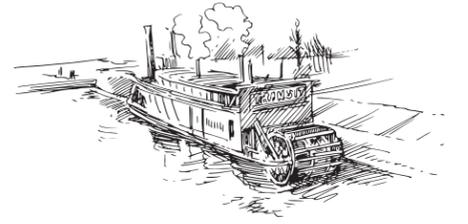


MOERLEIN

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 PRETZELS** \$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
- ✓ **PARMESAN GARLIC FRIES** \$7/ADD BEER CHEESE \$2
Served with black pepper aioli and curry ketchup
- BBQ NACHOS** \$11 PORK/\$10 CHICKEN
Corn tortillas covered with white queso, pickled jalapeños, lettuce, pico, sour cream and guacamole
- ANGRY MAC AND CHEESE** \$8
Hot Mett and jalapeño cheese sauce
- ✓ **ONION RINGS** \$9
Served with spicy Moer-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

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|---------------------|----------------------------|
| MEATS | CHEESE |
| Hot Mett | King Ludwig Beer Cheese |
| Smoked Sausage | Goat Cheese Fritter |
| Prosciutto | Butterkase |
| Candied Pork Belly | Marinated Fresh Mozzarella |
| Smoked Salmon | Bacon-Chive Cream Cheese |
| Sweet Coppa | Drunken Goat |
| Hot Coppa | Jalapeno Harvarti |
| Hot Sopressata | Port Salut |
| Salame al Pepe Nero | Kickapoo |
| | Smoked Cheddar |

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

FROM THE ROTISSERIE*

- Rotisserie entrees include choice of 1 side.*
 ADD LAGER HOUSE B.L.T. SALAD OR CAESAR SALAD TO ANY ENTREE - \$4
- PRIME RIB** With Barbarossa demi and horseradish cream 12OZ. \$24 • 16OZ. \$28
 - BONE-IN PORK RACK** With bourbon-maple mustard glaze \$20
 - OTR CHICKEN** Half chicken topped with OTR beurre blanc \$17
 - BBQ CHICKEN** Half chicken basted with Moer-BBQ sauce \$17

SIDES

Sides - \$3.

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|-----------------------------------|------------------------------------|
| GF ROASTED POTATOES | GARLIC PARMESAN FRIES |
| GF BRUSSELS SPROUTS | CORN CAKE |
| ONION RINGS | SPAETZLE AND MUSHROOMS |
| GF SMOKED CHEDDAR MASHED POTATOES | SPAETZLE WITH TOMATO & GOAT CHEESE |
| GF SAUTÉED GREEN BEANS | GF ROASTED ASPARAGUS |
| ANGRY MAC AND CHEESE | GF DIRTY RICE |
| GF PARMESAN RISOTTO | |

ENTREES*



- FILET MIGNON** \$27
6oz cut with smoked cheddar mashed potatoes, balsamic cipolline onions and bordelaise sauce
- GF **NY STRIP** \$28
12oz cut topped with sautéed mushrooms, smoked cheddar mashed potatoes and brussels sprouts
- MEATLOAF** \$17
Barbarossa demi-glaze smoked cheddar mashed potatoes and sautéed green beans
- SHORT RIBS** \$24
Braised and topped with Barbarossa demi-glaze served with cheddar mashed potatoes, sautéed green beans and tomato chutney
- BBQ BABY BACK RIBS** \$25
Basted with Moer honey Chipotle BBQ sauce served with onion rings
- HOPS SMOKED PORK BELLY** \$18
With spaetzle, marinated mushrooms, brussels sprouts and demi-glaze
- BBQ PORK** \$17
Honey Chipotle BBQ sauce served over sweet corn cake with sautéed green beans
- STEAK FRITES** \$19
Pepper dry rubbed Sirloin topped with herb butter and served with Parmesan garlic fries and black pepper mayo
- ✓ **SQUASH WELLINGTON** \$17
Butternut squash and mushroom duxelle wrapped in filo pastry over lemon brussels sprouts with sweet corn cream, tomato chutney and frisee
- GF **SMOTHERED CHICKEN** \$17
Grilled chicken breast topped with honey mustard, bacon, mushrooms, scallions, cheddar and mozzarella served with smoked cheddar mashed potatoes and sautéed green beans
- SALMON ROMESCO** \$23
Pan seared salmon over spaetzle tossed with diced tomatoes, herb butter and goat cheese with baby greens and romesco sauce
- GF **BLACKENED TILAPIA** \$20
Over dirty rice with black bean-cucumber salsa, cilantro aioli and guacamole
- GF **JUMBO LUMP CRAB CAKES** \$27
Roasted tomato chutney, lemon-caper aioli and field greens
- TASSO HAM & SHRIMP** \$22
Marinated grilled jumbo shrimp with crispy polenta, green beans, peas, cipollini onions, fried mushrooms and Tasso ham gravy
- FISH AND CHIPS** \$18
Hudepohl beer battered cod with jalapeño tartar sauce, coleslaw and fries
- PORK SHANK** \$19
Barbarossa braised pork shank with cheddar mashed potatoes, sautéed green beans, tomato chutney, and Barbarossa demi-glaze
- ✓ **CRISPY BALSAMIC TOFU** \$17
Spinach basil risotto with roasted tomatoes, cipolline onions and wild mushrooms topped with shaved asparagus and preserved lemon salad

SOUP and SALAD*

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
- LAGER HOUSE B.L.T. SALAD** \$6
Chopped bacon, lettuce and tomato tossed with buttered croutons in creamy garlic peppercorn dressing
- CAESAR** Parmesan and buttered croutons \$6
- ICEBERG WEDGE** Tomato, bacon, Danish bleu cheese and bleu cheese dressing \$7
- GF **CAPRESE SALAD** \$14
Heirloom tomatoes with marinated mozzarella, basil pesto, balsamic glaze and a crostini
- GF **SMOKED SALMON SALAD** \$14
Mixed greens, balsamic cipolline onions, roasted tomato, balsamic vinaigrette and cucumber relish
- GF **APPLEWOOD CHICKEN SALAD** \$14
Chicken over spring greens tossed in cranberry poppyseed dressing with bacon, egg, cranberries, spiced pecans and bleu cheese
- BLACKENED CHICKEN SALAD** \$14
Chopped lettuce, red pepper, corn, tomato, black beans, avocado, shredded cheddar and tortilla strips tossed in honey-lime vinaigrette
- CHOPPED CHICKEN SALAD** \$14
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 with au jus
- RACHAEL'S TURKEY** \$11
Sliced rotisserie turkey on grilled sourdough with spicy mustard, Swiss cheese and coleslaw
- 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 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
- 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

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** Cheddar, applewood bacon, fried onions, lettuce and tomato \$12
- CHEESEBURGER** Cheddar, mayo, lettuce, tomato and onion \$10
- ✓ **SPENT GRAIN GARDEN BURGER** \$11
Lettuce, tomato, onion and pepper mayo served on a 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

*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



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