



HOFBRÄUHAUS  
NEWPORT



*Speisekarte*



© 2004 Hofbräuhaus am Platzl, München



## Appetizers

### **Hofbräuhaus Pretzels and Bier Cheese** \$8.99

#### *Soft Dough Pretzels*

Our Famous Imported German Soft Pretzels with our Signature Homemade Bier Cheese.

*Extra Bier Cheese* \$.99



### **Oktoberfest Giant Pretzel** \$8.99

A Bavarian Favorite as served at the Oktoberfest and the Hofbräuhaus am Platzl.

One large pretzel served with Sweet Bavarian Mustard, Obazda, and our Signature Homemade Bier Cheese.

*Extra Mustard, Obazda, or Bier Cheese* \$.99 each

### **Kartoffelpfannkuchen** \$7.49

#### *Potato Pancakes*

Just as the title states, Pancake shaped Potatoes. Served with Apple Sauce and Sour Cream.

*Extra Apple Sauce or Sour Cream* \$.49 each

### **Frittierte Gewürz Gurken** \$8.49

#### *Fried Pickles*

Breaded and lightly fried Garlic crusted Pickle Spears. Served with Ranch Dressing.

### **Sauerkraut Balls** \$7.99

Lightly battered and golden fried Sauerkraut mixed with Ham. Served with Honey Mustard.

### **Bavarian Cheese Plate** \$8.99

Obazda Cheese Spread served with soft Pretzels, our Signature Homemade Bier Cheese, Radishes, and buttered Chive Bread.

### **Holzbrett Sampler** \$13.49

#### *Please, no substitutions on Samplers*

Pretzels and our Signature Homemade Bier Cheese, Obazda Cheese Spread, thinly sliced Leberkäse (Grilled Pork and Beef Loaf), spiral sliced Daikon Radish, Red Radishes, and buttered Chive Bread.

### **Newport Sampler** \$13.49

#### *Please, no substitutions on Samplers*

Pretzels and our Signature Homemade Bier Cheese, fried Pickles with Ranch Dressing, Potato Pancakes with Apple Sauce, and Sauerkraut Balls with Honey Mustard.



### **Nürnberger Würstl and Sauerkraut** \$10.99

Six Nürnberger Würstl Sausage Links served atop a bed of Sauerkraut with Sweet Bavarian Mustard.

### **Bier Cheese Fries** \$8.99

Golden French Fries topped with our Signature Homemade Bier Cheese, Cheddar Cheese, Smoked Bacon, and Green Onions.

### **Bavarian Nachos** \$9.49

Fried Tortilla Chips topped with Hofbräuhaus Bratwurst Chili, Pico de Gallo, Jalapeños, and our Signature Homemade Bier Cheese.



## Soups


**Tages Suppe** \$3.49  
Homemade Soup of the Day

**Kartoffel Suppe** \$3.49  
Homemade *Creamy Potato Soup* with Vegetables and Smoked Bacon.

**Gulaschsuppe** \$3.99  
Homemade *Hungarian Goulash* with Rich Beef, Paprika and Potatoes.

**Hofbräuhaus Bratwurst Chili** \$3.99  
Our Homemade semi-spicy Chili.

## Salads

 **Wurst Salat** \$9.99  
Sausage Salad marinated in Vinegar & Oil  
with Onions, sliced Swiss Cheese, Rye Bread & Butter.

**Chicken Caesar Salad** \$9.49  
Grilled Chicken Breast served chilled on Romaine Lettuce, grated Parmesan Cheese,  
with our Homemade Seasoned Pretzel Croutons and Caesar Dressing.  
*with Blackened Salmon\** \$12.49

**Baby Spinach Leaf Salad** \$8.99  
Baby Spinach Leaves with Bacon, hard-boiled Eggs, caramelized Onions,  
Sweet Bell Peppers, crumbled Blue Cheese, with our Homemade Seasoned Pretzel Croutons.  
Served with our Bacon Dressing.

**Brewer's Salad** \$9.99  
Hofbräuhaus Salad Mix with Ham, Smoked Turkey, Grape Tomatoes, English Cucumbers,  
and shredded Cheddar Cheese. Your choice of Dressing.

**Black & Bleu Steak Salad\*** \$13.49  
Hofbräuhaus Salad Mix topped with Blackened Sirloin,  
Grape Tomatoes, caramelized Onions, Sweet Bell Peppers, and crumbled Bleu Cheese,  
with our Homemade Seasoned Pretzel Croutons. Served with our Hofbräuhaus Dressing.

**House Salad** \$4.99  
Hofbräuhaus Salad Mix, Red Onion, Grape Tomatoes, Cucumber,  
with our Homemade Seasoned Pretzel Croutons. Served with our Hofbräuhaus Dressing.  
*Add House Salad to any Entrée or Sandwich for \$2.49*

*Hofbräuhaus House, Ranch, Thousand Island, Caesar, Hot Bacon, Blue Cheese, Low Calorie Italian, Italian, Honey Mustard*

## Würstl



### Hofbräuhaus Würstlplatte \$13.99

*Grilled Mettwurst, Bratwurst, and Frankfurter:* Our Sampler of Wursts, served with Sauerkraut and Mashed Potatoes.

### Münchner Bratwurst \$11.99

*2 Grilled Bratwurst:* Pork Sausages served with Sauerkraut and Mashed Potatoes.

### Münchner Mettwurst \$11.99

*2 Grilled Mettwurst:* Beef Sausages served with Sauerkraut and Mashed Potatoes.



### Nürnberger Rostbratwürstl \$11.99

*3 Grilled Pork Sausages* served with Sauerkraut and Mashed Potatoes.



### Münchner Weisswurst \$9.99

*2 White Sausages (Veal & Pork):* Poached or Grilled with a freshly baked Pretzel and Sweet Bavarian Mustard.

### Frankfurter Platte \$10.99

*2 Grilled Frankfurter:* Served with Sauerkraut and Mashed Potatoes.

## Schnitzel



### Wiener Schnitzel \$13.49

Breaded *Pork Cutlet*

Fried and served with Cranberry Sauce, German Potato Salad and Chef's Vegetable Selection.

*Holsteiner Style - Served with a Fried Egg\** \$13.99

### Jägerschnitzel \$14.49

Breaded *Pork Cutlet* fried and topped with a Burgundy Wine Mushroom and Bacon Sauce, served with Cranberry Sauce, German Potato Salad and Chef's Vegetable Selection.



### Bavarian Jägerschnitzel \$14.49

Pan seared *Pork Cutlet* topped with a Burgundy Wine Mushroom and Bacon Sauce with Bacon Slices served with Cranberry Sauce, German Potato Salad and Chef's Vegetable Selection.

### Schnitzel Cordon Bleu \$14.99

Breaded *Pork Cutlet* fried, topped with Ham, and our Signature Homemade Bier Cheese, served with German Potato Salad and Chef's Vegetable Selection.

## Side Dishes

*All Sides are \$2.99*

Asparagus (in season)  
Buttered Spätzle  
Sauerkraut  
Mashed Potatoes

Fried Cabbage (includes bacon pieces)  
Bier Cheese Spätzle  
Chef's Vegetable Selection

German Potato Salad  
Potato Pancake  
Daikon Radish Plate

Red Apple Kraut  
Potato Dumpling  
Hofbräuhaus Fries

*Add House Salad to any Entrée or Sandwich for \$2.49*



## Hofbräuhaus Specialties

 **Ofenfrischer Leberkäse** \$9.99

*Grilled Pork and Beef Loaf*

topped with a fried egg and served with German Potato Salad.

 **Käsespätzle** \$9.99

*Sautéed Spätzle* with Swiss Cheese, diced Onions and Heavy Cream Sauce.

**Heidelberger Rahm Spätzle** \$14.99

*Sautéed Spätzle and Chicken Breast*

with caramelized Onions and Field Mushrooms in a Marsala Cream Sauce.

**Dijon Dill Chicken** \$12.99

*Tender Grilled Chicken Breast*

with Dijon Dill Sauce, served with Rice Pilaf and Chef's Vegetable Selection.

**Bier Cheese Chicken** \$14.49

*Tender Grilled Chicken Breast*

topped with Bier Cheese, Sweet Peppers and Onions, served with Mashed Potatoes.

**Hofbräuhaus Hot Brown** \$8.99

Turkey and Ham served on a Potato Pancake topped with Swiss Cheese, our Signature Homemade Bier Cheese, Tomato, Bacon and Parmesan Cheese.

**Tilapia Fish Dinner\*** \$14.99

Sautéed Tilapia Fillet topped with Lemon Picatta Sauce, served with Rice Pilaf and Chef's Vegetable Selection.

**Pan Seared Salmon Fillet\*** \$17.99

Served with Rice Pilaf, Chef's Vegetable Selection, and topped with Lemon Picatta Sauce.

 **Sauerbraten** \$16.99

*Slow braised Wine and Vinegar marinated Beef* with Red Apple Kraut and Mashed Potatoes.

**Kasseler Rippchen** \$15.49

Smoked and Grilled Center cut *Pork Chops* served with Sauerkraut and Mashed Potatoes.

 **Bayerischer Schweinsbraten** \$15.49

Tender, slow roasted, *Pork Roast*, served over a bed of Sauerkraut and Potato Dumpling, topped with a brown Demi-Glaze sauce.

 **Oktoberfest Schweinshaxe** (available after 5 pm) \$24.49

Slow Roasted *Pork Shank* with Crackling, Sauerkraut, and Potato Dumpling.

 **Oktoberfest Hendl** (available after 5 pm) \$14.49

*Roasted Half Chicken* served with German Potato Salad and Fried Cabbage.

**Schmankerlplatte** (for 2 People) \$29.99

*Bavarian Sampler Plate*

with Schweinsbraten, Smoked Pork Chops, three kinds of Wursts, Sauerkraut, Fried Cabbage, and Mashed Potatoes.

\*Cooked to Order. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your risk of Food Borne Illnesses, especially if you have certain Medical conditions.

## Sandwiches and Burgers

*Sandwiches served with  
Hofbräuhaus Fries*

*Add a Cup of Soup or Side Salad  
to any Sandwich \$2.49*

### Hofbräuhaus

**Reuben Sandwich** \$10.99

*1/2 Reuben* \$6.99

Corned Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing on grilled German Rye Bread.

**Schnitzel Sandwich** \$8.99

Fried breaded Pork Cutlet served with Lettuce and Tomato on a Sesame Seed Pretzel Bun, topped with our Signature Homemade Bier Cheese.

**Hofbräuhaus Fish Sandwich** \$8.99

Lightly fried with Leaf Lettuce, Tomato, Red Onion and Pickles on a Bun.

**Newport Club Sandwich** \$7.99

Marble Rye Bread with Ham and Smoked Turkey, Bacon, Swiss and Cheddar Cheese, Honey Mustard, Leaf Lettuce Crowns, and Tomatoes.

**Grilled Chicken Sandwich** \$8.99

Grilled Chicken Breast with caramelized Onions, Sweet Bell Peppers, Swiss Cheese, Leaf Lettuce, Tomato, Red Onion, Pickles, and Herb Mayonnaise on a Bun.

**Bauern Pretzel Sandwich** \$7.99

A mound of Ham and Swiss Cheese served on a Sesame Seed Pretzel bun, and topped with our Signature Homemade Bier Cheese.

**Wurst on a Bun** \$6.49

Grilled Mettwurst, Bratwurst, or Frankfurter on a Bun with Sauerkraut.

**Leberkäse Semmel** \$7.99

Grilled Pork and Beef Loaf on a Kaiser Roll with Sweet Bavarian Mustard.

**Cheeseburger\*** \$7.99

Grilled and topped with Cheddar Cheese. Served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Corn Meal dusted Bun.

**Bacon Cheeseburger\*** \$8.49

Grilled and topped with Cheddar Cheese and Smoked Bacon. Served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Bun.

**The "Works" Burger\*** \$8.99

Grilled and topped with Ham, Swiss Cheese, our Signature Homemade Bier Cheese, sautéed Peppers and Onion Medley, Mushrooms, Smoked Bacon, Lettuce, Tomato, Red Onion, and Pickles on a Bun.

**Gardenburger** \$7.99

*Vegetarian Burger*

Vegetarian Burger served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Bun.

## Dessert

**Windbeutel** \$4.99

*Bavarian Cream Puff*

with Chocolate Sauce and Powdered Sugar.



**Apfel Strudel** \$6.49

*Apple Strudel*

with Walnuts and Raisins, topped with Vanilla Sauce, Caramel, and Whipped Cream.

**Chocolate Layer Cake** \$6.99

Rich Chocolate Butter Creme Cake with Whipped Cream and a Marachino Cherry.



**Schwarzwälder Kirsch Torte** \$5.99

*Traditional Black Forest Chocolate  
and Sweet Cream Layer Cake*

with Sour Cherries and Kirsch Wasser.

**Ice Cream** \$2.99

*18% Gratuity added to parties of 8 or more.*

*Please, no Cigar or Pipe Smoking in the Hall or Tent*

## World Famous Freshly Brewed Beers

*Brewed under License and Supervision of Staatliches Hofbräuhaus in München.*  
Our beers are brewed on site strictly according to the German Purity Law "Reinheitsgebot" using only hops, malt and water.



### Hofbräu Premium Lager

(5.2 % Alc. by Volume)

A simple, full flavor Lager with a crisp finish.  
The beer Hofbräuhaus has been famous for since 1589.

### Hofbräu Hefe Weizen

(5.4 % Alc. by Volume)

Speciality, born in Munich – loved by the world.  
Rich, fairly sweet old-style Wheat Beer, brewed to create a taste of a wonderful combination of banana and clove flavors.

### Hofbräu Light

(3.8 % Alc. by Volume)

Less alcohol but full in taste.  
The Premium Lager has been brewed lighter in body and flavor to respond to the American taste. Similar to American Light Lagers, but much fresher and more flavorful.

### Hofbräu Dunkel

(5.5 % Alc. By Volume)

For centuries Munich's favorite beer.  
Our Dark Lager. It has a light body, is easy to drink, with simple roasted malt flavor and slight caramel undertones.

Buy a  
Liter of any Beer  
and Keep the Stein  
only \$10 additional

## Hofbräu Seasonal Beers

### January: "Bergbock" (6.8 % Alc. by Volume)

A rich, flavorful Bock similar to the "Maibock" with a more powerful hop flavor and sweetness.

### February: "Adulterator" (Bock Bier) (8.0 % Alc. by Volume)

A rich, complex, full bodied Doppelbock with hints of chocolate, coffee, caramel and a bit of a hop presence at the end.

### March: "Märzen" (5.8 % Alc. by Volume)

Märzen is our "March" beer. It symbolizes the beginning of Spring. This is an amber colored beer with a rich malty character. There is a hint of hops but the overall profile is smooth and very drinkable.

### April: "Kunzel Schwarzbier" (5.5% Alc. by Volume)

A German dark lager with an opaque, black color, and a full, chocolaty flavor. A rich blend of caramel & chocolate malts creates a malty, sweet flavor with moderate to low hop character. Named for Cincinnati POPS Maestro Erich Kunzel.

### May: "Maibock" (7.2 % Alc. by Volume)

*Imported from Hofbräuhaus Munich - Brewed since 1614*

A rich, flavorful Bock to celebrate the coming of Spring. It's noticeably malty and sweet, with a warming alcohol note.

### June: "German Pilsner" (5.0 % Alc. by Volume)

A lot like our Bohemian Pilsner: clean, crisp, and refreshing, but with a bit more hops added for a satisfying flavor.

### July: "Bohemian Pilsner" (5.1 % Alc. by Volume)

Golden in color, light sweet smell, crisp and refreshing with a very good hop to malt balance.

### August: "Bavarian Wheat" (5.4 % Alc. by Volume)

A darker, maltier version of the Weizen beer with the same banana and clove characteristics.  
It's less sweet, but has a wonderful roasted flavor.

### September: "Oktoberfest" (6.3 % Alc. by Volume)

*Imported from Hofbräuhaus Munich*

*This is the same beer as served at the Oktoberfest in Munich*  
A flavorful lager with a slightly spicy hint of hops in flavor and finish. A little fuller than our Hofbräu Lager. This beer was originally made to celebrate the wedding of Prince Ludwig and changed to this more blond style.

### October: "1810 Prince Ludwig" (6.0 % Alc. by Volume)

A flavorful amber lager with a slightly spicy hint of hops in flavor and finish. A little fuller with more malty character than our Hofbräu Lager. This beer was made to celebrate the wedding of Prince Ludwig in this original form.

### November: "Weizenbock" (6.5 % Alc. by Volume)

Brown in color and malty in taste.  
All of the full bodied rich flavors of a Doppelbock with the signature banana and clove esters of a Weizen.

### December: "Christmasbier" (Weihnachts) (5.5 % Alc. by Volume)

A flavorful amber lager with a rich amount of hops in finish. A little fuller with more malty character than our Hofbräu Lager.

### Special Seasonal: "Zwickelbier" (5.2 % Alc. by Volume)

Specialty, if our regular Seasonal runs out.  
Our unfiltered lager. Smooth and richer than the Hofbräu Lager which allows the flavors to linger.

**Keg Tapping Celebrations of our Seasonal Beers the Last Wednesday of each month at 7pm**

Hofbräuhaus Newport • 3rd & Saratoga at the Levee • Newport, KY 41071 • (859) 491-7200 • [www.hofbrauhausnewport.com](http://www.hofbrauhausnewport.com)

# History of Hofbräuhaus

Founded 1589  
Munich, Germany



1516

Twenty-four years after Columbus sailed to America, the Bavarian Beer Purity Law, “Reinheitsgebot,” limited beer to three ingredients: hops, malt, and water. Our beer has always been brewed according to this law.

1589

One year after the Spanish Armada sailed for England, a scant seven generations before Pittsburgh was founded, a court brewery, “Hof” (court) “bräuhaus” (brew house) was established by Duke William V. The brewing took place on the grounds of the court.

1606

Brewery operations were moved to the Platzl. This is where the Hofbräuhaus am Platzl has been standing for over four hundred years. For the next 222 years, only members of the court could drink Hofbräu beer at the Hofbräuhaus.

1810

King Maximilian I gave his son Crown Prince Ludwig and Ludwig’s bride, Princess Therese, a large wedding reception with horse racing, amusements, and most important, free beer. This was the first “Oktoberfest”.

1828

Now King Ludwig I opened the Hofbräuhaus to the general public and added food to the fare. The king personally decreed that anyone could come to drink at the Hofbräuhaus.

1878

General and past-President Ulysses S. Grant visited the “Court Brewery” twice in one day.

1896

Brewing was moved to Hofbräukeller and Hofbräuhaus am Platzl was remodeled to become the most famous beer hall in the world.

1935

Wiga Gabriel from Berlin composed the world famous Hofbräuhaus song. The company name changes from Königliches Hofbräuhaus (The Royal Hofbräuhaus) to Staatliches Hofbräuhaus (The State-owned Hofbräuhaus).

1937

Future president John F. Kennedy got caught trying to smuggle out a clay Hofbräuhaus mug.

2003

Hofbräuhaus Newport opened in the Greater Cincinnati area as the first authentic Hofbräuhaus in America.

2004

Hofbräuhaus Las Vegas opened across from the Hard Rock Hotel and Casino.

2009

Hofbräuhaus Pittsburgh opened along the Monongahela River in SouthSide Works.

