

Bier Hall & Biergarten

RESTAURANT & BAR

APPETIZERS

GIANT BAVARIAN PRETZEL \$10

A satisfying hot soft pretzel served with housemade Biercheese using Warststeiner Dunkel beer.

SAUERKRAUT BALLS (6) \$10

After marinating, each sauerkraut ball is hand-rolled with bacon and onion and is flash frozen. Before cooking, they are panko breaded resulting in a crispy outer crust and a soft warm sauerkraut middle. Served with our tangy housemade Russian dressing.

NEW! JALEPEÑO POPPERS (6) \$8

Six Jalapeños stuffed with cream cheese, lightly breaded and fried. Served with housemade ranch.

FRIED MUSHROOMS \$8

Lightly battered, fried and served with housemade ranch.

OVERLOADED FRIES \$10

Invented at the Bier Hall, our generous basketfull of "dipper" fries are covered with Biercheese, sprinkled with house-fried bacon and topped with chopped green onions for a truly gratifying taste.

MOZZARELLA CHEESE STICKS (6) \$8

An all-time pleaser, these cheese sticks are crispy on the outside and filled with gooey mozzarella cheese on the inside. Served with tangy marinara sauce for a rewarding bite.

Continued on backside

ENTRÉES

Served with Whipped Potatoes and Seasoned Green or Black Beans

12-OZ NEW YORK STRIP STEAK \$28

A tender, flavorful, juicy Black Angus steak grilled to your preferred temperature.

Add garlic steak butter \$1.50

NEW! SPICED CORNISH HEN \$17

Think of the Cornish Hen as a small rotisserie chicken, except more delicate and flavorful. Ours is deliciously seasoned and roasted. We serve the whole bird.

BLACKENED SALMON \$24

8-oz salmon fillet dusted with a Cajun spice rub then seared in a hot skillet until fairly well darkened (or blackened) for a delicate, yet robust flavor.

NEW! STEAK TIPS \$16

Bite size pieces of trimmed steak sautéed in a light garlicky sauce that brings out the full flavor of the beef. White onion rings are added near the end of the sauté for a more complex and pleasing flavor.

CHICKEN MARSALA \$16

Golden pan-fried chicken cutlets and fresh mushrooms sautéed in a rich Marsala wine sauce, resulting in a savory flavor.

SALADS

CAESAR ENTRÉE SALAD \$10

Romaine, fresh shaved Parmesan Cheese, croutons and housemade Caesar dressing.

**Add 8-oz Blackened Salmon \$16
or Crispy or Grilled Chicken \$12**

CAESAR DINNER SALAD \$5

MORE FAVORITES

Our fish of choice is the tender and flaky haddock which boasts a mild, delicate and fresh flavor with a hint of sweetness. We serve it in two delicious styles:

FISH & CHIPS \$15

Beer-battered Haddock fried crispy and served with our housemade tarter sauce. Served with fries.

FISH TACOS (3) \$15

Lightly seasoned grilled haddock piled in flour tortillas and topped with housemade Pico del Gallo and a swirl of fresh cilantro lime sauce. Served with seasoned black beans.

CHICKEN TENDERS & FRIES \$12

Our fresh chicken tenders are double-dip breaded and fried to a satisfying crisp. Served with ranch or honey mustard sauces.

HOOSIER WINGS 10 for \$12

Wings, wings, everywhere wings. But ours are juicy and hit the spot like no other. Choose from buffalo, BBQ, sweet chili, garlic parmesan, or Jamaican jerk sauces. Served with celery and ranch dressing.

JUST FOR KIDS

CORN DOG & FRIES \$4

CHICKEN TENDERS & FRIES \$5

BURGERS & FRIES

NEW!

WAGYU, THE ULTIMATE BURGER \$15

A half-pound custom blend of ground chuck, brisket and short rib Wagyu beef with lettuce, red onion and tomato on the side.

Add American or Swiss Cheese \$1.50

BIER HALL ORIGINAL BURGER \$13

Half-pound Angus steakburger with two strips of bacon. Served with BBQ sauce, Biercheese, lettuce, red onion and tomato on the side.

NEW!

THE BLEU CHEESE BURGER \$12

Half-pound Angus steakburger with sprinkled bleu cheese and chopped green onion on the side.

POOL HALL CHEESE BURGER \$12

Half-pound Angus steakburger with American or Swiss cheese. Served with lettuce, red onion and tomato on the side.

THE SWISS BURGER \$12

Half-pound Angus steakburger with Swiss cheese and sautéed mushrooms.

GO WAGYU ON ANY BURGER \$3

SANDWICHES & FRIES

THE REUBEN \$13

House-cut and trimmed corned beef lightly grilled, covered with Swiss cheese to melt just right and layered on Marble Rye. This two-sided, open-faced sandwich is served with seasoned sauerkraut and housemade Russian on the side so you can build to your preference.

PATTY MELT \$10

Half-pound Angus steakburger, with Swiss and Provolone cheeses, topped with fresh grilled onions and served on Texas Toast.

PORK SCHNITZEL \$10

Pork tenderloin is house-cut, pounded thin, breaded and fried crispy. Served with lettuce, red onion and tomato on the side.

**BIER HALL AND BIERGARTEN • THE-SHERMAN.COM/EVENTS
LIVE MUSIC • BEER • DRINKS • FOOD • GAMES • BAR**

Bier Hall & Biergarten

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HOME-MADE STYLE PIZZAS

A difference you can taste —

Our sauce is perfectly seasoned, thick and bold. We use fresh meats, house-cut vegetables and real mozzarella cheese.

For a healthier approach, try a gluten-free Cauliflower Crust and discover a great new taste in pizza.

14" REGULAR CRUST \$14.50

ADD TOPPINGS

Pepperoni, sausage, bacon,
extra cheese \$1.50 ea.

Onions, green peppers,
black olives, banana peppers,
mushrooms 95¢ ea.

THE SHERMAN SUPREME \$18.75

Pepperoni, sausage, bacon,
onions, green peppers and
black olives

NEW! BUFFALO CHICKEN \$16.75

Diced seasoned grilled chicken,
crumbled bleu cheese, onion,
and red peppers

10" CAULIFLOWER \$14.50
(GLUTEN FREE CRUST)

ADD TOPPINGS

Pepperoni, sausage, bacon,
extra cheese \$1.50 ea.

onions, green peppers,
black olives, banana peppers,
mushrooms 95¢ ea.

The Biergarten was made from a parking lot and opened in September 2017. It was the vision of owner, Georg Heringer, to create a biergarten that would be reminiscent of those in his homeland of Germany. A place where people could gather, unhurried, and pass time with family and friends.



The Bier Hall Restaurant was created from the former American Furniture factory which was built ca. 1910 by John Hillenbrand. John purchased the neighboring Sherman House in 1923 and operated the hotel along with his factory for many successful years. The factory fell out of modern use approximately 40 years ago and here it sat unoccupied until the space was reimagined to its current live music and restaurant venue when it opened in May 2019.

Work on the Bier Hall took over one year to complete. It required blasting through the thick 18" brick wall to form a door which now serves as the entrance from the Biergarten. This was just one of many daunting tasks required to make it come to life.

The Biergarten and Bier Hall are part of The Sherman Inn. We offer weekend getaways, parties or weekday company bonding events. Let us help you plan a fun meeting, a party, or both, and include an overnight in the historic boutique hotel complete with a night of live music, great food and unhurried fun.

Call 812-934-1000 for information.