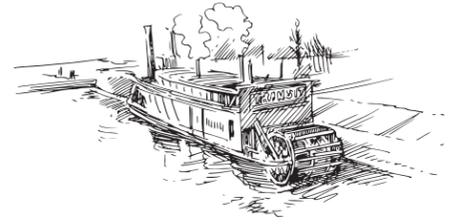


MOERLEIN Lager House



FOR BEER LOVERS WHO KNOW THEIR PLACE.

EST. 2012 ✦ MOER BEER, MOER OFTEN ✦ CINCINNATI, OH

APPETIZERS*

- LAGER HOUSE WINGS** 12 - \$10
Buffalo, Chipotle BBQ, Thai garlic sauce or Wicked
- ✓ **SOFT PRETZEL** \$7
Served with Beer Cheese and spicy mustard
- SPICY GARLIC SHRIMP** \$11
In chili garlic butter over grilled baguette
- CALAMARI** \$11
Flash fried and tossed in red chili aioli
- GF **JUMBO LUMP CRAB CAKE** \$14
Served with tomato chutney and lemon-caper aioli
- ✓ **FRIED PICKLES AND ANAHEIM PEPPERS** \$8
Served with horseradish dipping sauce
- BBQ NACHOS** \$11 **PORK/\$10 CHICKEN**
Corn tortillas covered with white queso, pickled jalapeños, lettuce, pico, sour cream and guacamole
- ✓ **ONION RINGS** \$9
Served with spicy Barbarossa BBQ sauce
- MUSSELS** \$13
In spicy garlic white wine sauce with hot mett, cilantro, grilled baguette and red chili aioli

Meat & Cheese BOARDS*

Served with grilled beer bread, spicy mustard, applekraut and pickles

CHOOSE 2 FROM EACH LIST \$11
CHOOSE 3 FROM EACH LIST \$15

MEATS

Hot Mett
Prosciutto
Candied Pork Belly
Hot Coppa
Salame al Pepe Nero

CHEESE

King Ludwig Beer Cheese
Butterkase
Marinated Fresh Mozzarella
Jalapeno Harvarti
Smoked Cheddar

Cincinnati SAUSAGE ORIGINALS*

CHOICE OF SAUSAGE \$8

Avril-Bleh sausages served with applekraut and mustard on a bratwurst bun with sweet potato chips or coleslaw, substitute fries or fruit- \$2

BRATWURST **HOT METT**
SMOKED SAUSAGE **HOT DOG**
CHEDDAR METT

BEER BARON BRAT \$10

Our signature sausage! The Beer Baron is an oversized, fine grind pork sausage. A blend of ground chilis provide medium heat in our rendition of a bold brat.

SOUP*

CUP \$4 / BOWL \$6

- FRENCH ONION AND MUSHROOM SOUP**
Topped with Swiss and Parmesan
- SPICY CORN CHOWDER**
- HUNTERS STEW** Topped with chive sour cream
- SOUP OF THE DAY** Chef's selection

SALADS*

- LAGER HOUSE B.L.T. SALAD** \$6
Chopped bacon, lettuce and tomato tossed with buttered croutons in creamy garlic peppercorn dressing
- CAESAR** \$6
Parmesan and buttered croutons
- ICEBERG WEDGE** \$7
Tomato, bacon, Danish bleu cheese and bleu cheese dressing
- GF **CAPRESE SALAD** \$12
Heirloom tomatoes with marinated mozzarella, basil pesto, balsamic glaze and a crostini
- GF **SMOKED SALMON SALAD** \$12
Mixed greens, balsamic cipolline onions, roasted tomato, balsamic vinaigrette and cucumber relish
- GF **APPLEWOOD CHICKEN SALAD** \$12
Chicken over spring greens tossed in cranberry poppyseed dressing with bacon, egg, cranberries, spiced pecans and bleu cheese
- BLACKENED CHICKEN SALAD** \$12
Chopped lettuce, red pepper, corn, tomato, black beans, avocado, shredded cheddar and tortilla strips tossed in Honey-lime vinaigrette
- CHOPPED SALAD** \$12
Iceberg and romaine with tomatoes, avocado, grilled corn, green apple, grilled chicken and bleu cheese tossed in balsamic vinaigrette



SANDWICHES*

*Served with sweet potato chips or coleslaw.
Substitute fries or fruit \$2*

- PRIME RIB SANDWICH** \$14
Ale braised onions with provolone and horseradish cream on French roll au jus
- SMOKED STACK BBQ** \$11
Pulled pork, smoked sausage, Chipotle BBQ sauce and fried onions on brioche roll
- SHORT RIB GRILLED CHEESE** \$13
Braised beef short ribs, sweet onion relish with Butterkase on toasted parmesan sourdough
- BEER CAN CHICKEN MELT** \$12
Pulled rotisserie chicken, applewood bacon, red onion, roasted tomato and cheddar with honey mustard on French roll
- CUBAN SANDWICH** \$13
Barbarossa Honey Ham, shaved rotisserie pork, pulled pork, Swiss cheese, spicy pickles, and house spicy mustard on homemade Cuban water bread
- FISH TACOS** \$14
Red pepper slaw, cilantro aioli, guacamole and tomatillo salsa served with black bean dirty rice as the side choice

HAND CARVED CLASSICS*

*Served with sweet potato chips or coleslaw.
Substitute fries or fruit \$2*

- RACHAEL'S TURKEY** \$11
Sliced rotisserie turkey on grilled sourdough with spicy mustard, Swiss cheese and coleslaw
- BARBAROSSA HONEY HAM** \$11
Toasted water bread, Swiss cheese and house spicy mustard
- PASTRAMI** \$11
Sourdough, Swiss cheese, horseradish mayo, lettuce, tomato and red onion



BURGERS*

*Served with sweet potato chips or coleslaw.
Substitute fries or fruit \$2*

- MOER-BURGER** \$13
Cheddar, pastrami, applewood bacon, fried egg, sweet onion relish and black pepper mayo
- ALEHOUSE BURGER** \$11
Ale braised onions, mushrooms, lettuce and tomato jam with swiss
- BBQ BURGER** \$12
Cheddar, applewood bacon, fried onions, Lettuce and tomato
- CHEESEBURGER** \$10
Cheddar, mayo, lettuce, tomato and onion
- ✓ **SPENT GRAIN GARDEN BURGER** \$11
Lettuce, tomato, onion and pepper mayo served on brioche roll
- ✓ **GRILLED PORTOBELLO BURGER** \$9
Grilled red onion, roasted red peppers, butterkase cheese, lettuce, tomato and red chili aioli on a brioche roll
- ** ASK YOUR SERVER ABOUT OUR GLUTEN FREE BUN

ENTREES*

- ANGRY MAC AND CHEESE** \$12
Hot Mett, shrimp and jalapeño cheese sauce
- FISH AND CHIPS** \$12
Hudepohl beer battered cod with jalapeno tarter sauce, coleslaw and fries
- STEAK FRITES** \$14
Pepper dry rubbed Sirloin topped with herb butter and served with Parmesan garlic fries and black pepper mayo
- ✓ **SQUASH WELLINGTON** \$15
Butternut squash and mushroom duxelle wrapped in filo pastry over lemon brussels sprouts with sweet corn cream, tomato chutney and frisee
- ✓ **CRISPY BALSAMIC TOFU** \$15
GF Spinach basil risotto with roasted tomatoes, cipolline onions and wild mushrooms with shaved asparagus and preserved lemon salad

FLATBREADS*

- BBQ CHICKEN** \$11
Grilled chicken, roasted peppers, caramelized onion, mozzarella and gouda
- ✓ **CAPRESE** \$10
Fresh mozzarella, basil pesto, tomato and balsamic glaze
- HAWAIIAN PORK** \$12
Pulled pork tossed in pineapple BBQ, cheddar, mozzarella, red onion, bacon, fresh jalapeños and chopped cilantro
- BUFFALO CHICKEN** \$11
Pulled chicken tossed in buffalo sauce, ranch dressing, tomato, red onion, bleu cheese, chopped celery, cheddar and mozzarella
- ✓ **MEDITERRANEAN** \$11
Garlic cream sauce, tomato, kalamata olive, ale onions, roasted peppers, spinach and goat cheese
- THREE MEATS** \$12
Tomato sauce, pepperoni, Italian sausage, bacon, mozzarella, cheddar and parmesan

*These items may be cooked to order and may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.

✓ Denotes Vegetarian
GF Denotes Gluten Free



LUNCH COMBO
Plates
CHOOSE ANY TWO: \$11

- Cup of Soup*
- FRENCH ONION AND MUSHROOM**
- HUNTERS STEW**
- SPICY CORN CHOWDER**
- SOUP OF THE DAY**

- Salad*
- B.L.T. SALAD**
- CAESAR**
- WEDGE**

- 1/2 Sandwich*
- RACHAEL'S TURKEY**
- BARBAROSSA HONEY HAM**
- PASTRAMI**

- Wurst*
- BRATWURST**
- SMOKED SAUSAGE**
- CHEDDAR METT**
- HOT METT**



HISTORY OF CHRISTIAN MOERLEIN

THE CHRISTIAN MOERLEIN BREWING COMPANY WAS BORN IN 1853, IN CINCINNATI'S OVER-THE-RHINE NEIGHBORHOOD. CHRISTIAN MOERLEIN — A BAVARIAN IMMIGRANT AND BLACKSMITH — **LOVED BREWING HEARTY, EUROPEAN BEERS**, AND HIS CRAFTSMANSHIP WAS REWARDED WITH TOP HONORS WHEREVER HIS BEERS WERE EXHIBITED. MOERLEIN'S BEERS WERE NOT ONLY POPULAR IN CINCINNATI, BUT THEY WERE COMMONLY EXPORTED TO EUROPE AND SOUTH AMERICA.

THOUGH THE CHRISTIAN MOERLEIN BREWING COMPANY CONTINUED OPERATING AFTER MOERLEIN'S DEATH IN 1897, AMERICA'S PROHIBITION PERIOD FORCED THE COUNTRY'S BREWERIES TO CLOSE. BUT IN 1981, WHEN THE MOERLEIN BRAND WAS REINTRODUCED TO CINCINNATI, THE UPDATED BEER WAS ON THE LEADING EDGE OF THE CRAFT BEER REVOLUTION. SOON, IT BECAME **THE FIRST BEER TO CERTIFIABLY PASS THE STRICT REINHEITSGEBOT BAVARIAN PURITY LAW OF 1516**. TRUE TO THE LAW SINCE CHRISTIAN WAS THE BREWMASTER, THE BEER CONTAINS ONLY FOUR INGREDIENTS: MALTED BARLEY, HOPS, WATER AND YEAST.

IN 2004, CHRISTIAN MOERLEIN WAS PURCHASED BY GREATER CINCINNATI RESIDENT AND BEER BARON GREGORY HARDMAN, WHO FOLLOWS THE SAME GUIDELINES OF TRUE QUALITY AND GREAT TASTE SET BY THE BREWERY'S FOUNDER: **CHRISTIAN MOERLEIN. THIS COMMITMENT TO EXCELLENCE MAKES MOERLEIN QUITE SIMPLY A BETTER BEER.**

YEAR ROUND BEERS



MOERLEIN O.T.R. OVER-THE-RHINE ALE,

In an area of limited refrigeration, the brewer was generous with the use of hops for stability. Implementing a full malt backbone balances out the punch of the hop flavor. Today, four malts and a hefty dose of Fuggle hops makes O.T.R. enticingly quaffable.

ABV: 5.5% IBU: 35



MOERLEIN LAGER HOUSE ORIGINAL GOLDEN HELLES,

Brewed to the same standards that made Moerlein a household name, this Münchner-styled lager is remarkably balanced and refreshing featuring a lightly toasted cracker like character and showcasing a delicate hop nose.

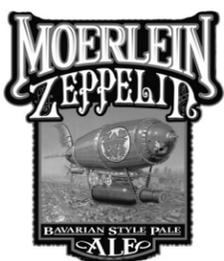
ABV: 5.1% IBU: 24



MOERLEIN NORTHERN LIBERTIES INDIA PALE ALE,

A well-hopped I.P.A. inspired by the revolutionaries of Cincinnati's historic Northern Liberties district — an area known for tolerance of beliefs and behaviors prior to 1849. This free-spirited brew features four hop varieties and three malts — Centennial, CTZ, Cascade & Simcoe hops fused with 2 Row, Wheat & Caramel 45 to create this hop lovers treat.

ABV: 6.5% IBU: 72



MOERLEIN ZEPPELIN BAVARIAN STYLE PALE ALE,

This Bavarian Style Pale Ale showcases the unique characteristics of a traditional pale, enhanced by the distinctive flavors and aromas of German noble hops.

Pilsner and Munich malts provide a significant backbone balanced by delicate floral and fruity notes from a late kettle hop addition and dry-hopping. The result makes this Zeppelin constantly smooth and balanced in flight.

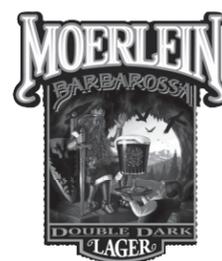
ABV: 5.0% IBU: 40



MOERLEIN SEVEN HEFEWEIZEN ALE,

This Bavarian style wheat beer has inviting aromas of banana and clove that are balanced by a slight tartness on the finish. Amazingly refreshing!

ABV: 4.8% IBU: 12



MOERLEIN BARBAROSSA DOUBLE DARK LAGER,

A legendary Christian Moerlein brand name honoring Frederick I, Emperor of Germany, this Dunkel-style lager has a deep mahogany color and a breadly malt aroma derived from the lavish use of Munich malt. Don't be fooled even though this brew is dark in color, it is light on the palate.

ABV: 5.0% IBU: 25