



FOOD MENU

Vol 56, Issue Thirty Two 2017 13th St. Boulder, Colorado 720.328.8328 Winter Edition

OUR STORY

The Bohemian Biergarten was created and founded by Zdenek Srom in 2013. Zdenek immigrated from his hometown of Boskovice, Czech Republic in 1996. As a beer drinking, Gastro inspired designer, builder and painter, he was able to execute his vision of a true European gastropub. The original bricks and vaulted ceilings found in this historical building provide the perfect backdrop for an old pub. The tables you are seated on were built out of 150-year-old reclaimed lumber and the railings and the light fixtures date back to the early 1900's. Our menu is inspired by Central European Cuisine from Germany, Czech Republic, Hungary, Poland and Austria. Let us transport you to another place and time with our ambiance, imported classic European beers, authentic glassware, Central European food, timeless design, and quality service. Na zdraví! Executive Chef: Bradly Hartman, General Manager: David Caughey

APPETIZERS

Pierogies homemade cheese & potato polish dumplings served boiled or fried w/ spicy pierogi sauce. garnished w/ mushrooms, onions & garlic \$15

Das Pretzel traditional bavarian soft pretzel served with haus made mustards \$11+ haus bier cheese \$3

Frank in a Blanket frankfurter wiener wrapped & baked in pretzel dough \$11 +haus bier cheese \$3

Bavarian Poutine fries topped with melted gruyere & haus creamy mushroom sauce \$12

Haus Deviled Eggs red onion, dill pickle and chive oil, crispy bacon optional. \$11

Crispy Czech Style Gnocchi \$16 topped with melted gruyere, crispy bacon, sour cream, and chives

Austrian Style Spaetzle made with farmers cheese. topped with melted gruyere and chives. \$14 (central european mac and cheese)

German Style Potato Pancake crispy pork belly, spiced apple butter, and green onion. \$16

Soup Du Jour cup \$6 bowl \$10

Haus Chicken Wings \$16 crispy chicken wings, choice of spicy buffalo or honey bbq, + ranch, celery, and carrots

Bavarian Feast (sharing platter) giant pretzel + bier cheese, pierogies (6), bratwurst, polish sausage, spaetzle, sauerkraut & red cabbage (no substitutions) \$60

SALADS

Small House Salad choice of cider-shallot, haus balsamic, creamy dijon, or ranch \$7

Biergarten Salad butter lettuce, bacon lardons, red onion, croutons, blue cheese, cucumber, hard cooked egg, pickled red pepper, creamy dijon dressing. \$16

Bohemian Beet Salad mixed greens with marinated beets, shallots, and goat cheese topped with house balsamic vinaigrette and garlic walnuts. (gf) \$16

+Add protein to any salad
+grilled chicken breast/
chicken or pork schnitzel \$7

ENTREES

Bohemian Beef Goulash slow cooked black angus beef, hungarian paprika, bread dumpling, sour cream, chives. \$26

Chicken or Pork Schnitzel served w/ lemon & capers and herbed potato salad. choice of cucumber or beet salad. \$19 + fried egg \$2

Jager Schnitzel choice of either chicken or pork. served with creamy mushroom sauce, red cabbage your choice of gruyere cheese fries or spaetzle. \$24

Haus Sausage Plates (choice of one)
hot polish smoked beef & pork
bratwurst pork & beef
weisswurst pork & veal
kielbasa traditional polish smoked beef & pork
*served w/ sauerkraut, fries, pretzel bread. \$17
Specialty sausage- please ask for details

Fish & Chips wild caught pangasius fried in our house made bier batter served with tartar sauce, coleslaw and fries \$22

Chef's Seasonal Vegetable Medley \$12 fresh seasonal vegetables roasted with garlic and tossed with fresh herbs. (vegan, gluten free)
+ add grilled chicken breast/chicken or pork schnitzel. \$7

Crispy Bone In Quarter Duck with roasted fingerling potatoes, heirloom tomatoes, and an herb-frisee salad tossed in duck fat vinegrette \$20

SANDWICHES

Reuben Sandwich made with our haus corned beef, melted gruyere cheese, russian dressing, sauerkraut, coleslaw and fries. \$18

Crispy Schnitzel Sandwich pork or chicken on toasted baguette, butcher's mayonnaise, cole slaw, pickles, fries. \$18
+ cheddar cheese \$2 + bacon \$3

Biergarten Burger 100% colorado angus beef, cheddar cheese, butcher's mayo, butter lettuce, onion, tomato, pickles, on a brioche bun, fries. \$16
+ fried egg \$2 + bacon \$3

Bohemian Veggie Burger cheddar cheese, butcher's mayo, lettuce, onion, tomato, pickles, on a brioche bun, fries. (v) \$16

The Prague Dog haus bratwurst on a toasted bun, topped with pickle pepper relish and diced onions, fries \$16

Grilled Chicken Sandwich grilled redbird chicken breast, tomato, pickles, butter lettuce, butchers mayo on a brioche bun, fries \$16

DESSERTS

Warm Apple Strudel with creme anglaise, creme chantilly, candied walnuts, salted caramel. \$10 *as seen on Guy Fieri's DDD

Butterscotch Pot De Creme chilled butterscotch custard with homemade butter cookies, shaved dark chocolate and creme chantilly. \$10

Piece of Pie (rotating) ask your server \$10

SIDES

Fries \$7

Sauerkraut \$6

Cucumber Salad \$7

Herbed Potato Salad \$7+Bacon \$2

Marinated Beets \$7

Braised Red Cabbage \$6

Spaetzle \$8



ON TAP

Biergarten Pils, CO 4.6%

this custom upslope brew is a traditional czech style pilsner, full bodied and complex, yet light, crisp, and refreshing. brewed with a selection of malts and czech saaz hops provides a great bitter counterbalance to the malt sweetness. pours a deep golden yellow color with a stark white fluffy head.

Pilsner Urquell, CZ 4.4%

zdenek's favorite, the world's first pilsner beer, truly the best!

Warsteiner Pilsner, GER 5.6%

a refreshingly pale golden pilsner with a clean taste perfectly balanced with hints of barley malt subtle yeast tones & light hoppiness

Warsteiner Premium Dunkel, GER 4.8%

rich dark amber bier, with full flavored, smooth taste nicely accented with roasted malts & bottom fermented yeast tones

Hacker Pschorr Munich Gold, GER 5.5%

brilliantly golden lager features a medium body with hints of nectarine and golden raisin

LOCAL COOLER

GD Hazy Pale \$7 Denver CO

Jiant Hard Iced Tea \$7 CA

Paulaner Hefeweizen, GER 5.5%

traditional unfiltered hefe-weizen naturally cloudy and warm silky gold

Bohemian IPA brewed by Avery, CO 6.5%

prominent hops, malty & crisp, an all american ipa. slightly hazy amber color with a thick white head. medium hoppy bitterness with a slightly fruity aftertaste

Weihenstephaner Original, GER 5.1%

the world's oldest brewery delicately aromatic though strong in character- this helles is exceptional.

Weihenstephaner Hefeweis Dunkel, GER 5.3%

dark wheat bier, fruity fresh sweetness, hints of banana, roast malt & a light caramel taste

Wibby Volksbier Vienna, CO 5.5%

mild amber, malty lager brewed with all german ingredients. "the people's bier!"

Wild Cider Spiced Apple Cider, CO 5%

local hard cider with robust flavor packed with notes of cinnamon, nutmeg, & orange.

Great Divide Strawberry Rhubarb Sour \$7 Denver CO

June Shine Hard Kombucha \$8 CA

Upslope Snowmelt Hard Seltzer \$7 Boulder, CO



WHITE WINE

(glass/bottle)

Haus: Domain Paul Mas \$8/\$28 (Fr)

Elisabetto Prosecco \$10/\$55 (It)

Azienda Agricola Giorgio

Zaglia Pinot Grigio \$10/\$35 (It)

Avia Chardonnay

Chardonnay \$9/\$31 (Slovenia)

Sturmwolken Riesling \$12/\$44 (Ger)

Joseph Cattin Gewurztraminer

\$14/\$48 (Fr)

Hugl Weine

Gruner Veltliner \$10/\$45 (Austria)

Joseph Mellot Sincerite Rose \$10/\$35(Fr)

RADLER

Original Radler \$7
Lager and Sprite

COCKTAILS

Moscow Mule \$11

smirnoff russian vodka, ginger beer, muddled limes, and simple syrup

Irish Coffee \$12

Ozo Coffee Roasters coffee, choice of jameson irish whiskey or hard chaw irish cream, topped with fresh whipped cream

Haus Made Sangria \$13

burgundy wine, white rum, cointreau, orange juice, fresh squeezed lemon, sliced apples & oranges

White Lotus Margarita \$14

suerte blanco tequila, cointreau, freshly squeezed lime, simple syrup, coconut, sugar rim

RED WINE

(glass/bottle)

House: Zweigelt \$9/\$32 (Austria)

RUCA Malen

Malbec \$11/\$38 (Arg)

Chateau le Calvaire

Bordeaux Superieur \$12/\$44 (Fr)

Dom Rudel Pinot Noir \$10/\$36 (Fr)

Domaine St. Patrice

Cotes-Du-Rhone \$13/\$48 (Fr)

BIER COCKTAIL

Honey Bite \$10 wild cider and paulaner hefeweizen topped with honey (haus specialty)

Aperol Spritz \$13 aperol, prosecco, soda water, orange garnish

Boho Punch \$14

bacardi, amaretto disarrono, cherry juice, pomegranate juice, muddeld lime, prosecco

Lucifer \$14

suerte blanco tequila, raspberry liquor, lime juice and ginger beer

French 75 \$13

prosecco, tanqueray gin, fresh muddled lemon juice with a twist

Dublin Donkey \$12

jameson irish whiskey, fresh squeezed lemon juice, ginger beer, garnished with candied ginger, lemon wheel

20% Gratuity will be added to parties of 6 or more. We ask that parties of up to 6 respect a table limite of 1 1/2 hrs & parties of 8 or more 2 hrs

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborn illness.