



BEER GARDEN SNACKS

HOT PRETZEL Beer Queso & Horseradish Mustard	10	BRISKET & CHEDDAR CIGARS White BBQ Sauce, Escabeche	12
PICNIC DEVILED EGGS Crispy Bacon, Escabeche	9	POTATO & SAUERKRAUT PIEROGIS Taleggio, Horseradish Sour Cream, Chili Crunch	16
SMOKED TROUT DIP Garlic Rye Chips & Baguette Crackers	13	HOT HONEY BAKED BOURSIN DIP Grilled Hill Country Sourdough & Crudit�	13
SMOKED SALMON & LATKES Sour Cream, Smoked Trout Roe, Chives	16	SMOKED & GLAZED WINGS Spicy Maple Glaze, White BBQ Sauce	14

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SOUPS & SALADS

BEER GARDEN SALAD Little Gem, Avocado, Cherry Tomatoes, Red Rock Cheddar, Pickled Shallots, Green Goddess Dressing, Sourdough Croutons	16	WATERMELON & FETA SALAD Pure Luck Goat Feta, Pickled Shallot, Cucumber, Basil, Mint, Lemon-Honey Vinaigrette	14
NAPA CABBAGE & SNAP PEA SALAD Pea Tendrils, Toasted Seeds, Fried Shallots, Herbs, Champagne Vinaigrette ADD Grilled Chicken +6	14	TOMATO BASIL SOUP Basil Oil, Fines Herbs, Coconut Cream	10
		ARUGULA SIDE SALAD Radish, Pickled Shallot, Dill, Lemon Vinaigrette	6

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SMOKEHOUSE & SPECIALTIES

BRISKET PASTRAMI PLATE Milk Bread, Sauerkraut, Bavarian Mustard	19	FRANKFURTER House-Made Frankfurter on a New England Roll with Horseradish Mustard, Jalapeno Pickle Relish & Sauerkraut Served with French Fries	13
TURKEY BREAST PLATE Milk Bread, Escabeche, Horseradish Mustard & White BBQ	16	SCHNITZEL Choice of Pork or Chicken served with Dill Caper Aioli, Arugula, Radish	19
SAUSAGE LINK PLATE Choice Of Kielbasa, Jalape�o-Cheddar or Bratwurst, with Horseradish Mustard, Jalape�o Pickle Relish & a New England Roll	13	FISH & CHIPS Beer Battered Atlantic Cod, Dill Caper Aioli	25
MAKE YOUR PLATE A SMOKEHOUSE MEAL +10 Choice of Side + House Salad		SMOKEHOUSE SAMPLER Brisket Pastrami, Smoked Turkey, Bratwurst & Kielbasa with Sauerkraut, Pickles, Horseradish Mustard,	46

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SANDWICHES SERVED WITH A DILL PICKLE

THE GUS FRUH Avocado, Tomato, Cucumber, Sprouts, White Cheddar, Spicy Carrot Aioli, Austin Sourdough	14	SERIOUS GRILLED CHEESE Butterk�se, Gruy�re, Aged Gouda, Austin Sourdough ADD Griddled Tomato or Black Pepper Bacon +4	16
CHOPPED CHICKEN SALAD Yogurt Dill Chicken Salad, Cucumber, Tomato, Arugula, Sambal, Herbs, Milk Bread	15	PORK SCHNITZEL MELT Gruy�re & Provolone, Horseradish Mustard, Dill Pickle, Black Pepper Aioli, Austin Sourdough	16
HOUSE SMOKED TURKEY Tomato, Sprouts, Pickled Shallot, Aged Cheddar, Mayonnaise, Dill Mustard, Hill Country Sourdough	16	TEXAS WAGYU BURGER Bacon, American Cheese, Jalape�o Remoulade, Smoked Red Onion, Lettuce, Sesame Bun <i>*House Black Bean Patty available upon request</i>	17
BLT Arugula Pesto, Pickled Shallot, House Aioli, Toasted Austin Sourdough	16	TEXAS REUBEN Brisket Pastrami, Gruy�re, Dill Mustard, Sauerkraut, Hill Country Sourdough	20
CRISPY CHICKEN SANDWICH Dill Caper Aioli, Escabeche, Arugula, Sesame Bun	16	DELI PASTRAMI 3/4 lb Brisket Pastrami, Yellow Mustard, Hill Country Sourdough	29

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SIDES

EASY TIGER BREAD & BUTTER Hill Country Sourdough, Mini Baguette or Pull-Apart Rolls	5
MARINATED CUCUMBERS Chili Crunch, Celery, Basil, Lemon-Shoyu Vinaigrette	6
SUMMER MAC SALAD Apple Cider Vinegar Aioli, Carrot, Onion	6
FRENCH FRIES	7
GERMAN POTATO SALAD Red Potato, Celery, Red Onion, Mustard Vinaigrette	6
BAKED MAC & CHEESE White Cheddar, Parmesan, Bread Crumbs	7
SEARED GREEN BEANS Garlic, Shallot, Fresh Horseradish	6

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EASY LUNCH \$16

MON-FRI 11AM-2PM

  TURKEY SANDWICH, BLT, THE GUS FRUH OR CHOPPED CHICKEN SALAD & CHOICE OF SIDE

SOUTH LAMAR BLVD
No.
3508

AUSTIN, TEXAS 78704



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ALL DAY BAKESHOP

UNTIL THEY'RE GONE

CHOCOLATE CHIP COOKIE	5
DOUBLE FUDGE BROWNIE	6
LEMON POUND CAKE	5
BANANA BREAD	5
SEASONAL TART	6

CRAFT & IMPORTED BEERS ON TAP

	16oz/35oz
ZILKER BREWING PRIMOS 7/14 Mexican Lager, Austin, TX 4.3% ABV	
ALTSTADT BREWING KOLSCH 7/14 German Lager, Fredricksburg, TX 4.8% ABV	
ALTSTADT BREWING HEFEWEIZEN 8/16 Wheat Beer, Fredricksburg, TX 5.1% ABV	
MEANWHILE BREWING SECRET BEACH 9/18 San Diego Style IPA, Austin, TX 6.2% ABV	
PINTHOUSE BREWING ELECTRIC JELLYFISH 10/20 New England Style IPA , Austin, TX 6.5% ABV	
KONIG 8/16 Pilsner, Duisburg, GER 4.9% ABV	
EINBECKER BRAUHERREN 8/16 Pilsner, Einbeck, GER 4.9% ABV	
TUCHER DUNKLES WEIZEN 9/18 Dark Wheat Beer, Nuremburg, GER 5.2% ABV	
ST ELMO CARL 7/14 Kolsch, Austin, TX 4.6% ABV	
KOSTRITZER SCHWARZBIER 9/18 Black Lager, Bad Kostritz, GER 4.8% ABV	
FLENSBURGER DUNKEL 9/18 Dark Lager, Flensburg, GER 4.8% ABV	
SCHNEIDER AVENTINUS 11 Dark Wheat Beer, Kelheim, GER 8.2% ABV	

HAPPY HOUR

MON-FRI 4PM-6PM

REVERSE HAPPY HOUR 8PM-9PM

1/2 OFF

PINTS, GLASSES OF WINE, COFFEE,
WINGS, HOT HONEY BOURSIN,
SAUSAGE ROLL & CIGARS

COCKTAILS

LAVENDER LEMONADE 12 1876 Vodka, Lavender, Lemon, Soda	
HILL COUNTRY OLD FASHIONED 12 Rye, Smoked Pecan Honey, Mole Bitters	
TIGERITA 15 Aguasol Blanco Tequila, Grand Marnier, Lime, Mango, Tajin Rim	
SCHATZI'S SPRITZ 11 Strawberry, Peach, Lime, Passion Fruit, Sparkling Wine	
EASY SHANDY 8 Hefeweizen, Lemon, Peychaud's Bitters	
BLACK FOREST NEGRONI 12 Barrel Aged Gin, Cherry Brandy, Campari	
FREDERICKSBURG FLING 13 Vodka, Peach Liqueur, Ginger, Lemon, Sparkling Water	

FROZEN ROSE

Rose, 1876 Vodka, Strawberry, Pear,
Lemon, Sugar

\$15

WINE

CAVA	12/48
GRUNER	12/48
SAUVIGNON BLANC	13/52
AUSTRIAN RED	12/48
ROSÉ / BRUT ROSÉ	12/48

ZERO PROOF

ALEPPO PALOMA 9 Ritual NA Tequila, Grapefruit, Lime, Aleppo Salt	
APERITIF SPRITZ 9 Giffard Aperitif, Orange, Soda	
BEST DAY NA BEER 6 Kolsch, West Coast IPA or Mexican Lager	

COFFEE BY DESNUDO

Sourced in Colombia, Roasted in ATX

HOUSE DRIP COFFEE	4.5
COLD BREW	6
ESPRESSO	4
CAPPUCCINO	5
LATTE	6
MATCHA LATTE	7
STRAWBERRY MATCHA	7
BAVARIAN LATTE	7
HOUSEMADE SYRUPS +1 Lavender, Mocha, Vanilla	

BEVERAGES

NA LAVENDER LEMONADE	5.5
ACQUA PANNA / PELLEGRINO	4.5
CIAO SPARKLING WATER 4 Cherry or Lime	