

# BEAR BIERHAUS

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## FRESH SHUCKED OYSTERS

\$36 Dozen | \$18.75 Half Dozen

Curated Selection, Served with Grated Horseradish, Lemon, Schofferhofer Mignonette, House Hot Sauce

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### BUTTERMILK-FRIED CHICKEN WINGS

\$22 / GF

Choice of Sauces, S&P, Buffalo, Chili Shallot  
Honey, Sesame Ginger, Korean  
Served With: Crudite and Buttermilk Ranch

### BUFFALO CHICKEN POUTINE

\$18

Cheese Curds, Braised Chicken Thigh,  
Hot Sauce, Peas, Gravy

### MAQ BURGER

\$21 / 

House Ground AAA Chuck, Smoked Gouda, Beer  
Braised Onions, Pickled Jalapeno, Arugula, Tomato,  
Tarragon Aioli

- Served with Hand-Cut Fries or Salad

### CHICKEN SCHNITZEL SANDWICH

\$22 / 

Chicken Breast, Preserved Lemon and Brown Butter  
Aioli, Red Onion Jam, Swiss Cheese, Tomato Arugula

- Served with Hand-Cut Fries or Salad

### SEARED RARE ALBACORE TUNA ROLL

\$30

Sesame Crust, Lettuce, Cucumber, Tomato, Green  
Goddess, Sesame Glaze, Spicy Mayo, Sweet Potat  
Straw, Brioche Roll

- Served with Hand-Cut Fries or Salad

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### Espresso White Chocolate Creme Brulee

\$13/ GF

Tripple Chocolate Biscotti

### Triple Chocolate Doughnut

\$12

Milk Chocolate Cremeux, Dark Chocolate Pastry, Bourbon Salted Caramel, White Chocolate Powder

### Basque Cheesecake

\$14

Blueberry Preserve, Creme Fraiche Ganache

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Can Be Made / Vegan / Vegetarian



Consuming Raw or Undercooked Shellfish Increases Your Risk of Contracting A Foodborn Illness

Groups of Eight or More may Be Subject To An Auto Gratuity Of 18%

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### THE MAQ SALAD

Baby Kale & Spring Greens, Roasted Yams,  
Cucumber, Cherry Tomato, Avocado, Pumpkin  
Seeds, Feta, Whole Grain Mustard Dressing

S / \$16 / GF  
L / \$20 / GF

Add Chicken Schnitzel \$9 // Add Grilled Octopus \$14 // Add Falafel 9\$

### BURRATA WINTER SALAD

Salt Roasted Beets, Salsa Verde, Frisée Lettuce,  
Pistachio, Confit Orange

\$27 / GF

### BEEF CARPACCIO

Pepper Crusted Tenderloin, Arugula, Pickled Shallot,  
Crispy Caper, Grana Padano, Mustard Dressing

\$28

### SEARED PORK BELLY

Crispy Brussel Sprouts, Pickled Vegetable Salad,  
Smoked Egg Yolk, Chilli Scallion Broth

\$24 / GF

### TRUFFLED POTATO BACON

FLATBREAD

Truffle Garlic Cream, Potato, Bacon Lardons,  
Mozzarella, Red Onion, Spicy Honey

\$18

### MUSSELS

Lager Cream, Fermented Scallions, Leek, Chili Sofrito,  
Grilled Focaccia // Add Hand-Cut Fries \$8

\$24

### GRILLED OCTOPUS

Shaved Fennel, Pickled Red Onion, Duck-Confit  
Potato, Mole Sauce

\$25 / GF

### HALIBUT

Crispy Potato Salad, Manila Clams,  
Chorizo, Corn Coulis, Lemon & Herbs

\$46 / GF

### STRIPLOIN STEAK

Potato Pave, Roasted Fall Vegetables,  
Creamed Kale, Whiskey Shallot jus,  
Chimichurri

\$42 / GF

### BRAISED SHORT RIB

Pomme Puree, King Oyster Mushroom, Roasted  
Carrots, Root Vegetable Chips, Red Wine jus

\$36 / GF

### GRILLED PORK COPPA

Roasted Potatoes, Braised Red Cabbage, Confit  
Parsnip, Crispy Brussel Sprouts, Butternut Squash  
Puree & Whole Grain Mustard jus

\$32 / GF

### DUNGENESS CRAB GNOCCHI

Charred Cherry Tomato, Crispy Gremolata, Bisque

\$36

### TAGLIATELLE BOLOGNESE

Ragu, Pecorino Romano, Rosemary Cream,  
Basil Pesto

\$30

### WILD MUSHROOM & DUCK CONFIT PACCHERI

Cavolo Nero, Brown Butter Hazelnuts, Spiced  
Duck jus, Pecorino Romano

\$30



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