

COUNTRYMEN'S BIER HALL

Brats & Sausages

Choice of Seasoned Kettle Chips, Rustic Green Salad,
Frontier Fritters, or Grilled Seasoned Spaetzle

Bier Brat ... \$9.75

Pilsner Cooked Lean Pork & Beef Sausage on Traditional Roll topped with Caramelized Onions, Stone Ground Mustard, & Relish

Brat Beast ... \$9.75

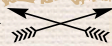
Spiced Lean Pork with Natural Casing and that Famous Snap! House Sauerkraut, Pickled Onion, & Countrymen's Mustard.

Cheddarwurst ... \$9.75

Savory Pork & Beef laced with Robust Cheddar. Diced Smoked Bacon, Stone Ground Mustard, and a Brushing of Bier Cheese.

Big Smoke ... \$9.75

Extra Large Hickory Smoked Pork in Natural Casing. Brushed with House Made Smokey BBQ, Caramelized Onions & Countrymen's Mustard



Frontier Collective

Social Plates & Shareables

THE Pretzel (V) ... \$15

Giant Bavarian Pretzel Brushed with our Herb Butter and Salted.

Served with House Made Bier Cheese, Stone Ground Mustard, & Pub Cheese

Brussel Buds (V) ... \$9.75

Tempura Battered & Seasoned Brussel Sprouts.

Served with Black Garlic BBQ & Countrymen's Mustard

Barnyard Banty ... 1/2 Order \$7.50 Full Order \$15

Seasoned, Marinated Jumbo Drumsticks baked to Crispy Perfection

"Skill Check" Hot Honey, Smokey BBQ, Honey Balsamic, Black Garlic BBQ

Hothouse Nuggets (V) ... \$9.75

Panko-Breaded Artichokes made Golden and Crispy.

Dusted with our Signature Spice Blend

Served with Spicy Ranch & Pub Sauce

Spaetzle und Bierkase (V) ... \$9.75

Mac & Cheese's Bavarian Cousin! Spaetzle Pasta with either our Famous Bier Cheese or our Smokey Pub Cheese.

Topped with Caramelized Onion and Chive

Add Bacon for \$2.....Add a Brat for \$4

Boars in a Blanket ... \$11.50

Seasoned Bratwurst wrapped in an Herb Butter Crust.

Served with Pub Cheese & Countrymen's Mustard.

Cob Crescents (V) ... \$9.75

Spice Dusted Corn "Ribs" coated in Cotija Cheese.

Served with Smokey BBQ and Spicy Ranch.

Frontier Fritters (V) ... \$9.75

Crispy Grilled Potato Cakes, Stuffed with Herb Chevre and White Cheddar. Seasoned and served with Pub Sauce and Spicy Ranch

Add Bacon \$2.....Add a Brat \$4.....Add Tri-Tip \$4

Rural Sandos

3 Slider Style Sandwiches served with Choice of Side

Feral Swine ... \$15

Smoked Black Forest Ham, Melted Swiss, Stone-Ground Mustard & Pickled Onions on Brioche

Wurstbrot ... \$15

Split Bratwurst, Sharp White Cheddar, Sauerkraut, Pub Sauce & Countrymen's Mustard on Toasty Brioche

Run-a-Fowl ... \$15

Seasoned Roasted Chicken, Melted Havarti Dill, Apple Slaw & Arugula, Chevre & Herb Spread brushed with Honey Mustard

Grunter in the Orchard ... \$15

I.P.A. Seasoned Pulled Pork with Dill Havarti, Apple Slaw & Pickle Chips. A Hit of Pub Sauce & Countrymen's Mustard.

Hinterlander ... \$16

Seasoned Thick-Cut Tri-Tip, Sharp White Cheddar & Field Greens. Brushed with Cream Horseradish and Herb Spread.

Bivouac ... \$16

Cold-Smoked Corned Beef, Fritter, & Melty Swiss. Paired with Cream Horseradish, Pickled Onion, Fresh Arugula, & Countrymen's Mustard

Foraged From the Field

Entrée Salads

Early Harvest (V) ... \$14

Tart Apples, Juicy Pears, & Sweet Berries on a Bed of Field Greens with Applewood Smoked Blue Cheese & Almonds strewn atop. Paired with a Honey Balsamic Drizzle.

Add Seasoned Chicken Breast \$3... Add Smoked Tri-Tip \$4

Fertile Land (V) ... \$14

German Pickled Beets, Watermelon Radish & Fresh Pear bedded with Red & Green Cabbages, Arugula & Creamy Herb Chevre. Honey Dijon accents the medley.

Add Seasoned Chicken Breast \$3... Add Smoked Tri-Tip \$4

Bavarian Picnic (V) ... \$14

Sweet Heirloom Tomatoes, Shaved Zucchini, Crisp Bell Peppers & Spaetzle! Bedded on Harvest Greens with Poppyseed Dressing

Add Seasoned Chicken Breast \$3... Add Smoked Tri-Tip \$4



Countrymen's Bier Hall

All Prices Include 6% Idaho Sales Tax.
Brats, Sandwiches, & Sliders Available Bun-less
On Greens or Fritters Upon Request.

**20% Service Charge May Apply
to Parties of 8 or More**

* (V) Denotes Vegetarian Option.

~NOT a Gluten-Free Facility~

Meat & Bread

Choice of Seasoned Kettle Chips, Rustic Green Salad,
Frontier Fritters, or Grilled Seasoned Spaetzle

The Chopper ... \$16

Slow-Cooked I.P.A. Seasoned Pork & Brown Sugar Pork
Belly atop a Cornbread Bun with Pickle Chips, House Slaw,
Smokey BBQ Sauce, & Countrymen's Mustard.

Rustic ... \$17

Cold-Smoked Corn Beef Brisket piled high with House
Apple Slaw & Sauerkraut, Creamy Melted Swiss, Rustic
Russian Dressing atop Montana Marbled Rye

Drunken Yardbird ... \$16

Smokey Beer-Can Chicken, Caramelized Onion, Smoked
Gouda, Arugula, Pickled Onion, on a Country Cornbread
Bun brushed with Hickory Smoke BBQ.

Trailhead ... \$17

Mountain of Thick-Cut Tri-Tip, Smoked Gouda, Caramelized
Onion & Mushroom Hit with Black Garlic BBQ on a Pretzel
Roll.

Pooh Bear ... \$16

Grilled Black Forest "Piglet" glazed with Hot Honey Sauce,
coated in Bier Cheese & Seasoned Pulled Pork. Atop a bed
of Arugula on a Pretzel Bun

Forager (V) ... \$15

Grilled Portobello Mushroom Glazed with Honey Balsamic,
Melted Swiss, Field Greens and Arugula on a Pretzel Bun.

"Just the Dip" ... \$17

Smoked Tri-Tip, Melty Swiss, Montana Wheat Hoagie,
Caramelized Onions, & Portobello Mushrooms. Served with
Hot House Made Au Jus.

Mornin' Boss ... \$16

Wakey, Wakey... Eggs & Bakey! Fluffy Eggs, Melty Cheddar,
Crispy Potatoes, Bacon & Sausage on a Country Cornbread
Bun.



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COMFORT FROM THE OVEN

House made Flatbreads

Flammkuchen ... \$13.50

Our take on the Bavarian Classic. Smoked Bacon,
Caramelized Onion, & Seared Pork Belly atop Caraway &
Nutmeg seasoned Creme Fraiche. Accented with Gouda.

Apfel und Birne (V) ... \$13.50

Sliced Tart & Sweet Apples with Ripe Pears & Arugula
rested on Herb Chevere. Drizzled with Honey & Balsamic.
Accented with Smoked Blue Cheese
Add Chicken \$3.....Add Tri-Tip \$4

Wurstsauer ... \$13.50

Sliced Bratwurst & Tangy Sauerkraut atop Creme Fraiche.
Accented with Dill Havarti and Countrymen's Mustard

Bierdosen Hunchen ... \$13.50

Seasoned Chicken, Chipotle Sauce, Heirloom Tomato &
Caramelized Onion with Smoked Gouda

Mittelmeer (V) ... \$13.50

Bavarian meets Mediterranean with Fresh Arugula,
Sun-Dried Tomatoes, Herb Chevre, Figs and a Honey
Balsamic Drizzle
Add Chicken \$3....Add Tri-Tip \$4

Rindfleisch ... \$13.50

Cold-Smoked Corned Beef, Creamy Horseradish, atop
Creme Fraiche. Garnished generously with Blue Cheese &
Pickled Onion. Seasoned with Dill.

Grove Goodies

Desserts & Confections

Bee Sting Cake ... \$9.75

This German Treat has two layers of Honeyed Pastry Cake,
Vanilla & Brown Sugar Cream Filling, a Crisp & Crunchy
Honey Almond Topping with a Sting of Balsamic.
Served with a scoop of Brown Sugar & Cinnamon Ice Cream

Campfire S'Mores Cake ... \$9.75

Moist Graham Cracker Cake with Molten Callebaut
Chocolate Ganache Filling & Fluffy Toasted Marshmallow
Topping. A Little Nostalgic, A Lot Decadent
Add a Scoop of Brown Sugar & Cinnamon Ice Cream....\$3

Tiramisu ... \$9.75

Traditional dessert made of marscarpone cheese and lady
fingers soaked in espresso with a touch of liquor. Lightly
dusted with cocoa powder for an elegant touch.
Add a Scoop of Brown Sugar & Cinnamon Ice Cream....\$3

Raspberry Ridge ... \$9.75

Toasty Pastry Peaks & Homemade Raspberry Creme.
Drizzled with Chocolate Honey, Raspberry Lemon Syrup, &
Almonds.
Served with a scoop of Brown Sugar & Cinnamon Ice Cream

2 Scoops ... \$6

Two Large Scoops of Brown Sugar & Cinnamon
Hand-Churned Ice Cream with Homemade Vanilla & Brown
Sugar Cream Topping.