder/Export style lager is the big brother to our Premium Lager. The slightly higher alcohol and hopping rates makes this smooth and drinkable beer a punch above the rest.

May: "KRISTALLWEIZEN" | 5.7% ABV | 13 IBUs

Crystal clear and refreshing – this is our Kristal Weizen. Invigorating, fruity and bubbly like a fine aperitif. For all beer lovers who prefer a filtered beer without sacrificing that typical wheat beer flavor. The fruity citrus note provides an especially fruity kick.

June: "HOPFEN WEIZEN" | 6.4% ABV | 34 IBUs

This hopped-up version of our flagship Hefe Weizen has the base wheat profile but with noticeably more citrus and orange zest flavors and aromas from the specialty hops. It's juicy, hop forward, and sure to delight any hop lover.

July: "PILS" | 5.4% ABV | 32 IBUs

Bohemian-style pilsner is golden in color with a kicked-up presence of both malt and hops. The malt profile is slightly sweet and toasted, with a biscuit-like, breadly character. Balanced with crisp and clean noble hops. Refreshing and satisfying...perfect for summer!

August: "SOMMER WEIZEN" | 5.9% ABV | 16 IBUs

Slightly more amber in color than our traditional Hefe Weizen. It is less sweet and more balanced, with a breadly mouthfeel. The same mild notes of banana and clove in the aroma, but with more citrus notes.

September: "OKTOBERFEST" | 6.3% ABV | 35 IBUs

Imported from Munich, Germany. This beer is brewed in honor of the largest beer festival in the world, Oktoberfest. Pale in color, a little more malty sweet on the front with a well-balanced note of hop spice on the finish. Prost!

October: "FESTBIER" | 6.3% ABV | 26 IBUs

This Marzen-style lager is amber in color, malty sweet, with a satisfying hop spice finish. This beer was created to celebrate the wedding of Prince Ludwig in this original form over 200 years ago.

November: "WINTERZWICKEL" | 5.5% ABV | 23 IBUs

This Zwickelbier (unfiltered lager) is harmoniously strong, with slight hints of caramel and chocolate and a subtle malty note. The hazy dark lager carries with it the yeast from fermentation that would normally get filtered out during processing. We leave this yeast in to impart a roasty/bready character to match the dark and sweet notes from the malts.

December: "DUNKLERBOCK" | 6.9% ABV | 26 IBUs

This strong, dark lager traces its roots back to the early days of brewing. With traditional decoction mashing techniques the malts yield an impressive bouquet and mouthfeel of dark toasted bread and orchard fruits.

Desserts

APFEL STRUDEL

Traditional Apple Strudel with hand-stretched dough and delicate filling. Served warm with Vanilla and Raspberry Sauces **\$11**
Add Scoop of vanilla ice cream **\$3**

BAVARIAN CREAM PUFF

Cream Puff filled with Hausmade Cream, dusted with Powdered Sugar **\$10**

KÄSEKUCHEN

Bavarian cheesecake served with Raspberry Sauce **\$11**
Add Scoop of vanilla ice cream **\$3**

SCHWARZWÄLDER KIRSCH TORTE

Traditional Black Forest Chocolate, Sweet Cream Layer Cake. Three layers of moist Chocolate Cake with delicious Cherry Filling sprinkled with Chocolate Shavings **\$11**

BAVARIAN CREAM PUFF



APFEL STRUDEL



SCHWARZWÄLDER KIRSCH TORTE

Beverages

\$3.50 each

Pepsi | Diet Pepsi | Mountain Dew | Dr. Pepper
Starry | Orange | Root Beer
Unsweetened Iced Tea | Sweet Tea | Coffee

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