

DINNER MENU

4PM-10PM MON - FRI

3PM-10PM SAT - SUN

SHARE PLATTES

House Baked Pretzel 5. V

PICK ONE SAUCE - ADDITIONAL SAUCES 1. EA

spicy honey mustard horseradish cream cheese

emmental-beer fondue salted caramel-peanut butter

obatzda chocolate ganache

Pretzel Platter 9.5. V

two house baked pretzels with your choice of three sauces

Frites 6. V G

served with curry ketchup

Currywurst 6. G

sliced bratwurst / curry ketchup

House Cured Meats & Cheese Plate 16. G

Sheboygan summer sausage / kasseler / RH summer sausage / thuringer / landjager / pickles / house made rye / obatzda / cambazola

Sauerkraut Croquettes 8.

potato / sauerkraut / dill / garlic aioli

Mini-Brats 11.

3 Nurembergs in brioche topped with marinated fresno & banana peppers. Served with a pickle. (Caution! Peppers can be spicy!)

Chicken Schnitzel Sliders 11.

3 sliders / pickled fennel, cabbage & sage slaw / Dijon dressing / pretzel bun

Cheddarwurst Sausage Sliders 11.

3 sliders / tomato / cabbage royale / pretzel bun

SANDWICHES

All sandwiches served with french fries

Rhein Haus Burger* 13.

100% house ground chuck, flame broiled, served medium well / cabbage royale / onion / tomato / dill pickle / emmental cheese / house made pretzel bun

Veggieburger 12. V

house made mushroom and vegetable patty with romaine lettuce / tomato / onion / pickles / emmental cheese / dijon dressing / pretzel bun

Pork Schnitzel Sandwich 13.

pickled fennel, cabbage & sage slaw / tomato / house made pretzel bun / dijon dressing

Falafel Dog 9. V

house made chickpea veggiewurst / tzatziki / cucumber / tomato / red onion / aji chili sauce

WURST

On a bun with sauerkraut, diced onions, or spicy marinated peppers for 9.

-or- plated with sauerkraut, mashed potatoes & fresh horseradish for 13.

Grillwurstl Schmankerl 28. G

An almost 2lb sampler of all the sausages we offer sauerkraut / mashed potatoes - Great for sharing!

Add today's special sausage for an additional 4.

Bratwurst

fresh beef and pork sausage seasoned with white and black pepper, mace, ginger and nutmeg in natural casings.

Polish Kielbasa

smoked pork sausage seasoned with black pepper, garlic, and in natural casings.

Spicy Smoked Bratwurst

thin smoked 100% beef sausage seasoned with paprika, cayenne, black pepper, mustard seed, celery seed, and mace in sheep casings.

Pfefferwurst

50% beef 50% pork, lightly smoked, black pepper, sage, cumin seed in a lamb casing.

Bourbon Buffalo

Course ground buffalo and pork sausage seasoned with sage, onion, black pepper and Buffalo Trace bourbon.

SUPPE & SALAT

Beef Goulash small 7. large 13. G

hearty stew with pretzel crisps / chive sour cream

Butternut Squash Soup 9. V G

butternut squash / spiced walnuts / green onion / Hungarian paprika / olive oil

Rhein Haus Caesar 9.

smoked Latvian sprat & garlic dressing / little gem / pretzel crisps / aged sheep's milk cheese

Add smoked sprat for an additional 2.

Fennel Salad 9. V G

shaved fennel / radish / cucumber / granny smith apple / red onion / parsley / banyuls vinegar / olive oil / goat milk feta

Kale & Farro Salad 9. V

kale / farro / sweet potato / golden raisins / dill / buttermilk vinaigrette

House Salad 6. V

mixed greens / radish / cucumber / tomato / pretzel croutes / mustard vinaigrette

Hirschwurst

lightly smoked venison and beef sausage seasoned with rosemary, garlic, sage, caraway, and black pepper in a natural casing.

Nuremberg

six fresh pork sausages seasoned with black pepper, garlic and marjoram in lamb casings.

Cheddarwurst

lightly smoked course ground pork and beef sausage with Tillamook cheddar. Seasoned with black pepper, mace nutmeg, and ginger.

Veggiewurst V

chickpea, carrot, onion, garlic, paprika formed without a casing.

'Denver' Brat

house bratwurst, sautéed onions and bell peppers, diced jalapeños, Tillamook cheddar fondue

Special Sausage (changes weekly - ask your server)

ENTREE PLATTES

Smörgåsbord 32. G

A feast for one, or enough for 2 to share!

A full schweinschaxe, a roasted bone-in chicken breast, Polish Kielbasa, mashed potatoes, roasted sweet potato /celery root spätzle, sauerkraut & braised red cabbage

Roasted Half Chicken 18. G

Red Bird Farms chicken / paprika garlic honey / herb glaze / dill marinated radish / mashed potatoes

Pork Schnitzel 16.

pork cutlet / pretzel breading / lemon-caper-parsley butter sauce / green apple slaw / charred lemon

Sauerbraten 28.

red wine vinegar braised bone-in beef short rib / crispy spätzle / red cabbage puree / golden raisins / matchstick potatoes / sour cream

Schweinschaxe 20. G

crispy braised pork shank / spätzle / sweet potato / celery root / pork jus / picked pear mustard / paprika pork crackling.

Crispy Trout 18.

crispy Idaho trout, parsley, dill, pickled spaghetti squash, shaved cauliflower, garlic, lemon, olive oil

Seasonal Spätzle MP. V

crispy spätzle / seasonal preparation

At Rhein Haus we work with great local sources for proteins and produce like Red Bird Farms, Durham Ranch, and Mcdonald Family Farm

ALL OF OUR WURST AND BREADS ARE MADE FROM SCRATCH, IN HOUSE, EVERY DAY.

FLAMMKUCHEN

crispy German flatbread on house made sourdough

Traditional 14.50

smoked bacon / onions / sour cream

Romesco 15.

romesco sauce / house made Canadian bacon / fontina / mizuna

Housemade Pepperoni 15.

tomato paprika sauce / fontina / honey

Tomato Basil 13. V

tomato paprika sauce / fontina / fresh basil

Add House Sausage for an additional 3.

SIDES

Crispy Spätzle 6. V

Braised Red Cabbage 4. G

German Potato Salad 5. G

Side Mashed Potatoes 5. V G

Seasonal Vegetable 6. V G

Roasted sweet potatoes 6. V G

DESSERTS

Berliners 6. (German doughnuts with a filled center)

raspberry - or - dark chocolate

Lemon Ice Box Pie 6. (chilled lemon pie)

gingerbread crust / lemon curd / chantilly cream

German Chocolate Cake 6.

German caramel butter cream / toasted pecans / cocount chips / ganache / maraschino cherries

G - available gluten free - V - vegetarian

Executive Chef Eric Hiob

Head Baker Amy Patterson

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.