

Hinterhof

GERMAN KITCHEN
and BEER GARDEN

MENU

- BRUNCH
- ✕ DINNER
- DRINKS
- DESSERT



APPETIZERS

German Soft Pretzel with Hot Beer Cheese Dip \$15

warm beer cheese with jalapeño and smokey tempeh, served in an iron skillet

German Soft Pretzel with mustard imported from Germany \$7.50

Salat Sampler (GF) \$12.50

all of Oma's salads on one plate: cucumber salad, carrot salad, potato salad, beet salad, greens, vinaigrette

Arugula Salad (GF) \$12

arugula, candied pecans, dried cranberries, poached pear, yoghurt maple dressing

Abendbrot \$14 assorted German breads and rolls, butter, aged and soft vegan cheeses

Obatzda Beer Cheese Platter \$22

housemade Bavarian beer cheese, handmade vegan cheeses served with an assortment of German breads and salads

Potato Pancakes (GF) \$9.50 a German classic served with applesauce and sour cream

Tagessuppe - Soup of the Day (GF) \$6

Schnitzel Caesar Salad \$12.50

little gem red leaf heirloom lettuce, German rye seasoned croutons, house made vegan Caesar dressing, topped off with our house made schnitzel

CLASSIC GERMAN DISHES

Wienerschnitzel \$18

housemade seasoned seitan cutlet, breaded and fried golden brown, roasted fingerling potatoes, red cabbage

Jägerschnitzel \$20

our housemade seasoned seitan cutlet, served with creamy mushroom sauce, spätzle (housemade fresh noodles) and red cabbage

Bratwurst \$16.50

housemade vegan bratwurst in traditional German style, roasted fingerling potatoes, sauerkraut, served with curry ketchup and German mustard. GF option available with two Beyond Brats add \$5

Hungarian Goulash with Langos Bread \$18

vegan version of this classic stew - vegan beef, potatoes, carrots and parsnips in savory paprika sauce, served with Hungarian fried bread

Currywurst \$16.50

a Berlin original, housemade vegan bratwurst with spicy curry sauce and fries

Bratlinge (GF) \$16.50

fritter made from carrot, quinoa, apple, leek, ginger and sunflower seeds, formed and fried golden brown, roasted fingerling potatoes, red cabbage

Käsespätzle \$17

oven baked housemade fresh noodle dumplings, nut cream sauce, topped with cheese, smokey tempeh, grilled onions, served with tomato salad

Sausage Sampler Skillet \$17

1 housemade vegan Bratwurst, 1 Beyond Meat Brat, sauerkraut, roasted fingerling potatoes, served in iron skillet. GF option: choose 2 Beyond Brats add \$3

For the Kinder \$8.50

kid's size of the above with your choice of side, for ages 10 and under only

IMBISS - GERMAN STREET FOOD

The Reuben \$16

vegan corned beef, melted Swiss, sauerkraut and Russian dressing on toasted German rye. Served with curly fries

Brat in Brot \$16

Beyond Meat Bratwurst in a pretzel bun, topped with sauerkraut. Served with curly fries

Schnitzel Sliders \$16

2 of our housemade mini Wienerschnitzels, lingon berry mayo, crispy fried shallots, served on salted pretzel knot roll. Served with curly fries.

Jägerburger \$16

vegan patty, melted provolone, topped with our creamy Jägerschnitzel mushroom sauce and fried shallots on a pretzel knot roll. Served with curly fries.

MAKE IT A COMBO: ADD A SMALL APPLE STRUDEL FOR \$4 TO ANY OF THE IMBISS FOODS!

SIDES

Fries (GF) \$5

Curly Fries \$7

Sauerkraut (GF) \$4

Red Cabbage (GF) \$4

Roasted fingerling potatoes \$4

German Bread Basket w/butter \$6

Salad (GF) \$5

choice of carrot, cucumber, beet, tomato or potato salad

Guten Appetit!

A fee of \$2 per plate will be added to desserts from outside.

No more than 4 checks per party, please.

All foods may have come in contact w/ nuts, gluten or soy. Please let us know about your allergies. Hinterhof cannot be held responsible for any injury, loss or damage due to any allergy caused by our food or beverages. Danke!