



Mandeville

BEER GARDEN



GRAZING MORSELS

Fried Pickles \$7.00

with Harrissa-Ranch Dipping Sauce

Hand Cut French Fries \$3.00/\$7.00

with Sea Salt

add Homemade Chili \$1.50

add Cheese Whiz \$1.00

Waffle Cut \$3.00/\$7.00

Sweet Potato Chips

with Lime Salt and Cilantro

Thick Cut Buttermilk Soaked \$6.00

Fried Onion Rings

with Fresh Horseradish-Dill Weed Sauce

Dry Rubbed and Baked \$10.50

Chicken Wings

with House Made Chunky

Blue Cheese Dressing & Celery Sticks

Fresh Baked Pretzel Bits \$9.00

& Beer Muffin Bread

with IPA Beer cheese or Local Honey-Mustard

House Made Pork Rinds \$4.00

with Sea Salt

with a side of Siracha

Potato Chip Crusted \$9.00

Chicken Strips

with House BBQ Sauce

Home Made Tomato \$5.50

& Alphabet Soup

with Cracked Pepper & Buttered Bread

Boards

\$14.00

The "German"

Grilled Rye Bread,

Pork Bratwurst,

Sauerkraut,

German Potato Salad

and House Mustard

The "Red Neck"

Warmed Biscuit,

Country Ham with

Red Eyed Gravy,

Fried Egg, Pickled

Vegetables and

Hot Sauce

KIDS

\$5.50

Potato Chip Crusted

Chicken Strips & Fries

American Grilled

Cheese & Fries

Cup of Tomato &

Alphabet Soup

Hot Dog & Fries

Served with choice of

apple juice, milk or

soda

1/2 LB. BURGERS

Char-Grilled Beef, Fresh

Ground & Hand Formed

on Grilled Floured Roll

with Lettuce and Tomato

\$8.00

Add Toppings \$1.00

Cheese:

American

Swiss

Cheddar

Blue

Provolone

Sautéed Mushrooms

Grilled Sweet Onions

Fried Egg \$1.50

Bacon

Avocado

Homemade Chili \$1.50

HOME-MADE SAUSAGES & A BIG DOG

Cooked in Lager Beer

& Grilled

\$8.00

Served on a Soft Roll which may include:

Raw Onion, Relish, Ketchup or House Mustard

- Traditional Pork Bratwurst
- Venison additional \$1.50
- Spicy Italian
- "Nathan's" 1/2 lb Foot Long Hot Dog

Add Toppings

\$1.00

Cheese:

American

Swiss

Cheddar

Blue

Provolone

Bacon

Sautéed Mushrooms

Chopped Fresh Tomatoes

Grilled Sweet Onions

Fried Egg \$1.50

Grilled Green Peppers

Sauerkraut

Avocado

Homemade Chili \$1.50

BIG SALADS

Choice of Dressings:

Russian, Vinaigrette, Blue Cheese or Ranch

add Fried Egg \$1.50 • add Grilled Chicken \$4.00
add Grilled Salmon \$5.00

MBG House Salad \$6.00

House Mixed Greens, Tomato, Cucumber,
Grated Cheddar with Wheat-berry Croûton

Chopped Baby Kale, \$10.00 Buffalo Mozzarella & Black Quinoa Salad

Roasted Cherry Tomatoes, Browned Garlic
& Olive Oil

Summer Salad \$9.00

House Greens, Fresh Strawberries,
Lightly Candied Walnuts, Bermuda Onion
& American Blue Cheese

Warm German Potato Salad \$9.00

Tender Cooked Idaho Potatoes, Bacon, Sweet Onion,
& Parsley tossed with Slightly Sweetened
Apple Vinegar on House Greens

BEVERAGES & WINE

Iced Tea \$2.50

Lemonade \$2.50

Soda/Juice \$3.00

Coffee/Tea \$2.50

\$8.00

RED: Rose, Pinot Noir,
Cabernet Sauvignon

WHITE: Chardonnay,
Pinot Grigio,
Sauvignon Blanc

SMALL SALADS

MBG House \$4.00
German Potato \$3.00
House Slaw \$2.00

Sweets

\$6.00

Warm Brownie Sundae

Vanilla Bean Ice Cream,
Chocolate Sauce,
Whipped Cream,
Chopped Peanuts &
a Cherry on Top

Funnel Cake Fries with Powdered Sugar

Fresh Strawberry
Shortcake Biscuit
with Florida Sugar
& Whipped Cream

Root Beer Float

Boylan Root Beer
with Vanilla Bean
Ice Cream

SANDWICHES & CLUBS

\$8.50

Served with Kettle Potato Chips

Traditional Philly Cheesesteak

Freshly Sliced and Grilled Rib-eye, Onions,
Mushrooms & Green Peppers on a Soft Roll
add Cheese Whiz or Provolone \$1.00

Blackened Chicken Sandwich

On a Toasted Floured Roll with Grilled
Romaine, Charred Tomato, Guacamole with
Cilantro and Lime add Cheese \$1.00

Fish and Chip Sandwich

Crispy Beer Battered Cod & Slaw on a Soft Roll
with Tartare Sauce & Fries

Paddy Melt

House Ground Beef on Grilled Rye, 1000 Island
Dressing, Grilled Onions & Swiss

Veggie Club

Mashed Italian White Beans & Roasted Garlic,
Eggplant "Bacon," Baby Arugula, Sliced Tomato,
Pickled Bermuda Onion, Buffalo Mozzarella on
Wheat-Berry Bread with a side of Vinaigrette

Roasted Turkey Club

Smoked Bacon, Iceberg Lettuce, Tomato and
Hop Mayonnaise, served on Toasted Sour-Dough

Grilled Salmon Club

Sugar-Cured Bacon, Avocado, Baby Arugula &
Smoked Chili Mayo on Toasted Wheat-Berry Bread