

Barsnacks

Nachos

Tel Aviv Nachos	A F H L M N	V*	6,10
BBQ Tortilla Chips topped with hummus and mango - lime - curry sauce			
Buenos Aires Nachos	A F G N	V	6,10
BBQ Tortilla Chips topped with Chimichurri and cheese sauce			
Cheese Nachos	A F G N	V	5,90
BBQ Tortilla Chips topped with cheese sauce			
Chipotle Nachos	A F G N	V	5,90
BBQ Tortilla Chips topped with chipotle aioli, spicy			
Jalapeño Nachos	A F G N	V	6,10
BBQ Tortilla Chips topped with cheese sauce and salsa verde, very spicy			

Sticks

Halloumi Sticks	C G L M	V	4,90
4 pieces of fried halloumi sticks served with cocktail sauce			

Steak Fries

Our fries are served with ketchup and homemade garlic dip (C, G, M)

Beethoven Fries	G	V	5,90
steak fries topped with ground feta cheese			
Cheesy Fries	F G	V	5,90
steak fries topped with cheese sauce			
Rudolfscrim Fries	F G	V	6,10
steak fries topped with cheese sauce and salsa verde, very spicy			
Chipotle Aioli Fries	C M	V	5,90
steak fries topped with chipotle aioli, very spicy			

the following steak fries can be ordered as vegan "without garlic dip"

Steak Fries		V	3,80
Garlic Fries		V	4,90
steak fries topped with garlic - parsley sauce			
Chili Fries	O	V	4,90
steak fries topped with chili sauce, very spicy			
Pepper Fries	F M	V	5,90
steak fries topped with green pepper sauce, very spicy			
Salsa Verde Fries		V	4,90
steak fries topped with salsa verde, very spicy			

Munchies

Peanuts etc. from the dispenser at the bar	A E H	V ⁺	Einwurf 1 €
Soletti Supersize - pretzel sticks	A G N	V ⁺	2,10
Kichererbsenchips mit Paprika, <small>spicy</small>	A G N	V ⁺	3,80
BBQ Tortilla Chips	A F N	V ⁺	2,80
Chips, salted		V ⁺	2,10
Beef Jerky	A F O		3,80
dried beef slices with teriyaki seasoning			

First Dishes & Snacks

Süßkartoffelsuppe	L	V ⁺	4,60
sweet potato soup with coconut milk and peas. Beer recommendation: The Padawan			
Kardamom Linsensuppe	G L	V	4,60
Cardamom lentil soup. Beer recommendation: El Patrón			
Kürbiscremesuppe	G L	V	4,60
Pumpkin creme soup with pumpkin seeds oil. Beer recommendation: Schremser Roggenbier			
Serbische Bohnensuppe	O		5,90
Serbian bean soup & 1 bread ^(A) . Beer recommendation: Hadmar BIO			
Hummus	N	V ⁺	4,30
homemade, served chilled with olives & 1 bread ^(A) . Beer recommendation: Egon Schiele			
Hummus Levante	F H L M N	V ⁺	5,10
homemade, served chilled with mango - lime - curry sauce & 1 bread ^(A)			
Beer recommendation: Padawan			
Hummus rot	N O	V ⁺	4,90
homemade, served chilled with chili sauce, olives & 1 bread ^(A)			
Beer recommendation: Domrep Pils			
Hummus grün	F M N	V ⁺	4,90
homemade, served chilled with green pepper sauce, olives & 1 bread ^(A)			
Beer recommendation: Schremser Hanfbier			
3 - erlei Hummus	F M N O	V ⁺	5,10
classic, red & green hummus with olives & 1 bread ^(A) , <small>spicy</small>			
Beer recommendation: Voodoo Sissi			
Flatbread (Lepinja)	A	V ⁺	1,50

Burgers

Our Burgers are served medium well. Buns are made flatbrad style, all burgers come with fries, ketchup (L,M) and homemade garlic dip.

If you wish we also serve any burger without bun (-0,90 €)

find more monthly changing, seasonal themed burgers
on the blue menu

Our Signature Burger:

Hawidere Burger	ACEGLM 	16,20
100 % ground beef (200g), double bacon, double mountain cheese, roasted onions, Domrep chili mustard sauce, tomatoes, onions, lettuce, homemade cocktail-, garlic & BBQ sauce.		
Beer recommendation: Collabs Domrep Pils		
Angus Burger	ACEGLM	16,20
100% BIO Angus beef from Esterházy Seehof in Burgenland (200g), double bacon, tomatoes, lettuce, onions, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Obertrumer Original		
Chimichurri Burger	ACEGLM	13,20
100% ground beef (200g), Chimichurri sauce, double bacon, tomatoes, lettuce, onions, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Egon Schiele		
Holy Cow Burger	ACEFGHLM	14,20
100% ground beef (200g), mango - lime - curry - sauce, double cheddar, double bacon, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce.		
Beer recommendation: Backbonesplitter		
Uhudler Blue Burger	ACEGLMO	15,20
100% ground beef (200g), double bacon, caramelized red onions, blue cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Porterhouse Irish Stout		
Cheese Burger	ACEGLM	12,20
100% ground beef (200g), double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium		
Cheesy Cheese Burger	ACEFGLM	14,70
100% ground beef (200g), double bacon, smoked cheesy sauce, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Black and Proud		
Nevada Burger	ACEGLM	11,20
100% ground beef (200g), double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Egon Schiele		

Burgers

Breakfast Burger	ACEFGLMO		18,20
100% ground beef (200g), baked beans with bacon, hash brown, fried egg, cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce			
Beer recommendation: Zwettler Saphir			
Honey Mustard Burger	ACEGLM		14,20
100 % ground beef (200g), double bacon, double mountain cheese, honey mustard sauce, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce			
Beer recommendation: Honey I Love You			
BIG Apple XXL Burger	ACEGLM		16,40
twice 100% ground beef (400g), double cheddar, double bacon, tomatoes, onions lettuce, cocktail-, garlic- & BBQ sauce: Beer recommendation: Schremser Premium			
Smoky Craft Burger	ACEGLM		13,20
100% ground beef (200g), smoky dip, double bacon, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic & BBQ sauce			
Beer recommendation: Rodauner Geselchter			
Texas Farmer Burger	ACEGLMO		16,20
100% ground beef (200g), baked beans with bacon, fried egg, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce			
Beer recommendation: Domrep Pils			
Pure Burger	A		10,40
100% ground beef (200g), double bacon, tomatoes, onions, lettuce, Beer recommendation: Egon Schiele			
<u>Hot Burgers - spicy</u> 			
Chipotle Burger	ACEFGLM		14,20
100% ground beef (200g), chipotle aioli, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils			
Hangover Burger	ACEFGLM		17,20
100% ground beef (200g), fried egg, hash brown, chili sauce, double bacon, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce			
Beer recommendation: Mountain Pale Ale			
After Delirium Burger	ACEFGLMO		19,20
100% ground beef (200g), baked beans with bacon, fried egg, hash brown, chili sauce, double bacon, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce, Beer recommendation: El Patrón			

Hot Burgers - spicy 🌶️


Jalapeño Burger	ACEFGLM		15,20
100% ground beef (200g), jalapeño cheese sauce, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic-, & BBQ sauce Beer recommendation: The Padawan			
Green Pepper Burger	ACEFGLM		13,20
100% ground beef (200g), green pepper sauce, double bacon, tomatoes, onions onions, lettuce, homemade cocktail-, garlic- & BBQ sauce, Beer recommendation: La Chouffe			
Chili Burger	ACEGLMO		13,20
100% ground beef (200g), chili sauce, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Big Easy			

vegan (V+) & vegetarian (V) Burgers

fries are served with ketchup

Bollywood Burger	AEFHLM	V ⁺	14,20
smoked tofu, mango - lime - curry spicy sauce, tomatoes, onions lettuce, homemade BBQ sauce Beer recommendation: The Padawan			
Gaucho Burger	AELMN	V ⁺	14,20
Falafel patty, Chimichurri sauce, tomatoes, onions, lettuce, hummus, homemade BBQ sauce Bierempfehlung: Schremser Hanfbier			
Belgian Burger	AELM	V ⁺	13,20
fried brussels sprouts, double vegan "cheese", tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: Schneider Hopfenweisse			
Fromage Végan Burger	AELM	V ⁺	16,20
smoked bean patty, double vegan "cheese", tomatoes, onions, lettuce homemade BBQ sauce Beer recommendation: Rodauner Gselchter			
Black Bean Burger	AELM	V ⁺	14,20
smoked bean patty, tomatoes, onions, lettuce homemade BBQ sauce Beer recommendation: Porterhouse Red Ale			
Falafel Burger	AELMN	V ⁺	14,20
Falafel patty, tomatoes, onions, lettuce, hummus, homemade BBQ sauce Beer recommendation: Schremser Hanfbier			
Halloumi Burger	ACEGLM	V	14,20
fried Halloumi cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: La Chouffe			

vegan (V+) & vegetarian (V) Burgers

Rodauner Burger	A C E G L M	 V	15,20
two veggie patties, smoked black beans, double cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce			
Beer recommendation: Rodauner Gselchter			
Veggie Burger	A C E G L M	V	12,20
two veggie patties, double cheddar, tomatoes, onions, lettuce			
homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			
Brussels Sprouts Burger	A C E G L M	V	12,20
fried brussels sprouts, double cheddar cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schneider Festweisse Tap 4			

spicy vegan (V+) & vegetarian (V) Burgers

fries are served with ketchup

Hot Tofu Burger	A E F L M	V+	14,20
smoked tofu, spicy green pepper sauce, tomatoes, onions lettuce, BBQ sauce			
Beer recommendation: La Chouffe			
Black Jack Burger	A E F L M	V+	15,20
smoked bean patty, jalapeño salsa, tomatoes, onions, lettuce, homemade BBQ sauce			
Beer recommendation: Schneider Hopfenweisse			
El Greco Burger	A C E G L M	V	15,20
fried Halloumi cheese, chili sauce, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils			

Pimp your Burger

Pimp your burger as you wish with some of our following fries, dips or salads

Side Salads

Coleslaw	C G M	V	3,30
classic american cabbage salad			
Thai Style Gurkensalat	E	V+	3,60
Cucumber with rice vinegar, sesame seeds oil, garlic, chili flakes, white and black sesame seeds			
Bangkok Royal	G E	V	4,60
Thai Style Cucumber salad with ground feta cheese			
Gemischter Blattsalat	E	V+	3,30
Mixed Leaf Salad with classic Viennese vinaigrette			

Pimp your Burger




Fries

			<u>additional charge</u>
Garlic Fries		V ⁺	1,10
steak fries topped with chili sauce, very spicy			
Chili Fries	O	V ⁺	1,10
Steak Fries topped with chili sauce, very spicy			
Pepper Fries	F M	V ⁺	2,10
steak fries topped with green pepper sauce, spicy			
Salsa Verde Fries		V ⁺	1,10
steak fries topped with salsa verde, very spicy			
Beethoven Fries	G	V	2,10
steak fries topped with grained feta cheese			
Cheesy Fries	F G	V	2,10
steak fries topped with cheese sauce			
Rudolfscrim Fries	F G	V	2,30
steak fries topped with cheese sauce and salsa verde, very spicy			
Chipotle Aioli Fries	C M	V	2,10
steak fries topped with chipotle aioli sauce, very spicy			

Dips

Flüchtlings Dip		V ⁺	1,10
contains 100% love & air			
take a step and make a donation			
with this dip 1,10 € is donated directly to the Viennese house of integration			
Chimichurri Dip		V ⁺	2,10
herb salsa with parsley, garlic and lime			
Mayo Vegan Dip	M	V ⁺	2,10
vegan mayonnaise			
Holy Cow Dip	F H M	V ⁺	2,10
mango - lime - curry sauce			
Green Pepper Dip	F M	V ⁺	2,10
vegan cream sauce with green pepper, spicy			
Chili Dip	O	V ⁺	1,10
fruity & very spicy			
Salsa Verde Dip		V ⁺	1,10
jalapeño salsa, very spicy			

Dips

Domrep Dip	A M		V ⁺	1,40
chili - mustard sauce with lime, orangepeel and Domrep Pils				
Honey Mustard Dip	A M		V	1,40
honey mustard sauce with Honey I Love You				
Cheesy Dip	F G		V	2,10
cheese sauce with smoked paprika				
Smoky Craft Dip	A G L		V	1,40
smoky sauce with Rodauner Gselchter beer				
Chipotle Aioli Dip	C M		V	2,10
smoked garlic - chili mayonnaise, very spicy				
Jalapeño Dip	F G		V	2,10
cheesy dip & salsa verde, very spicy				

Salads

Emperor Salad	C E G L M			9,20
mixed leaf salad with 100% ground beef patty (200g), bacon, tomatoes, onions, homemade cocktailsauce. Beer recommendation: Big Easy				
Ko Samui Salad	A E L N		V ⁺	9,80
Thay Style cucumber- and mixed leaf salad with falafel patty, tomatoes, onions, Beer recommendation: Zwettler Saphir				
Ratchaburi Salad	E N		V ⁺	9,80
Thay Style cucumber- and mixed leaf salad with fried brussels sprouts, tomatoes, onions, Beer recommendation: Schremser Roggen				
El Principe Salad	A E L		V ⁺	9,20
mixed leaf salad with smoked bean patty, tomatoes, onions. Beer recommendation: Porterhouse Red Ale				
Grilled Cheese Salad	C E G L M		V	9,20
mixed leaf salad with fried Halloumi cheese, tomatoes, onions, homemade cocktailsauce Beer recommendation: La Chouffe				
Hirtensalat	E G		V	9,20
mixed leaf salad with feta cheese, tomatoes, onions. Beer recommendation: Honey I Love you				

Main Dishes

Hühner Mango Curry	EFHLMN		11,80
Chicken Mango Curry & 1 bread (A), organic chicken, Beer recommendation: The Padawan			
Bohnen mit Speck	ELO		7,10
baked beans with bacon & 1 bread (A), Beer recommendation: Schremser Naturtrüb			
Chili con Carne	EL		7,40
with diced beef & 1 bread (A), spicy. Beer recommendation: Domrep Pils			
Wiener Saftgulasch	E		10,20
beef Goulash & 1 bread (A), Beer recommendation: Schremser Premium			
Teufelsgulasch	EO		11,20
spicy beef Goulash & 1 bread (A), Beer recommendation: Egon Schiele			
Rinder Tajine	EHLNO		11,80
northern african stew with beef, almonds and apricots & 1 bread (A)			
Beer recommendation: Schremser Doppelmalz			
Lamm Tajine	EHLNO		11,80
northern african stew with lamb (Fam. Auer, Arbesbach) and dried plums			
& 1 bread (A), Beer recommendation: Gregorius			
<u>vegan (V⁺) & vegetarian (V) Main Dishes</u>			
Jack's Mango Curry	EHLMN	V ⁺	11,80
curry with jackfruit, mango, green beans, bell pepper, bamboosticks and soybeans			
& 1 Gebäck (A), Beer recommendation: Padawan			
Linseneintopf orientalisch	EHLMO	V ⁺	8,10
Oriental Lentil Stew with root vegetables and raisins & 1 bread (A)			
Beer recommendation: Gregorius			
Kichererbsencurry	AEFHLM	V ⁺	7,40
chickpeas, bell pepper, leek & 1 bread (A), Beer recommendation: Domrep Pils			
Gselchte Rauchbohnen	AEL	 V ⁺	8,10
smoked black beans infused with Rodauner Gselchter			
with pumpkin seeds oil & 1 bread (A), Beer recommendation: Rodauner Gselchter			
Jackfruit Chili	EL	V ⁺	9,10
Chili with jackfruit & 1 bread (A), spicy			
jackfruit is a plant (vegan) the flesh of it tastes like tender chicken			
the texture is like "pulled pork". Beer recommendation: Mountain Pale Ale			
Zweierlei Kichererbsen	ACEGLMN	V	10,80
homemade hot falafel patty with chilled hummus, served with coleslaw and thai style cucumber			
salad, olives & 1 bread (A), Beer recommendation: Andechser Weißbier hell			

Desserts

Vegan Peanut Butter Blondie	EH	V*	4,90
homemade & vegan			
New York Style Cheesecake	ACG	V	4,90
homemade & vegan			
Advocaat Cheesecake	ACG	V	5,90
homemade cheesecake topped with egg liqueur			

you'll find our cheesecake of the month on our blue menu

Egg Choc	ACFGLMN	V	4,90
homemade chocolate rum pie with egg liqueur & whipped cream			
Tichy Eismarillenknödel	CEGH	V	4,40
the original Tichy vanilla ice & apricot dumpling & whipped cream			
Schokoauflauf	ACFGLMN	V	4,90
homemade chocolate cake with a hint of orange and whipped cream			

Beer

Draft Beer

We pour 14 different beers, which change constantly

You'll find our current beer list on our screens or on the yellow menu

Flights

The best opportunity to try out a diverse number of our 14 draft beers

Acht Schätze	8 x 0,1 lt.	13,60
8 tasters - see yellow menu		
Vier Schätze	4 x 0,1 lt.	7,20
4 tasters - see yellow menu		

Beer Drinks & Shandies

Schnitt - dark + light lager	0,3 lt. 3,10	0,5 lt. 4,20
Pinktaler Kräuter Radler - lager + herbal soda	0,3 lt. 3,10	0,5 lt. 4,20
Saurer Radler - lager + sparkling water	0,3 lt. 3,10	0,5 lt. 4,20
Granatapfel Radler - lager + pomegranate	0,3 lt. 3,30	0,5 lt. 4,50
Holunder Radler - lager + elderflower	0,3 lt. 3,30	0,5 lt. 4,50
Waldmeister Radler, E, H - lager + woodruff	0,3 lt. 3,30	0,5 lt. 4,50
Johannisbeer Radler - lager + black currant	0,3 lt. 3,30	0,5 lt. 4,50
Ingwer Zitronen Radler - lager + ginger & lemon	0,3 lt. 3,30	0,5 lt. 4,50

Bottles and Cans A

Barley Wine

Mango Pineapple Cake	0,33 lt.	7,90
Barley Wine, Sakiskiu, LIT, alc. 11,0 %, gedörrte Früchte wie Mango und Ananas in der mango, pineapple and cinnamon		

Belgian Ale

Honey I Love You	0,33 lt.	5,90
Belgian Dubbel, Der Belgier, AT, alc. 7,5 % honey, orange, spicy notes		
La Chouffe Golden Ale	0,33 lt.	5,90
Belgian Strong Ale, Brass. D'Achouffe, BE, alc. 8,0 %, honey, orange, spicy notes with coriander		

Dunkles

Schremser Doppelmalz	0,5 lt.	4,20
Dark lager, Brauerei Schrems, AT, alc. 4,6 %, caramelly and sweet		

IPA

Backbonesplitter	0,33 lt.	5,50
West Coast IPA, Hanscraft & Co, DE, alc. 6,6 %, peach, mango and grapefruit		
El Patrón	0,44 lt. Can	6,90
Double IPA, Bierol, AT, alc. 8,2 %, passionfruit, honey and grapefruit		

IPA

Big Easy	0,33 lt. Can	4,90
Session IPA, Brauwerk, AT, alc. 4,3 %, elder, lychee and mango		
Mountain Pale Ale	0,33 lt.	5,90
Double IPA, Bierol, AT, alc. 8,2 %, cantaloupe, honey, peach, pine and passionfruit		

Lambic & Geuze & Sours

TAP X Aventinus Barrique Vintage 2015	0,75 lt.	19,90
after expiration date, Saurer Weißbierbock, Schneider, DE, alc. 9,5 %, smoky notes with some dark berries and toffee tart with a hint of vanilla		
Kriek Mariage Parfait	0,375 lt.	10,90
Fruitlambic, Boon, BE, alc. 8,0 % sour cherries, dark fruits, sour		
Geuze à l'Ancienne	0,375 lt.	7,50
Geuze, Boon, BE, alc. 7,0 %, peppery, sparkling with yeast notes		

Märzen, Helles, Wiener Lager, Export, Spezialbier

Charitybeer

Turbobier	0,33 lt.	4,50
<u>We donate 1 € for every sold bottle of Turbobier to the Viennese house of integration</u>		
Helles, Pogo's Empire, AT, alc. 5,2 %, biscuity, malty with a hint of grassy hops		
Augustiner Edelstoff	0,5 lt.	4,50
Export, Augustinerbräu, DE, alc. 5,6 %, very well balanced, good drinkability		
Hadmar Bio	0,5 lt.	4,50
Specialty beer, Bierwerkst. Weitra, AT, alc. 5,2 %, grainy caramell notes		
Tegernseer	0,5 lt.	4,50
Helles, Brauhaus Tegernsee, DE, alc. 5,3 %, honey and malty notes		

Märzen, Helles, Wiener Lager, Export, Spezialbier

Schremser Märzen	0,5 lt.	4,20
Märzen, Brauerei Schrems, AT, alc. 5,0 %, malty and well balanced		
Weitra Hell	0,5 lt.	4,20
Helles, Bierwerkst. Weitra, AT, alc. 5,0 %, bready and well balanced hop bitterness		

Pale Ale

The Padawan	0,44 lt. Can	5,90
American Pale Ale, Bierol, AT, alc. 5,6 %, tropical fruits, papaya, mango		

Pils

Domrep Pils	0,33 lt.	4,90
Pils / Hoppy Lager, Collabs Brewery, AT, alc. 5,2 % mango, passionfruit, slight coconut and melon aroma		

Domrep Pils Take Away 1 + 1 for free

Saphir	0,33 lt.	4,50
Pils, Zwettler, AT, alc. 5,3 %, trocken, classic german style pilsner, refreshing and dry		
Egon Schiele	0,33 lt.	4,90
Pils, Gablitzer, AT, alc. 5,2 % grassy hops, biscuity and malty		

Red Ale

Porterhouse Red Ale	0,5 lt.	6,50
Red Ale, Porterhouse, IE, alc. 4,4 %, apricot, malty with marzipan notes		

Specialty Beers

Hanfbier	0,33 lt.	4,50
Specialty Beer, Brauerei Schrems, AT, alc. 5,1 % floral, hemp, malty and sweet		
Schremser Roggen Bio	0,5 lt.	4,50
Rye beer, Brauerei Schrems, AT, alc. 5,2 %		
Gselchter	0,33 lt.	4,90
Smoked Ale, Rodauner, AT, alc. 5,6 %, smoky, malty		

Stout & Porter

Irish Stout	0,5 lt.	6,50
Stout, Porterhouse, IE, alc. 4,6 %, coffee and dark chocolate		
Black & Proud	0,33 lt.	4,90
Porter, Brauwerk, AT, alc. 5,6 %, Röstaromen, Schokolade, kräftige Malznoten und roasted aroma, chocolate, malty with some yeasty notes		

Trappists

Gregorius	0,33 lt.	5,90
Trappist Quadrupel, Brauerei Engelszell, AT, alc. 10,5 %, herbal, liquorice, honey and ripe fruits		
Benno	0,33 lt.	5,90
Trappist Dubbel, Brauerei Engelszell, AT, alc. 6,9 %, frisch grasig in der Nase malty with some grassy notes		

Zwickl

Obertrumer Original	0,5 lt.	4,50
Zwickl, Trumer, AT, alc. 4,8 %, unfiltered, creamy and yeasty		

Wheat Beer

Schneider Festweisse	0,5 lt.	4,90
Wheat beer, Schneider, DE, alc. 6,2 % banana and peach		
Schneider Hopfenweisse	0,5 lt.	5,50
Strong wheat beer, Schneider, DE, alc. 8,2 %, dry hopped wheat beer		
Andechser Weißbier hell	0,5 lt.	4,50
Wheat beer, Klosterbr. Andechs, DE, alc. 5,5 %, banana, and cantaloupe, very sparkling, slightly sour		
Andechser Weißbier dunkel	0,5 lt.	4,50
Dark wheat beer, Klosterbr. Andechs, DE, alc. 5,0 %, banana, caramel, cocoa		

Alcoholfree Beers

Paradiso Citra IPA	0,33 lt. Can	5,90
Non alcoholic IPA, gluten free, Big Drop, UK, alc. 0,5 %, lime, grapefruit, mango and passionfruit		
Poolside	0,33 lt. Can	5,90
Non alcoholic DDH IPA, gluten free, Big Drop, UK, alc. 0,5 %, pineapple, mango and lemon		
Ginger NON IPA	0,33 lt.	5,90
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, ginger and lemon		
Traunsteiner Helles Alkoholfrei	0,5 lt.	4,90
Non alcoholic lager, Hofbräuhaus Traunstein, DE, alc. < 0,5 %, malty well balanced bitterness		
Null Komma Josef	0,5 lt.	4,50
Non alcoholic lager, Ottakringer, AT, alc. 0,5 %, floral with honey notes		
Schneider Alkoholfreies Weissbier	0,5 lt.	4,90
Non alcoholic wheat beer, Schneider, DE, alc. < 0,5 %, banana, cloves and yeast		

Hot Drinks

BIO EZA coffee is Fair Trade and is served with organic milk or almond milk (E H)

Hot Ginger		2,90
hot ginger lemonade with lemon		
Cardamom Latte Macchiato	G	4,80
Latte Macchiato with cardamom, cinnamon and ginger, also available with almond milk (E H)		
Latte Macchiato	G	3,60
kleiner Espresso / Brauner	G	2,30
großer Espresso / Brauner	G	3,90
Wiener Melange / Verlängerter	G	2,90
Sonnentor BIO Teespezialitäten		2,90
hops-, black-, fruit-, herbal-, greentea		

Wine and Sparkling Wine

Uhudler Frizzante	0,2 lt. Fl.	8,90
Fam. Grosz, Gaas		
This sparkling Frizzante smells like black berries and tastes very fruity		

Uhudler		3,50
Fam. Grosz, Gaas	0,75 lt. Fl.	21,00
<u>we include a free bottle of mineral water (0,75 l) to every bottle of Uhudler</u>		

Uhudler is a special austrian wine which is exclusively produced in the southern Burgenland.

The wine is named after the Uhu (eagle owl)

To keep a long story short:

After hard consumption of Uhudler, the wine makes you look like an eagle owl (Uhu)

Uhudler - G'spritzter (with sparkling water)	1/4	4,10
Uhudler Waldmeister (Uhudler G'spritzter with woodruff)	1/4	4,90
Uhudler Kaiser (Uhudler G'spritzter with elderflower)	1/4	4,90
Uhudler Moos (Uhudler G'spritzter with cranberry)	1/4	4,90
Uhudler Kir (Uhudler G'spritzter with black currant)	1/4	4,90
Uhudler Kräuter (Uhudler with herbal soda)	E H	1/4 4,90

Wine and Sparkling Wine

Landwein

Grüner Veltliner - white wine	1/8	2,10
Zweigelt - red wine	1/8	2,10

Wine and Sparkling Wine

G'spritzter white or red (wine with sparkling water)	1/4	2,70
	1/2	5,40
Granatapfel G'spritzter (G'spritzter white with pomegranate)	1/4	3,50
Ingwer Zitronen G'spritzter	1/4	3,50
(G'spritzter white with ginger and lemon)		
Kaiser - G'spritzter (G'spritzter white with elderflowerjuice)	1/4	3,50
Kir - G'spritzter (G'spritzter white with black currantjuice)	1/4	3,50
Waldmeister - G'spritzter (G'spritzter white with woodruff)	E H 1/4	3,50
Aperol G'spritzter	1/4	3,80

Ciders

Autcider	0,33 lt.	4,90
Schober, AT, alc. 4,0 %, apple & pear cider made of ancient varieties		
Suicida	0,33 lt.	4,90
Schober, AT, alc. 6,66 %, apple & pear cider,		
Thronprinz	0,33 lt.	4,90
Thronprinz, AT, alc. 4,5 %, very dry cider from Styria		
Goldkehlchen Apfel	0,33 lt.	4,90
Goldkehlchen, AT, alc. 4,5 %, sweet and very tingly		
Magners Original	0,568 lt	5,90
Magners, IE, alc. 4,5 %, made of 17 different apple varieties, crisp and refreshing		
Magners Pear	0,568 lt	5,90
Magners, IE, alc. 4,5 %, 100 % pear cider, slightly sweet, dry finish		
Magners Berry	0,568 lt	5,90
Magners, IE, alc. 4,0 %, pear cider with raspberries, black currant and strawberries		

Soft Drinks

Na Hawidere Hauskola - house coke	0,33 lt.	3,20
Kleiner Pinkataler - herbal soda	0,33 lt.	3,20
Burgenländer Kracherl	0,33 lt.	3,20
raspberry or black currant soda (G)		
Burgenländer Kracherl gespritzt	0,5 lt.	3,80
with sparkling water (G) Jugendgetränk		
Ingwer Zitronen Limonade	0,25 lt.	2,90
ginger sirup with sparkling water and lemon juice	0,5 lt.	4,90

Soft Drinks

Waldmeister Limonade	E, H	0,25 lt.	2,90
woodruff sirup with sparkling water		0,5 lt.	4,90
Holunderblüten Limonade		0,25 lt.	2,90
elderflower sirup with sparkling water and lime		0,5 lt.	4,90
Johannisbeer Limonade		0,25 lt.	2,90
black currant sirup with sparkling water and orange		0,5 lt.	4,90
Granatapfel Limonade		0,25 lt.	2,90
pomegranate soda with orange		0,5 lt.	4,90
Eistee-Pfirsich - Ice Tea peach		0,25 lt.	3,20
Makava - iced mate tea		0,33 lt.	3,90
Frucade - orange soda		0,33 lt.	3,20
Coca Cola or Coca Cola Zero		0,33 lt.	3,20
Fever-Tree Ginger Beer		0,2 lt.	3,40
Fever-Tree Premium Indian Tonic Water		0,2 lt.	3,40
Fever-Tree Mediterranean Tonic Water		0,2 lt.	3,40
Fever-Tree Naturally Light Tonic Water		0,2 lt.	3,40
Fever-Tree Elderflower Tonic Water		0,2 lt.	3,40
Mineral water - sparkling or still		0,33 lt.	3,00
Mineral water - sparkling or still		0,75 lt.	5,50
Soda Zitron - sparkling water with lemon juice		0,25 lt.	2,20
		0,5 lt.	3,40
Sparkling water		0,25 lt.	1,20

Juices

Dem Krutzler sein Apfelsaft, naturtrüb		0,25 lt.	4,00
windfall cludy apple juice			
with sparkling water		0,25 lt.	2,40
		0,5 lt.	4,80
Marille - apricot		0,25 lt.	3,60
with sparkling water		0,5 lt.	4,40
Zwetschke - Plum-lime-carrot		0,25 lt.	3,60
with sparkling water		0,5 lt.	4,40

Brandies & Schnaps

Alte Marille - aged apricot	2 cl	5,30
barrel aged for 8 years, Gölles, Riegersburg		
Alte Zwetschke - aged plum	2 cl	4,80
barrel aged for 8 years, Gölles, Riegersburg		
Grete's Nuss Schnaps	<u>5 + 1 GRATIS</u> H	2 cl
nuts, Krammer, Gaas, if ordered at once		
Johannisbeerschnaps - black currant	2 cl	3,30
Urntaler, St. Michael-Urntal		
Kriecherl - damson	2 cl	4,80
Gölles, Riegersburg		
Muskateller Tresterbrand - muskateller grape	2 cl	4,80
Gölles, Riegersburg		
Saubirne - pear	2 cl	4,80
Gölles, Riegersburg		
Uhudler Traubenbrand - uhudler grape	2 cl	4,30
Muik, Langzeil		
Williamsschnaps - william's pear	2 cl	3,30
Birne, Urntaler, St. Michael-Urntal		
Zwetschkenschnaps - plum	2 cl	3,30
Urntaler, St. Michael-Urntal		
Erdbeerlikör - strawberry liqueur	2 cl	3,30
Xuxu, Hemmeter, Erding		
Heidelbeerlikör - blueberry liqueur	H 2 cl	3,30
Urntaler, St. Michael-Urntal		
Weichsellikör - sour cherry liqueur	H 2 cl	3,30
Obsthof Zotter, Kukmirn		

Beer to Go

Enjoy Collabs Brewery beers at home with this take away offer

1 + 1 for free

Domrep Pils

0,33lt. Btl. 4,90

Rum H

Rammstein - Feuer frei!	2 cl	4,30
The Band - the Rum. Carribean, soft fruit notes, slightly sweet and some smokyness		
Ron de Jeremy Reserva	2 cl	4,30
"The Adult Rum" (the producer is a former pornstar)		
Panama, Vanilla and Oak aroma		
Bumbu	2 cl	4,30
barrel aged, Barbados		
banana, nuts and oak flavour		
Dos Maderas 5 + 5	2 cl	4,30
barrel aged, Guyana und Barbados, raisins, fig and some vanilla notes		
Don Papa	2 cl	4,30
barrel aged , Mount Kanlaon, Philippines		
coconut & vanilla flavour		
Plantation Barbados XO 20th Anniversary	2 cl	4,80
barrel aged, Barbados		
vanilla, banana and coconut		
Diplomatico Reserva	2 cl	4,80
barrel aged , Acarigua, Venezuela		
coffee, cinnamon & caramell		
A.H. Riise XO Reserve	2 cl	4,80
barrel aged, Saint Thomas, U.S. Virgin Islands		
fruity, orange and mango with a touch of papaya		
Zacapa Gran Reserva 23y	2 cl	5,80
barrel aged , Mixco, Guatemala		
apricots, bananas and dates with a litte bit of vanilla		
Stroh Inländer Rum 38 %	A 2 cl	3,30

Cognac A

Remy Martin V.S.O.P.	2 cl	4,80
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Weinbrand A

Asbach Uralt	2 cl	3,30
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Vodka A

Russian Standard	2 cl	3,30
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Bitters A

Underberg	2 cl	3,50
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66 Gin Tonic ^A

variations



Choose your favourite Gin and Filler

Gin & Tonics are served with lime, Haribo gums, green and pink pepper

4 cl Gin + 1 bottle Tonic of choice

10,80

Aeijst, pine and citrus, AT

Berliner Brandstifter, classic juniper aroma, DE

Brockmans, Heidelbeeren, Lakritze & Mandeln, GB

Pinktaler Gin, juniper, lemon- and orange zests, Pinktaler, AT

Gin Mare, rosemary, lemon and basil, ES

Gordon's, orange, lemon and coriander, GB

Smoked Gin, Gordon's with Liquid Smoke served with bacon, GB

Hendricks, cucumber, rose and a hint of juniper, GB

Monkey 47, cranberry and ginger, DE

Niemand, lavender and rosemary, DE

Roku yuzu, sansho-pepper, cardamom, JPN

Waldviertler Gin, juniper and some lemon, Brauerei Schrems, AT

Wien Gin, elderflower and juniper, AT

Our Signature Gin Tonic

Uhudler Gin Tonic

A O

2 cl Brockmans - 2 cl Uhudler grape liqueur- Elderflower Tonic Water

Fever-Tree Premium Indian Tonic Water

0,2 lt.

Fever-Tree Mediterranean Tonic Water

0,2 lt.

Fever-Tree Naturally Light Tonic Water

0,2 lt.

Fever-Tree Elderflower Tonic Water

0,2 lt.

Cocktails & Long Drinks

Cuba Libre	AH	7,80
4 cl Havana Club Rum 3 yrs.- Coca Cola - lime - ice		
Bacardi Cola	A	3,90
2 cl Bacardi - Coca Cola - ice		
Cola-Rum	A	3,90
2 cl Stroh Inländer Rum - Coca Cola - ice		
Jacky Cola	A	4,40
2 cl Jack Daniels - Coca Cola - ice		

Beer to Go

Enjoy Collabs Brewery beers at home with this take away offer

1 + 1 for free

Domrep Pils

0,33lt. Btl. 4,90

Gifts

Hawidere T-Shirt	9,80
...eines der letzten Wohnzimmer Wiens	
UNISEX S, M, L, XL, XXL	





We ♥ Mules



Mall Mules are mixed with Fever Tree Ginger Beer

8,80

Happy Hour

04 - 06 p.m.

Moscow Mule just 6,80

Moscow Mule A

4 cl Russian Standard - lemon juice - ice - Ginger Beer

Our Mule of the month is to be found on our blue menu

Burgenländer Mule A

2 cl Pinktaler bitter - 2 cl Russian Standard - lemon juice - ice - Ginger Beer

Blueberry Mule AH

2 cl blueberry liqueur - 2 cl Russian Standard - black currant juice - lemon juice - ice - Ginger Beer

Cinnamon Mule A

2 cl Tequila Camino - 2 cl Russian Standard - cinnamon - agave sirup - lemon juice
ice - Ginger Beer

Honey Mule A

2 cl Tequila Camino - 2 cl Russian Standard - agave sirup - lemon juice- ice - Ginger Beer

Irish Mule A

2 cl Jameson - 2 cl Russian Standard - lemon juice- ice - Ginger Beer

Smoked Mule A

4 cl Russian Standard - smoked tomato juice - Tabasco - Worcestershire Sauce
ice - Ginger Beer - served with bacon

Strawberry Mule A

2 cl strawberry liqueur - 2 cl Russian Standard - lemon juice - ice - Ginger Beer

Tropical Mule A

2 cl Bumbu - 2 cl Russian Standard - mango juice - passionfruit juice - lemon juice - ice - Ginger Beer

Uhudler Mule AO

2 cl Uhudler grape liqueur - 2 cl Russian Standard - ice - Ginger Beer

Whisky - Whiskey ^A

Single Malts

Lagavulin 16 jhr. 2 cl 5,80

Oban 14 jhr. 2 cl 5,30

Bourbon

Jack Daniels 2 cl 3,80

Irish

Jameson 2 cl 3,80

Tullamore Dew 2 cl 3,80

Tequila & Mezcal ^A

Orendain Ollitas Reposado 2 cl 4,80

triple distilled, barrel aged, Mexiko

Don Julio Blanco 2 cl 5,30

Don Julio, Mexico

Don Julio Reposado 2 cl 5,80

barrel aged, Don Julio, Mexico

Alipus San Luis Mezcal 2 cl 5,80

San Luis del Rio, Mexico

Gifts

Hawidere Coins 10,00

a perfect gift for every beer- and burger lover



Hawidere T-Shirt 9,80

...eines der letzten Wohnzimmer Wiens

UNISEX S, M, L, XL, XXL



Lustigmacher ^A

all our "lustigmacher" are
5+1 for free
if ordered at once

Hawi Hausschnaps	2 cl	3,30
apricot, Urtlaler, St. Michael-Urtlal,		
Pinkataler sour	2 cl	3,50
Pinkataler bitter with ice and lemon		
Fredls Weisheit	<u>4 cl</u>	3,90
2 cl Russian Standard - pomegranate - mango-, passionfruitjuice		
Berliner Luft	2 cl	3,30
peppermint liqueur from berlin		
Pinkataler bitter	2 cl	3,30
herbal liqueur		
Jägermeister	2 cl	3,30
Averna Sour - herbal liqueur with lemon juice on ice	2 cl	3,50
Camino Tequila	2 cl	3,30
served with orange or lemon, cinnamon or salt		
Grete's Nuss Schnaps	H 2 cl	3,90
nuts, Krammer, Gaas		
Mexikaner	<u>4 cl</u>	3,90
Bloody Mary Shot: Russian Standard - tomato juice - Tabasco - Worcestershire Sauce, very spicy		
Rauch Mitzi	<u>4 cl</u>	4,90
smoked Mexikaner served with bacon, very spicy		
Uhudler Likör	o 2 cl	3,90
uhudler grape liqueur, Fam. Grosz, Gaas,		
Zirbenzauber - swiss stone pine	2 cl	3,30
Mafioso		3,90
2cl Averna - herbal soda - lemon juice - ice		
Skinny Bitch		3,90
2cl Russian Standard - sparkling water - lemon juice - ice		
Pink Russian		4,30
2 cl Russian Standard - cranberry - sparkling water- lemon juice- ice		

