

# FRANKFORD HALL

## ESSEN

### APPETIZERS

Warm Bavarian Pretzel // \$4.5 // with Cheese Dip // \$6.5

Riesenpretzel (giant pretzel) // \$8 // with Cheese Dip // \$11

Spätzle // *Brown Butter, Parsley, Lemon* \$5.5

Potato Pancakes // \$6.5 // with Smoked Salmon // \$12

French Fries // \$6

Roasted Beet Salad // \$8

*Marinated Beets, Red Wine Poached Raisins, Baby Arugula, Toasted Pumpkin Seeds, Pickled Red Onions, Goat Cheese*

Mixed Greens & Radish Salad // \$8

*Arugula, Frisée & Apple Cider Vinaigrette*

Cucumber Salad // *Red Onion & Dill Sour Cream* \$5.5

### SAUSAGES

*All Served on a Martin's Roll with Your Choice of Sauerkraut or Red Cabbage*

Weisswurst (veal + pork) // \$7.5

Spicy Bauernwurst (beef + pork) // \$7.5

Bratwurst (pork) // \$7.5

Käsekrainer (beef + pork + cheese) // \$7.5

Frankfurter (all beef) // \$6

### BURGERS

*All Served with House Cut French Fries*

The Kanzler\* // \$15

*Dry-Aged Beef Patty, Balsamic Onions, Gruyère, Grilled Bacon*

Veggie Burger // \$14

*"Beyond Meat" Burger, Special Sauce, Lettuce, Cheddar Cheese, Pickles, Onions, Tomato Jam & Garlic Aioli*

The Classic\* // \$9 // Double // \$13

*Beef Patty, Cheddar Cheese, Lettuce, Tomato, Onion*

### CLASSICS

German Flatbread // \$10

*Traditional Flammkuchen with Farmer's Cheese, Bacon, White Onion, Chives*

*\*\*Substitute Crimini Mushrooms for Bacon at No Additional Charge*

Wiener Schnitzel // *Veal Cutlet, Lemon, German Potato Salad* \$18

Roasted Half Chicken // *Spätzle, Paprikash Sauce* \$14

Schweinshaxe (Duroc Pork Shank) // \$19.5

*Sauerkraut*

Beef and Spinach Maultaschen // \$10

*German Ravioli, Garlic Breadcrumbs, Butter, Chives*

### SIDES

Sauerkraut // \$4

Red Cabbage // \$4

German Potato Salad // \$4

Applesauce // \$3

### DESSERTS

Soft Serve Ice Cream // \$3.5


**SHAKES** *All Served with Alcohol, but Can Be Made Without*

Jack N' S'mores // \$6

Honey Graham // \$6

Orange Creamsicle // \$6

Seasonal // \$6

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(PRICES DO NOT INCLUDE TAX)

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# FRANKFORD HALL

## TRINKEN

all German & American drafts will be served in .5 Liters // 1 Liters

### GERMAN DRAFTS

- Bitburger** Premium Pils // *Classic & Crisp Pilsner (4.8%)* \$7 // \$14  
**Hofbräu** Original Lager // *Light & Crisp Lager from Munich (5.1%)* \$7 // \$14  
**Paulaner** Oktoberfest // *The Original Malty Amber Festival Lager (5.8%)* \$7 // \$14  
**Hofbräu** Maibock // *Full-bodied, Sweet & Malty Spring Seasonal Amber Lager (7.2%)* \$7 // \$14  
**Hofbräu** Dunkel Lager // *Rich and Refreshing Classic Dark Roasty Lager (5.5%)* \$7 // \$14  
**Köstritzer** Schwarzbier // *German Roasty Light Bodied Black Lager (4.8%)* \$7 // \$14  
**Weihenstephaner** Kristallweizen // *Filtered Light Wheat Ale, Notes of Banana & Citrus (5.4%)* \$7 // \$14  
**Paulaner** Hefeweizen // *Unfiltered Light German Wheat Ale (5.5%)* \$7 // \$14  
**Weihenstephaner** Dunkelweizen // *Dark Wheat Ale from the Oldest Brewery in the World (5.3%)* \$7 // \$14  
**Schöfferhofer** Grapefruit Hefeweizen // *German Wheat Ale & Grapefruit Blend (2.5%)* \$7 // \$14  
**Gaffel** Kölsch // *Light Pale Ale that is Lagered. Faintly Fruity with a Crisp and Hoppy Finish (4.8%)* \$7 // \$14  
**Paulaner** Salvator // *The Original! Boozy Amber Lager with Sweet Caramel Malts (7.9%)* \$8 // \$16

### AMERICAN DRAFTS

- Mainstay** Bowline IPA // *Tropical Hopped IPA with a Clean Bitter Finish (7.1%)* \$7 // \$14  
**Yards** Philly Pale Ale // *Dry & Crisp American Pale Ale (4.6%)* \$6 // \$12  
**Downeast Cider** Original Blend // *Unfiltered Fresh Pressed Apple Cider (5.1%)* \$7 // \$14

### BOTTLES & CANS

#### LIGHT & CRISP

- Carlsberg** Pilsner // *Crisp & Balanced Danish Pilsner (4.7%, 16.9oz)* \$7  
**Bitburger** Radler // *Pilsner & Lemonade Blend (2.5%, 16.9oz)* \$7  
**Kurant** Earth Cider // *Locally Produced Dry-Hopped Cider (5.5%, 12oz)* \$8  
**New Belgium** Mural // *Hibiscus, Agave, Watermelon & Lime Agua Fresca Ale (4.2%, 12oz)* \$7  
**Omission** Golden Lager (Gluten Free) // *Crisp Golden Gluten Removed Lager (4.6%, 12oz)* \$6  
**Clausthaler** (Non-Alcoholic) // *German Non-Alcoholic Lager (0.4%, 12oz)* \$5  
**Miller** High Life // *Classic American Lager (4.6%, 16oz)* \$4  
**Paulaner** Radler N/A // *Non-Alcoholic Lemonade and Hefeweizen Mix (0.5%, 12oz)* \$7

#### HOPPY & BOLD

- Dock Street** Rye IPA // *20% Rye Malt resulting in a Unique Dry & Spicy IPA (6.8%, 12oz)* \$7  
**Founders** All Day IPA // *American Session IPA (4.7%, 19.2oz)* \$7  
**Founders** Dankwood // *An Imperial Red IPA aged in Bourbon Barrels (12.2%, 12oz)* \$14  
**Mainstay** Harness Bend // *Wheat IPA with Mosaic, Citra and Cascade Hops (5.7%, 16oz)* \$9  
**New Trail** Pocket Knife // *Hazy IPA Brewed with Oats and Wheat (6.5%, 16oz)* \$12  
**Fat Head's** Sunshine Daydream IPA // *Award-Winning Session IPA (4.9%, 12oz)* \$7  
**Stone** Fear.Movie.Lions // *Unfiltered NE-Style Double IPA (8.5%, 16oz)* \$9  
**Free Will** The Kragle IPA // *Aggressively Hopped American IPA (6.6%, 16oz)* \$10

#### DARK & SAVORY

- Weihenstephaner** Korbinian // *A Full-bodied Dark German Doppelbock Lager (7.4%, 16.9oz)* \$10  
**Schneider** Aventinus Weizenbock // *Strong Dark German Wheat Ale (8.2%, 16.9oz)* \$12  
**Mönchshof** Schwarzbier // *"The Black Pils" is a World-Class Black Lager (4.9%, 16.9oz)* \$12

#### FUNKY & TART

- Stone** White Geist Berliner Weiss // *Tart German Wheat Beer Brewed at Stone Brewing Berlin (4.7%, 11.2oz)* \$9  
**Quaker City** Blackberry Shrub // *Sparkling Malt Beverage with Blackberries added (4%, 12oz)* \$7  
**Cascade** Kriek Ale 2014 Project // *Sour Ale Aged in Oak Barrels with Cherries (8.2%, 25.4oz)* \$49  
**Founders** Green Zebra Gose // *Watermelon German Sour Wheat (4.5%, 12oz)* \$7  
**Crooked Stave** Sour Rosé // *Wild Ale Fermented with Rasp- and Blueberries (4.5%, 12oz)* \$9  
**De Ranke** Back to Black // *Unfiltered Sour Imperial Porter aged in Wooden Barrels (9.5%, 25.4oz)* \$45  
**Almanac** Tropical Galaxy // *Sour Farmhouse Ale with Tropical Fruits (6.4%, 12.68oz)* \$15  
**D9** Brewer's Day Off // *Cucumber & Cantaloupe German Gose (4.8%, 16oz)* \$11  
**Wicked Weed** Passionfruit Lychee Burst // *Fruit Flavored Sour Session Ale (4.5%, 12oz)* \$8

### BEER COCKTAILS // \$10

- Beerloma // *Schöfferhofer Grapefruit, Sauza Blue, Lime*  
Ziggy Zaggy // *Schöfferhofer Grapefruit, Bombay Dry Gin, Campari, Cinzano*  
SnakeBit // *Bitburger Pils, Downeast Cider, Apple Brandy*  
Bananaweizen // *Paulaner Hefeweizen, Bulleit Rye, Banana Schnaps*  
Ginger Peach Fizz // *Hofbräu Lager, Faber Gin, Peach, Candied Ginger*

### WINE // \$11 // \$50

- Riesling // *The Seeker*  
Grüner Veltliner // *Wayvine*  
Rosé // *14 Hands*

### BIER SANGRIA // \$8

- Pinot Grigio // *Zonin*  
Sauvignon Blanc // *Nobilo*  
Sparkling // *Marquis*  
Cabernet // *Portillo*  
Pinot Noir // *McManis*

05/31/19