



# STARTERS

- BAVARIAN PLATTER** Warm Pretzel, Haus Mustard, Kolsch Beer Cheese, Seasonal Pickles, Artisanal Salumi **16**
- DATES** Bacon Wrapped, Smoked Bleu Cheese Stuffed, Oven Roasted **12**
- POUTINE** Garlic Herb Fries, Chicken Gravy, Haus Mozz, Pickled Red Onion **9** add Egg\* **2**
- FRIED PICKLES** Beer Battered Haus Kosher Dill Pickle, Ranch **8**
- HUMMUS** Marinated Chickpeas, Pine Nuts, Parsley, Red Onion, Sliced Cucumber, Warm Pita, Olive Oil **10**
- DEVILED EGG DIP** Chopped Egg, Bleu Cheese, Bacon, Smoked Paprika, Chives, Haus Potato Chips **9**
- CHICKEN WINGS** Hickory Smoked with Choice of Honey Hot, Buffalo or Haus Chipotle BBQ Sauce (6) **7** (12) **12**
- CHEDDAR CORN FRITTERS** Aged Cheddar, Yellow Corn, "SriRancha" **6**
- SHISHITO PEPPERS** Fresh Lemon, Garlic, Smoked Salt, Nutritional Yeast, **6**
- SOUP** Chef Inspired, Changes Daily / cup **4** bowl **6**

- CAESAR** Haus Caesar, Chopped Romaine, Parmesan Crisp, Grated Parmesan, Chopped Parsley **12**
- WEDGE** Iceberg, Moody Blue Cheese, Cherry Tomatoes, Crispy Bacon, Shaved Red Onions, Bleu Cheese Dressing **11**
- GO GREEKI!** Hummus, Romaine, Crispy Chickpeas, Cherry Tomatoes, Hard Boiled Egg, Red Onion, Lemon-Parsley Vinaigrette, Zatar Pita Croutons **12**
- HAUS SALAD** Mixed Greens, Tomato, Red Onion, Grated Parmesan, Balsamic Vinaigrette **8**

# SALADS

# BURGERS & SANDWICHES

CHOICE OF SIDE:  
CHIPS, FRIES, HAUS SALAD

- BLOCK PARTY BURGER\*** 7oz Patty, Aged Cheddar, Iceberg Lettuce, Sliced Tomato, Shaved Red Onion, Yellow Mustard Aioli **13**
- FALAFEL BURGER** Haus Falafel Patty, Seared Halloumi Cheese, Tatziki, Sliced Tomato, Cucumber, Watercress **13**
- OH, YOU FANCY HUH?!**\* 7oz Patty, Caramelized Mushroom and Onions, Taleggio, Watercress, Aioli **14**
- MY BOY BLEU BURGER\*** 7oz Patty, Crispy Bacon, Moody Blue Cheese, Aioli, Crispy Onion Straws **14**
- REUBEN** Haus Red Kraut, Braised Pastrami, Gruyere, Thousand Island, Toasted Marble Rye **14**
- CHICKEN SALAD SANDWICH** Oven Roasted Chicken, Preserved Lemon Vinaigrette, Toasted Pine Nuts, Blistered Cherry Tomatoes, Basil, Parsley, Aioli, Ricotta, Arugula **12**

- SEARED HAUS FISH** Butterflied Rainbow Trout, Brown Butter, Seasonal Green Veggies, Smoked Almond, Lemon Parsley **18**
- BEER BRAISED BEEF** Slow Cooked Angus Beef, Seared Brussels Sprouts, Roasted Carrots & Pearl Onions, Creamy Parmesan Polenta, Natural Jus, Grated Fresh Horseradish and Parsley **18**
- HAUS RIBS** Carolina Style BBQ, Served with Choice of two sides Half **14** Full **24**
- ROASTED HALF CHICKEN** Choice of two sides **18**
- CHICKEN FINGERS** Three Fingers, Garlic Herb Fries **12**
- FISH AND CHIPS** Cod Filets, Garlic Herb Fries, Haus Tartar Sauce **12**

# ENTREES

- "TELL THEM LARGE MARGE SENT YA"** Crushed San Marzano Tomatoes, Haus Mozz, Fresh Basil, Olive Oil, Sea Salt **12**
- THE FUNK** Olive Oil and Herb Mix, Haus Mozz, Speck, Taleggio, Saba, Chopped Parsley **14**
- NOT PEPPERONI!** Crushed San Marzano Tomatoes, Haus Mozz, Calabrese Pressata Soppresata, Sicilian Oregano **12**
- FUNGUS AMONG US** Oil, Herbs, Haus Mozz, Caramelized Mushrooms and Onions, Gruyere, Lemon Zest, Parsley **14**
- PROSCIUTTO & JAM** Oil, Herbs, Haus Mozz, Jam, Prosciutto di Parma, Arugula, Lemon, Grated Parmesan **14**
- BEETS, LEEKS, SHEEP** Roasted Red Beets, Braised Leeks, Sheep Milk Cheese, Haus Mozz, Saba, Sea Salt, Parsley **14**
- SUMMER SQUASH** Zucchini, Squash, Haus Mozz, Ricotta, Calabrian Chili, Parsley **13**

# PIZZAS

# SIDES

- Creamy Parmesan Polenta **5**
- Seasonal Veggies **5**
- Mac & Cheese **5**
- Side Haus Salad **4**
- Chips **4**
- Fries **4**

# KIDS

- Cheese Burger with Ketchup and Fries **8**
- Flatbread, Crushed Tomato Sauce and Haus Mozz **6**
- Hummus with Pita and Cucumbers **6**
- Mac and Cheese **6**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. All burgers are cooked to medium unless otherwise requested.



# COCKTAILS

**HAUS MARGARITA** Sauza Blue Webber Agave Tequila, Haus Made Sweet & Sour, Orange Liqueur, Half Rim of Salt 7

**MOONSHINE PALOMA** Mexican Moonshine Silver, Organic Grapefruit Soda, Fresh Lime, Half Rim of Salt 9

**HANDY SHANDY** Pedal Haus IPA, Haus Made Sweet & Sour, Peach Nectar 7

**SHOT & A PINT** Jameson Caskmates and a Pint (Beers rotate so ask your barkeep what we're pourin'.) 9

**MOJITO** Flor de Cana White Rum, Haus Made Sweet & Sour, Mint, Soda 8

**RASPBERRY MOJITO** Flor de Cana White Rum, Haus Made Sweet & Sour, Mint, Soda, Fresh Raspberries 9

**MOSCOW MULE** Reyka Vodka, Fresh Lime, Ginger Beer 8

**ROSE ROYALE** Hendricks Gin, Haus Made Sweet & Sour, Fresh Raspberries, Champagne 9

## SPARKLING WHITE WINES

**PERELADA CAVA RESERVA SPAIN** 10 | 40

**RUBY DONNA MOSCATO SPUMANTE** Puglia, Italy 7 | 28

## DRY ROSE

**ONTANON ROSE CLARETE** Rioja Baja, Spain 9 | 38

## WHITE WINES

**VITICOLTORI "SAN PIETRO" PINOT GRIGIO** Alto Adige, Italy 9 | 36

**THE NED SAUVIGNON BLANC** Marlborough, New Zealand 9 | 36

**SEXTANT CHARDONNAY** Monterey, California 9 | 36

**NIK WEIS "URBAN" REISLING** Mosel, Germany 8 | 32

## RED WINES

**JACKHAMMER PINOT NOIR** Monterey, California 10 | 40

**NUGAN "STOMPERS" CABERNET SAUVIGNON** Australia 9 | 36

**DOMAINE JEAN BOUSQUET MALBEC** Mendoza, Argentina 9 | 36

**EDGECASTON "PEPPER POT" RED BLEND** Stellenbosch, South Africa 8 | 32

# WINES

# DESSERTS

**DESSERT FLATBREAD** Nutella, Biscoff, Sliced Banana 12

**BAVARIAN CHOCOLATE CREAM** Shaved Chocolate, Buttered Pretzel Crumble 8

**SEASONAL FRUIT COBBLER** Fresh Fruit Compote, Stresel, Vanilla Bean Ice Cream 8

# HAPPY HOUR

**MONDAY - SATURDAY / 3-6:30PM**

**\$2 OFF PEDAL HAUS BEERS\***

**\$5 GLASSES OF WINE**

**\$5 MARGARITAS**

**\$2 OFF WELL DRINKS**

**\$2 OFF STARTERS**

\*Excluding Game Days & Special Events

# SUNDAY FUNDAY

**ALL DAY SUNDAY**

**\$3 PEDAL HAUS BEER\***

**\$3 MIMOSAS**

**\$4 BLOODY MARYS**

**\$5 MARGARITAS**

**1/2 OFF WINGS**

\*Not Valid for Limited Released Beers