



IN BEER THERE IS FREEDOM

# ADOLPHUS BIERGARTEN

welcome • sit down • drink up

## Grub

OBATZADA - BAVARIAN PRETZEL - 15  
*bavarian cheese & bier spread*

BEEF GOULASH SOUP - 14

BIER PICKLED VEGETABLE SALAD - 17  
*rocket lettuce, pretzel croutons, dill tomato vinaigrette*

SMOKED FISH DIP - 20  
*pretzel crisps, crispy shallots, radish*

ROCKET SALAD - 15  
*blistered heirloom tomatoes, pecorino cheese, pomegranate balsamic vinaigrette*

TEXAS MADE BIER BRATWURST - 19  
*pretzel bun, mustard kraut, bavarian coleslaw, fries, pickles*

TEXAS MADE CURRY WURST - 18  
*pretzel bun, bavarian coleslaw, curry fries, pickles*

DAS BURGER - 21  
*beef burger, bratwurst, bacon, caramelized onion, emmenthaler cheese, curry ketchup*

PRETZEL CRUSTED  
CHICKEN SCHNITZEL SANDWICH - 19  
*pretzel bun, heirloom tomato, rocket lettuce, lemon aioli, fries*

FLAMMKUCHEN - 17  
*crispy pork belly, caramelized onion, emmenthaler cheese, creme fraiche, parsley*



## Dessert

GERMAN  
CHOCOLATE  
CAKE  
*cherries compote, cream*

BAKED  
CHEESE  
CREPES  
*lemon butter*

WILD BERRY  
COMPOTE  
*bavarian cream*

there's always a good WIESN for CHEERS



# PROST!

## DRAFT

### TUPPS OKTOBERFEST

ABV: 5.5 %

Sweet malt, hop bitterness, toasted bread  
\$9

### PAULANER HEFEWEIZEN

ABV: 5.5 %

lemon, orange, tropical pineapple, toasted wheat  
\$9

### AYINGER PILSNER

ABV: 5.3 %

fruitful barley, snappy hops, soft malt flavor  
\$9

## CANNED

### HOFBRÄU DUNKEL

ABV: 5.5 %

Spices, dreid fruit, toasted carmel, dark cocoa  
\$8

### RADEBERGER PILSNER

ABV: 4.8 %

lime, spruce needles, floral, spicy bitterness  
\$8

### WEIHENSTEPHANER KORBINIAN

ABV: 7.4 %

tasting notes: banana, yeast, cinnamon  
\$8

### ERDINGER WEIZEN-BOCK

ABV: 7.3 %

full bodied, plum, figs, toffee, nuts  
\$8



# COCKTAILS

### AUTUMN COLLINS

Tito's Vodka, elderflower, pear,  
lemon, honey, club soda

\$16

### WHITE NEGRONI

Sip Smith Gin,  
blanc vermouth, Suze

\$16

### TEQUILA SPICE

Codigo Tequila, grapefruit, lime,  
cinnamon, club soda

\$17

### DAS BOOT

Pint of Oktoberfest,  
Ice cold Jaegermeister

\$15

### TX CIDER

TX Whiskey, apple cider,  
maple syrup

\$16

### FALL LEAVES

Makers mark, all spice dram,  
demerara

\$16

### JAGERFASHIONED

Jaegermeister, Rye Whiskey, Maple Syrup, angostura bitters

\$16

# WINE

## Prosecco-

Ruffino \$12/48

## Brut-

Anne De Laweiss \$16/64

## Brut Rose-

Hubert Meyer \$15/60

## Sauvignon Blanc -

Saint Clair \$14/\$52

## Chardonay

Davis Bynum \$16/60

## Pinot Noir-

Kali Hart \$17/64

