



BÄRCHEN

BEER GARDEN

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OMAHA, NE 68104
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[#barchenbeer](https://www.instagram.com/barchenbeer)



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SHARES & SNACKS

Culprit Café Soft German Pretzels - 12

Two warm soft pretzels, lightly salted served with beer cheese & whole grain mustard

Pub Chips & Dip – 3

House kettle chips & Russian dip

Sausage Flatbread - 8.95

Crispy flatbread with ricotta, sausage, caramelized onions & peppers

Veggie Flatbread - 7.95

Crispy flatbread with ricotta, caramelized onions and roasted peppers

Kefta Style Meatballs - 7

Braised Moroccan spiced meatballs with zesty house made tomato sauce, whipped ricotta cheese and herbs with garlic toast



HOUSE SAUSAGES

We take pride in our custom sausages - locally sourced meats raised without the use of antibiotics or growth hormones. We believe in traceability and accountability.

Little Board - 22.00

4 sausages

kielbasa, za'atar, pepperoni, & curry sausages served with kraut, German coleslaw, & toasted bread

Big Board – 38.00

8 sausages

kielbasa, za'atar, pepperoni, curry, hot italian, sweet italian chicken, jamaican jerk, & bratwurst sausages served with kraut, German coleslaw, toasted bread

Single Order – 8.95 w/ bun & chips (add slaw or tots +\$2)

Pick One: with choice of hot peppers, kraut, or peppers & onion:

Hot Italian: fennel, garlic, paprika, cayenne

Sweet Italian chicken: peppers, fennel

Bratwurst: sage, coriander, nutmeg

Jamaican jerk: scotch bonnet, nutmeg, cinnamon

Kielbasa: Polish style, pork, beef, onions, caraway

Za'atar: garlic, za'atar spices

Pepperoni: cayenne, anise, garlic, paprika

Curry: coriander, turmeric, cumin



SANDWICHES

10.95

All sandwiches are served with chips and a pickle

Gruyere Grilled Cheese - 7

Goey melted gruyere on rye

Bärchen Reuben

cold smoked corned beef, gruyere, house Russian dressing, kraut on rye

Fette Sau

savory braised pork, gruyere, onion, coleslaw, black pepper aioli, rinds on ciabatta

Johnny Hammer Pants

sweet roasted pork, chipotle aioli, pickled onion & cilantro on ciabatta

Kubanisch, you mean Cubano

roasted pork, ham, gruyere, jalapenos, pickles, yellow mustard on cibatta

Moroccan Meatball

Moroccan spiced beef meatballs, garlic butter, whipped ricotta, fresh herbs on ciabatta

QUICK LUNCH

Friday – Sunday 11am-1pm

10

Choice of any sandwich or sausage

Side: Slaw, Chips or Kraut

Drink: Soda or Juice

Add: Hacker Munich Gold +5

DRAFTS



Ayinger Bavarian Pilsner, Germany (5.3%) 0.5L \$6 Litre \$11

World-class international premium Pilsner. Say aaaahhhhh. Clean. Crisp. Refreshing.

Ayinger Jarhundert, Germany (5.5%) 0.5L \$9 Litre \$17

Like a picnic. Fresh herbal/grassy hops profile. Easy to drink.

Paulaner Salvator Doppelbock, Germany (7.9%) 0.5L \$6 Litre \$12

The finest hops and dark barley malt served by monks as a replacement for food at Lent.

Warsteiner Dunkel Lager, Germany (4.9%) 0.5L \$6 Litre \$12

Rich uncle's dunkel, that's what I call a dunkel. Lightly carbonated, creamy, and very smooth.

Hofbräu Maibock, Germany (7.2%) 0.5L \$6 Litre \$12

Mai the bock be with you. Slightly sweet malt flavor backed with hop and slight bitter bite.

Hacker-Pschorr Munich Gold Helles Lager, Germany (5.5%) 0.5L \$6 Litre \$11

Helles Yeah! Bright refreshing lager – smooth and crisp like the person hitting on you.

Weihenstephan Hefe-Weissbier, Germany (5.3%) 0.5L \$7 Litre \$13

Hefeweizen, wheat beer, subtle flavors of banana & cloves.

Weihenstephan Kristallweizen, Germany (5.4%) 0.5L \$7 Litre \$13

Wheat beer that is tangy and animated. Like my friends.

Weihenstephan Pilsner, Germany (5.1%) 0.5L \$7 Litre \$13

Just beautifully simple. Crisp and refreshing, pretty much everything a German Pilsner should be.

Weihenstephan Hefe-Weissbier Dunkel, Germany (5.3%) 0.5L \$7 Litre \$13

Simply f-ing amazing. You will love this beer – refreshing and taste like liquid banana bread.

Weihenstephan Vitus Weizenbock, Germany (7.7%) 0.5L \$8 Litre \$15

It's a monk masterpiece - hi five! The flavor of this beer is deeper than the Hubble deep field.

Stiegl-Radler Grapefruit, Austria (2.0%) 0.5L \$6 Litre \$11

One could consume several on a warm day after a bike ride.

Unibroue Éphémère Pomme, Canada (5.5%) 0.25L \$8 Litre \$26

Quite refreshing. Flavor profile is sweet with a sturdy green apple tartness.

Brasserie Du Bocq Saison 1858, Belgium (6.4%) 0.25L \$5 Litre \$20

Crisp start followed by malty sweetness ending with firm bitterness. Like my relationships.

Duchesse De Bourgogne Flemish Red, Belgium (6.0%) 0.25L \$8 Litre \$26

When you've never experienced a sour red ale but you're glad you did.

St Bernardus Abt 12, Belgium (10.0%) 0.25L \$10

Get your squats in. This is the quad of quads, one hefty fella.

Crooked Stave Artisan Beer Project Petite Sour Raspberry, Colorado (5.5%) 8oz \$8 Litre \$22

Mixed fermentation ale aged in oak with raspberries.

DESTIHL Brewery Here Gose Nothin' Wild Sour Series, Illinois (5.0%) Pint \$8 Litre \$15

Leipzig-style Gose, lemon lime and citrus are balanced by sea salt & coriander.

Sierra Nevada Brewing Ovila White Ale, California (5.3%) Pint \$4 Litre \$18

Authentic Belgian style white ale, this zesty rascal is spiced with coriander and orange peel.

Farnam House Gose, Nebraska (4.0%) Pint \$5 Litre \$11

Unique just like Phil and Bernie. Brewed with salt and coriander. Like a muffin.

Miller High Life, Wisconsin (4.6%) Pint \$3 Litre \$7

They call it "The Champagne of Beers." No idea why. Tastes like shampoo.

Space Cake, Clown Shoes American Double IPA (9.0%) Pint \$5 Litre \$11

Dude, Chill out. Enjoy some Space Cake. Citrusy Mosaic hops with a solid west coast style malt backbone

Union Jack Firestone IPA, California (7.5%) Pint \$6 Litre \$14

Aggressively hopped West Coast IPA showcases stunning pineapple, citrus and piney aromas.

Bells Two Hearted IPA, Michigan (7.0%) Pint \$5 Litre \$11

Brewed with 100% Centennial hops from the Pacific Northwest aromas ranging from pine to grapefruit.

COCKTAILS

Classic Old Fashioned 10

Stranahans Colorado Whiskey and bitters

Loaded Radler 10

0.5L Steigl, shot of tequila, Tattersall Orange Liqueur

Moscow Mule 8

Vodka, Lime juice, Ginger Beer

Daiquiri 8

Coconut Rum, lime juice, and simple syrup

Pink Honey 7

Barenjager, vodka, cranberry and sour

Bärchen Sour 9

Michters Whiskey, fresh lemon juice, cherry

Margarita 7

Tequila, Tattersall Orange Liqueur

Manhattan 10

Michters Rye Whiskey, sweet vermouth, bitters

Dark and Stormy 8

Goslings Black Rum, Lime juice, Ginger Beer

Grape Crush 7

Vodka, blackberry brandy, cranberry and sour

Bloody Mary 7

Vodka, house made bloody mary mix

Black Magic 7

blackberry brandy, cranberry and grapefruit juices

Irish Mule 8

Jameson Whiskey, Lime Juice, Ginger Beer

Vice Grip 10

Pint of Hefe-Weiss, blackberry brandy, lemon

SHOT BOARD

Jagermeister 5

Barenjager 5

Aeppeltrew Apple Brandy 7

Leroux Blackberry 5

Pickleback (Jameson w/pickle juice chaser) 5

Add High Life Draft +2

or

0.5L Hacker-Pschorr Munich Gold +5

SCOTCH & WHISKEY

Dalmore 15 year Scotch 12

Jameson Irish Whiskey 5

Michters Rye Whiskey 10

Tin Cup Whiskey 5

Jeffersons Ocean 9

Stranahan's 9

Frederiksdal Danish Cherry Wine

DANISH STEVNSBÆR CHERRIES

2oz Pour - 4 4oz Pour - 7

DRAFT WINES

Glass 8

Half Liter 26

Full Liter 40

WHITE

J Vineyards Pinot Gris

Storypoint Chardonnay

RED

Concannon Cabernet Sauvignon

SPARKLING

Carletto Prosecco

ROSÉ (by the glass only) 7

Segura Viudas Brut ROSÉ

HAPPY HOUR

Tuesday-Thursday

3:00PM - 6:00PM

Friday-Sunday

11:00am-3:00pm

BITES

3 Sausage Link & Sauerkraut

4 Pretzel & Beer Cheese Dip

12 Small Bärchen Sausage Board

10 Sausage & Hacker-Pschorr

Munich Gold

LIBATIONS

2 Miller High Life Pints

2 off all Weihenstephaner Beers

4 Old Fashioned

WINE BY THE BOTTLE - 30

WHITE

WhiteHaven Sauvignon Blanc

Feudo Zirtari Bianco White Blend

RED

Gloria Ferrer Carneros Pinot Noir

Tenuta Polvaro Nero Red Blend