

Schnitz Ale Brewery - BMW MOC MEETING March 7, 2024

Limited Menu composed with Owner Branca's recommendations and chef Jackson's input and finalization.

The kitchen is upstairs, as is a fully stocked bar upstairs, and bathrooms. And, obviously, it is a brewery, so there is plenty of hoppy stuff!

1. NASHVILLE HOT SCHNITZEL SANDWICH \$18

A giant chicken schnitzel, hand-breaded, fried and dipped in our signature Nashville Hot Sauce. Loaded with coleslaw and pickles on an artisan bun. Served with thick-cut fries.

2. SMOKED WHOLE CHICKEN WINGS \$20

Five cherry-smoked whole chicken wings seasoned with our secret dry rub with sides of thick-cut fries and coleslaw.

Sauces: Classic BBQ, Haus Ranch, Carolina Gold BBQ, Smoked Jalapeno Ranch, Medium Buffalo, Spicy Teriyaki, Bleu Cheese, Hungarian Hot Sauce

3. CHAR-GRILLED ANGUS BURGER \$16

Juicy angus reserve beef patty topped with tomato, lettuce, caramelized onions, bier cheese, and pickles on an artisan bun. Served with thick-cut fries.

4. CLASSIC SMOKED REUBEN \$16

Slow-smoked corned beef on marbled rye with Guggisberg Swiss cheese and fresh sauerkraut. with 1000 Horsey Sauce, and thick-cut fries.

5. CLASSIC SCHNITZEL DINNER (CHICKEN OR PORK) \$20

Our famous hand-breaded schnitzel, served with sides of season vegetables and mashed potatoes. Topped with sour-cherry jam, fresh lemon wedges, and parsley. Add wild mushroom Gravy for + \$2.00

6. SMOKE HAUS PLATTER \$22

A combination platter of two wings, one piece of handmade sausage, and beef brisket. Served with thick-cut fries, coleslaw, and pickled vegetables, with a side of Schnitzel classic BBQ sauce.

ALL ADDITIONAL SIDES ARE ALSO AVAILABLE:

SPAETZEL, COLESLAW, THICK-CUT FRIES, SEMMEL KNOEDEL, MASHED POTATOES,
DRUNKEN CANNELLINI BEANS

slv, 02/09/2024