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BEER GARDEN SNACKS

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

SOUPS & SALADS

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

SMOKEHOUSE & SPECIALTIES

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

SANDWICHES SERVED WITH A DILL PICKLE

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

SIDES

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

EASY LUNCH \$16  
MON-FRI 11AM-2PM  
  TURKEY SANDWICH, BLT, THE GUS FRUH OR  
CHOPPED CHICKEN SALAD  
& CHOICE OF SIDE

1-35 FRONTAGE RD  
No.  
6406  
AUSTIN, TEXAS 78752



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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 BEERS ON TAP

16oz/35oz

|                                                 |       |
|-------------------------------------------------|-------|
| ST. ELMO BREWING CARL KOLSCH                    | 7/14  |
| ZILKER PRIMOS MEXICAN LAGER                     | 7/14  |
| ABW FLAVOR COUNTRY PALE ALE                     | 8/16  |
| MEANWHILE SECRET BEACH<br>WEST COAST IPA        | 8/16  |
| 512 PECAN PORTER NITRO PORTER                   | 8/16  |
| PINTHOUSE ELECTRIC<br>JELLYFISH NEW ENGLAND IPA | 10/20 |
| PAULANER OKTOBERFEST<br>MARZEN                  | 8/16  |
| ABW PEARL SNAP<br>GERMAN STYLE PILSNER          | 8/16  |
| HOFBRAU ORIGINAL<br>MUNICH HELLES LAGER         | 8/16  |
| ALSTADT BREWING HEFEWEIZEN<br>HEFEWEIZEN        | 8/16  |
| HACKER MUNCHNER GOLD<br>HELLES LAGER            | 8/16  |
| WARSTEINER DUNKEL<br>DUNKEL                     | 9/18  |
| SHACKSBURY CIDER (12oz can)<br>DRY CIDER        | 9     |

## HAPPY HOUR

MON-FRI 4PM-6PM

REVERSE HAPPY HOUR  
8PM-9PM

1/2 OFF

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

## COCKTAILS

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

FROZEN ROSE \$15

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

## WINE

|                 |       |
|-----------------|-------|
| CAVA            | 12/48 |
| GRUNER          | 12/48 |
| ROSÉ            | 12/48 |
| AUSTRIAN RED    | 12/48 |
| SPARKLING ROSÉ  | 12/48 |
| SAUVIGNON BLANC | 13/52 |

## MOCKTAILS

|                                                                   |   |
|-------------------------------------------------------------------|---|
| ALEPPO PALOMA<br>Ritual NA Tequila, Grapefruit, Lime, Aleppo Salt | 9 |
| APERITIF SPRITZ<br>Giffard Aperitif, Orange, Soda                 | 9 |

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   |
| BAVARIAN LATTE                                              | 7   |
| STRAWBERRY MATCHA                                           | 7   |
| HOUSEMADE SYRUPS +1<br>Lavender, Mocha, Vanilla, Strawberry |     |

## BEVERAGES

|                                                       |     |
|-------------------------------------------------------|-----|
| NA LAVENDER LEMONADE                                  | 5.5 |
| BEST DAY NA BEER<br>Kolsch, Hazy IPA or Mexican Lager | 6   |
| ACQUA PANNA / PELLEGRINO                              | 4.5 |
| CIAO SPARKLING WATER<br>Cherry or Lime                | 4   |