

HAUS BIER

LIGHT / Harlan Honey Kölsch

DARK / Hofbräu Dunkel

ROTATING TAPS

Weihenstephaner - Hefeweizen

Weihenstephaner - Original Helle

Guinness Stout

Radeberger - Pilsner

Captain Lawrence Brewing Company - IPA

Ballast Point

Paulaner - Festbier

Two Roads Brewing Company

Pour (.3 liter)	5
Pint (.5 liter)	7
Mas (1 liter)	12
Das Boot (2 liter)	21

DOMESTIC BOTTLE

Lagunitas IPA	6
Allagash White	6
Sixpoint Resin	8
Avery El Gose	6
Two Roads No Limits	7
Cider Boys First Press	5
Ballast Point Grapefruit Sculpin	7
Founders Porter	6
Glutenberg Blonde Gluten Free	7
Budweiser & Bud Light	5
Michelob Ultra	5

IMPORT BOTTLE

Delirium Tremens	14
Heineken	6
Schöfferhofer Grapefruit	6
Rodenbach Grand Cru	9
Modelo	5
Stella	6
Ayinger Celebrator	9
Schneider Weisse Weizen Edelweiss	10
Einbecker Non-Alc	6
Saison Dupont	21
Samuel Smith Organic Chocolate	9
Pilsner Urquel	6
La Fin Du Monde	16

HAUS COCKTAILS

The Last Word 13
Bombay London Dry, Chartreuse, Luxardo, Lime

Harlan Haus Fashioned11
Rittenhouse Rye, Angostura, Rosemary, Orange

Winter Spritzer11
Aperol, Sparkling Wine, Blood Orange, Cinnamon

The Harbor Yard9
Cruzan & Gosling's Rums, Orange Curacao, Lime, Almond Syrup

Drunken Palmer9
Sweet Tea Vodka, Lemonade, Iced Tea

WINE

RED GLASS / BOTTLE

Malbec / Callia9/34
Argentina 2016

Cab Sauv / Jeanne Marie10/38
California 2015

Bordeaux / Chateau Gobert 9/34
France 2014

Pinot Noir / Bacchus "Ginger's Cuvee"11/42
California 2016

WHITE GLASS / BOTTLE

Pinot Grigio / Ca Donini 8/31
Italy 2016

Sauv Blanc / Otto's Constant Dream 9/34
New Zealand 2016

Chardonnay / Bacchus 10/39
California 2016

Reisling / Dr. Loosen9/34
Germany 2016

ROSÉ GLASS / BOTTLE

Fabre en Provence Rosé9/34
France 2016

SPARKLING GLASS / BOTTLE

Prosecco / Le Contesse9/34
Italy 2016

Rosé / Le Contesse9/34
Italy 2016



HARLAN HAUS

BIER & WÜRST HALL
BRIDGEPORT / CT

→ @HARLANHAUS ←

203.690.1670

WÜRSTS

Cheddar Brats pork, cheddar	5
Knockwurst pork, beer, smoke	4
Weisswurst veal, parsley, lemon, ginger	4
Kielbasa pork, garlic, caraway, smoke	4
Hummel Bros Hotdog beef, spices	4

TOPPINGS (TWO PER WÜRST)

Sauerkraut / Cheddar Ale Sauce / Caramelized Onions
 Pickled Jalapeños / Cabbage Slaw / Cherry Pepper Relish
 Creole Mustard BBQ / Short Rib Chili / Curry Ketchup

Add Pretzel or Sweet Roll \$1.50 / Add Belgium Cut Fries \$4

CRAFT WÜRSTS

Spicy Italian pork, fennel, chili	7
Tomato, Pepper & Kale Compote, Parmesan, Italian Roll	
Duck & Foie Gras spices, cherries, cognac	8
Braised Red Cabbage, Dijon Mustard, Brioche	
Chorizo pork, chipotle, cilantro	7
Salsa Verde, Pickle Jalapeño, Cotija Cheese, Sweet Roll	
Tokyo Chicken ginger, garlic, scallion	8
Carrot Daikon Slaw, Kimchee Aioli, Sweet Roll	

SANDWICHES

Park City Pit'wich	13
Sliced Beef, Aged Cheddar, Horseradish Sauce, Pretzel Roll	
Harlan Burger	13
Cheddar Ale Sauce & Bacon Onion Jam	
Haus Reuben	12
Smoked Porchetta, Swiss, Cabbage Slaw, 1000 Island, Marble Rye	
Quinoa Burger	12
Balsamic Tomatoes, Avocado Goat Cheese Spread	

HAUS MADE SMOKED STEW..... 7

A Hearty Stew of Lentils & Smoked Sausage

SNACKS

Fried Pickles	6
Spicy Bacon Mayo	
Swedish Meatballs	9
Brandied Cherries, Gingersnap Crumble	
Dry-Rub Smoked Chicken Wings	10
Curry Ketchup Glaze, Blue Cheese Sauce	
Harlan Chips	8
House Made Chips, Blue Cheese, Bacon, Scallions	
Munich-Style Steamed Mussels	11 add fries 14
Weiss-Bier, Smoked Sausage, White Beans	
Bavarian Pretzel	10
Duesseldorf Mustard, Gruyere Fondue	
Pierogies	9
Caramelized Onion, Sour Cream	
Sweet & Spicy Smoked Sausages	8
Apple Cider, Molasses, Brown Sugar	

FAMILY STYLE

**Chef's Selection of Sausages, Pork Ribs,
 Beer Can Chicken, Potato Salad,
 Sauerkraut & Pickles**

HALF HAUS Serves 2-3

45

FULL HAUS Serves 4-6

90

GRILL + ROTISSERIE

Spit Roasted 1/2 Chicken	17
Dunkel-Brined, Sauerkraut, Baby Beet Salad	
Sauerbraten Short Ribs	24
Braised Red Cabbage, Buttered Spaetzle	
Hungarian Pork Goulash	18
Pappardelle, Root Vegetables, Sour Cream	
Crispy Pork Shank	19
Braised White Beans, Red Cabbage	
Spit Roasted Prime Rib	26
Salt & Vinegar Potatoes, Whipped Horseradish	

BUTCHER BLOCK FOR 2..... 24

Chefs Selection of 3 Cured Meats & 3 Local Cheeses
 Housemade Pickles, Mustards & Honey

NOT MEAT

Mushroom & Goat Cheese Toast	11
Grilled Ciabatta, Arugula, Sweet Onions, Aged Balsamic	
Roasted Beet Salad	9
Baby Beets, Apples, Walnuts & Feta	
Shaved Sprouts	9
Brussels Sprouts, Cranberries, Spiced Pecans, Blue Cheese, Poppy Seed Dressing	
Herb Spaetzle	15
Braised Mushrooms, Pearl Onions, Parsnips, Marsala	

SIDES

Belgian Cut Fries	6
Choice of Bacon Mayo, Curry Ketchup or Cheddar Ale Sauce	
German Potato Salad	4
Yukon Gold Potatoes, Bacon, Parsley, Grain Mustard	
Haus Kraut	4
Sauerkraut, Beer, Apple	
Mac & Cheese	6
Add Chorizo +3	

SWEET

Chocolate Dipped Sandwich	4.50
Chocolate Chip Cookies, Vanilla Ice Cream	
Warm Apple Strudel	8
Crème Anglaise	

In accordance with local laws we are required to inform you that eating raw or undercooked fish, eggs or meat increases the risk of foodborne illnesses.