# **Chicken Burger**

Crispy chicken strips on a brioche bun topped with cheese and mayo Served with our fries

16,5€



Our 250g burger patties are ground here FRESH daily from regionally sourced beef. Served on a toastie with fresh cut fries, lettuce, tomato, onion and pickle. Substitute Brioche 1€

### Starters and Sides

#### **Chicken Winas**

Tossed in either **mild**, **hot**, **or napalm** sauce, served with our blue cheese dresssing and carrot sticks

6 pieces 8,5€ 12 pieces 15€

#### Frank's Redhot Orignal Wings

Classic Buffalo wings with Frank's original sauce

6 pieces 12 pieces 16€

#### Caesar Salad

Crispy romaine with our Caesar dressing, croutons and Parmesan cheese 8€

add anchovies +1,5€ add 5 chicken strips +10€ add 200g of steak +20€

#### Steak Sandwich (when available)

Thin strips of steak on brioche bun topped with melted American cheese and grilled onion on top. Comes with pickled onions and pickle wedge

Choose fries or tater tots

16,5€

#### **Chicken Strips**

Crispy buttermilk chicken strips served with a side of ranch dressing

5 pieces 10€ 10 pieces 17€

#### **Brodie's Wings**

Umami, sweet, with a little bit of heat. Served with sliced cucumber and a wedge of lime to balance

> 6 pieces 8,5€ 12 pieces 15€

#### **Plate of Fries**

A heap of our daily fresh cut french fries, a compliment to any beverage

#### **Chili Cheese Fries**

Fries topped with our slow cooked Chili con Carne, grated cheddar cheese and jalapeños

#### **Club Sandwich**

A double-decker sandwich filled with turkey breast, bacon, lettuce, tomato and mayo add fries +4€ add cheese +2€

# Steaks

We always purchase the best meat available. At the moment the absolute best beef on the market here comes from the good ole U.S. of A. It is corn and grainfed Black Angus beef. The meat has been dry aged for a period of thirty days making the beef more tender and concentrating the flavor.

#### Flank

Flank Steak is cut from the belly muscle. Roughly 1.5 – 2 cm thick. This steak is slightly fatty, juicy and tender until medium. After medium cooked this steak becomes tougher than a coffin nail.

13€ per 100g // minimum cut 250g / perfect cut 350g

#### Ribeve

Cut from the back under the rib. By far the steak with the most flavor. Tender and juicy due to the serious marbling and fat content. The cook's favorite. At times it can be VERY FATTY.

17€ per 100g // minimum cut 400g / perfect cut 500g

### New York Strip Steak

New York Strip a.k.a. the big side of the t-bone. Fattier than a filet, leaner than a ribeye. Meaty and juicy.

15€ per 100g // minimum cut 400g / perfect cut 500g

### Filet

The American filet has a nice amount of marbling giving it flavor that other filets do not have. Very tender if eaten medium rare, very juicy. This steak will not be cooked more than medium.

23€ per 100g // minimum cut 250g / perfect cut 350g

Steaks come with fries and sautéed spinach. If you don't want spinach or fries you can alternatively add a small Caesar salad.

#### extras

Top your fries with Chili and Cheese	4.5€	Substitute Brioche Burger Bun	1€
Top your Steak with melted Stilton	3€	Grilled Onions	1,5€
Side of Homemade BBQ or Ranch Sauce*	2€	Fried Egg	2€
Side of Guacamole*	3,5€	Extra Cheese	2€
Side of Blue Cheese Dressing*	3€	Sautéed Mushrooms	2,5€
Side of our Napalm Sauce*	2€	Fresh Jalapenos	2,5€
•		Bacon	3€

### **Griddle Burgers**

Da Birdhouse Our house burger has two patties (2x125g), Americ	can
cheese, bacon, fried onion, ketchup, mustard, pickles and enough	
grease to kill a donkey	18€
The Rig Crack Our homemade version of the Rig Mac	18€

## Vegetarian Burgers

**Portobello** Grilled Portobello Mushroom marinated in balsamico, olive oil and garlic. Add cheese and sauce for free! (see below\*) 15€

**Lousy Hunter** Deep fried lentil, carrot & zucchini patty. Add cheese and sauce for free! (see below\*) 15€

Grill Burgers	
Ghetto Burger Plain burger with nothing on it	15€
Ghetto Deluxe American cheese	17€
<b>Dumb Texan</b> Fried Egg	17€
The Jack Dripping with blue cheese dressing (recommendation-add Bacon)	17€
The Flaming Roger Swiss cheese	17€
Cheddar Cheddar cheese	17€
Bronx Jon Swiss cheese and mushrooms	18€
<b>Patty Melt</b> On grilled sliced rye bread with fried onions, American and swiss Cheese	18€
<b>The Drunk Ghetto</b> American cheese, Fried onions and a Shot of Jägermeister, Jameson or Vodka	19€
Breakfast Burger Bacon and a fried egg	19€
<b>The Fat Stingy Gonzales</b> Guacamole and salsa verde (recommendation - add Cheddar)	20€
The Filthy Harry Cheddar and bacon	20€
The BBQ Burger Cheddar, bacon & BBQ sauce	20€
The Dr. Zian Bacon and stilton cheese	20€
<b>Da Woiks</b> Choice of cheese (see below) bacon, fried onions and mushrooms	21€
<b>The Big Rock</b> Swiss cheese, bacon, fresh jalapeños & salsa verde	21€

American/Swiss/Cheddar/Blue Cheese Dressing/Stilton

### How should I get it cooked?

**Rare** means RARE. The red center is still raw. Only the outside is seared shut. **Medium-Rare** means JUICY. A pinkish-red center that has begun to cook.

**Medium** the center is still PINK, but the meat will continue to cook.

**Medium-Well** The center has lost it's pinkness and the juices begin to dry up. Well Done Its burnt offering. You have destroyed a piece of nature and the Chef hates you. (Well Done burgers can take up to 45 mins to cook)

#### Last but not least !!!

PLEASE-At least try eating the damn burger with your hands. People who eat their burgers with forks and knives drive us crazy. And for Cook's sake please **don't** order your meat well done.

# Dessert

Our famous creamy New York cheesecake 5,5€



Wine	0,2L
White Riesling Vollratz 1573	6,5€
Rosé Verdejo Nebla	6,5€
Red Rioja Tempranillo Raiza Crianza	7,5€

# Tap Beer

	0,3L	0,5L	Maß 1,0L	Pitcher 1,5L
Krombacher Pils	4,5€	6€	11€	16€
Krombacher Hefeweizen	4,5€	6€	11€	16€
The Bird's Kellerbier	5€	7€	13€	18€
Starnberger Helles	4,5€	6€	11€	16€
Radler or Diesel	4,5€	6€	11€	16€
Leffe Blonde Belgium	6€	8€	15€	22€

# Bottles

## Beers

Krombacher Alkoholfrei Pils	0,5l	5,5€
Krombacher Alkoholfrei Weizen	0,5l	5,5€
Estrella Damm	0,33l	5,5€
Corona	0,33l	6€
Corona Cero 0.0%	0,33l	5,5€
Allgäuer Büble Helles	0,5l	6€
Köstritzer Schwarzbier	0,51	6€

### Local Craft Beer

BRŁO Pale Ale 0,331 **6€**BRŁO German IPA 0,331 **6€**BRŁO Naked (0,5%) 0,331 **6€** 

Magners Irish Cider (568ml) **7€** 

Ask your server for our specials

# Softdrinks

.02K00					
Coca C	ola		Granini Juices	5	
	0,3L	0,5L		0,3L	0,5L
Coca-Cola/Zero	4€	5,2€	Unfiltered Apple Juice/Schorle	4€	5,2€
Sprite	4€	5,2€	Orange Juice/Schorle	4€	5,2€
Fanta	4€	5,2€	Cranberry Juice/Schorle	4€	5,2€
Spezi	4€	5,2€	Rhubarb Juice/Schorle	4€	5,2€
Schwe	ppes		Others		
	0,3L	0,5L	Ice Teas 0,3l (Various)	5,2€	
Tonic Water	<b>4€</b>	5,2€	Selters Naturell Water 0,51	5,2€	
Bitter Lemon	4€	5,2€	Selters Sparkling Water 0,5l	5,2€	
Ginger Ale	4€	5,2€	Selters Naturell Water 0,75l	7€	
Ginger Beer	4€	5,2€	Selters Sparkling Water 0,75l	7€	
		Bo	oze		
	2cl.	4cl.	2cl.	4cl.	
Vadle			Dame		

	2cl.	4cl.		2cl.	4cl.
Vodka			Rum		
Absolut	4,5€	8€	Havanna	4€	7€
Wyborowa	4€	7€	Sailor Jerry	4€	7€
Tequila/Mezcal			Liqueurs		
El Jimador Reposado	4€	7€	Baileys	4€	7€
Corralejo Reposado	6€	11€	Jägermeister	4€	7€
Mezcal San Cosme	5€	9€	Fireball	4€	7€
			Sambucca	4€	7€
Whiskey			Kalua	4€	7€
Jameson	4€	7€	Blutwurz	4€	7€
Wild Turkey 101	4,5€	8€	Pickleback	5€	9€
Bullet Rye	4,5€	8€			



# Longdrinks

Makers Mark

Knob Creek

Macallan 12y

5€

7€

8€

9€

13€

15€

Hendricks & Tonic	11€	Sailor Jerry & Coke	9€	Horse's Neck	9€
Beefeater & Tonic	9€	Wild Turkey & Coke	9€	Screwdriver	9€
Absolut & Cranberry	9€	Cuba Libre	9€	Aperol Spritz	7€
Warsaw, Dublin or London Mule	9€	Dark & Stormy	9€	Mimosa	6,5€