

Nachos

Guacamole Nachos		V ⁺	7,40
BBQ Tortilla Chips topped with guacamole			
Chipotle Nachos	A F G N	V	5,90
BBQ Tortilla Chips topped with chipotle aioli, very spicy			
Cheese Nachos	A F G N	V	6,40
BBQ Tortilla Chips topped with cheese sauce			
Oriental Nachos	A F H L M N	V ⁺	7,40
BBQ Tortilla Chips topped with hummus and mango - lime - curry sauce			
Transilvania Nachos	A F G N	V	6,90
BBQ Tortilla Chips topped with garlic - parsley- and cheese sauce			
Jalapeño Nachos	A F G N	V	7,40
BBQ Tortilla Chips topped with cheese sauce and salsa verde, very spicy			

Snacks & Vorspeisen

Hummus	N	V ⁺	5,70
homemade, served chilled with olives, olive oil & 1 bread (A)			
Mango Hummus	F H L M N	V ⁺	7,20
homemade, served chilled with olives, mango - lime - curry sauce & 1 bread (A)			
Hummus rot	N O	V ⁺	6,70
homemade, served chilled with olives, chili sauce & 1 bread (A)			
Hummus Trio	F M N O	V ⁺	7,20
classic, red and Levante, served chilled with olives & 1 bread (A)			
Edamame Triangles	A E F H M N	V ⁺	6,20
homemade Edamame - Falafel - garlic - triangles with our homemade BBQ dip			
Red Hot Chili Flowers	A O M	V ⁺	6,20
crunchy & spicy cauliflower wings topped with chili sauce, served with Sauce Trara Dip (Tartare style sauce), very spicy			
No Chicken Nuggets	A F	V ⁺	5,90
6 pcs nuggets based on soy (chicken nuggets style) with sweet - sour sauce			
Onion Rings	A L M	V ⁺	5,90
onion rings with our homemade BBQ dip			
Rings of Fire	A L M	V ⁺	6,90
onion rings topped with chili sauce, served with our homemade BBQ dip, very spicy			

Steak Fries (fried twice)

Our fries are served with ketchup and homemade garlic dip (C, G, M), vegan option V+ "without garlic dip"

Steak Fries		Option V+	4,50
Truffle Fries	C M	V	6,30
steak fries topped with truffle mayo			
Garlic Fries		Option V+	5,60
steak fries topped with garlic - parsley sauce			
Beethoven Fries	G	V	6,90
steak fries topped with ground feta cheese			
Chipotle Aioli Fries	C M	V	5,90
steak fries topped with chipotle aioli, very spicy			
Cheesy Fries	F G	V	6,10
steak fries topped with cheese sauce			
Rudolfschime Fries	F G	V	6,90
steak fries topped with cheese sauce and salsa verde, very spicy			

Soups

Brokkoli Cheddar Suppe	A G L	V	5,60
broccoli cheddar soup			
Süßkartoffelsuppe	L	V+	5,60
sweet potato soup with coconut milk and peas			

Knabbereien

Peanuts etc. from the dispenser at the bar	A E H	V+	coin slot 1 €
Mini pretzels, 15g	A N	V+	1,50
Pringles Original, salted, 40g	A	V+	2,90
Pringles Hot & Spicy, 40g	A G	V	2,90
Tortilla Chips BBQ, 150g		V+	4,40
Flatbread (Lepinja)	A	V+	1,90

Happy Hour

daily 4 - 6 p.m.

draft Frizzante

1/8
3,30

Aperol Sprizz

with draft Frizzante

1/4
4,60

Cold Dishes - Sandwiches

Pastrami Sandwich	ACGM	14,90
pastrami, coleslaw, red onions, pickled cucumber and agave-mustard sauce served in a flatbread, Beer recommendation: Pale Ale Leitung Nr. 6		
Laxenburger	ADGM	14,90
smoked salmon, Philadelphia cream cheese, sauce trara (tartare style sauce), red onions, tomatoes served in a flatbread, Drink recommendation: Frizzante Leitung Nr. 16		
Bread Pitt	AN	V ⁺ 11,90
guacamole, hummus, pomegranate seeds, arugula, pickled red onions served in a flatbread, Beer recommendation: Ostarrichi Pils		

Burger

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

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

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

Hawidere Burger	ACEGLM	18,70
100 % ground beef (200g), double bacon, double mountain cheese, fried onions, Domrep chili mustard sauce (alcohol), tomatoes, onions, lettuce, homemade cocktail-, garlic & BBQ sauce.		
Beer recommendation: Domrep Pils		
Nevada Burger	ACEGLM	13,90
100% ground beef (200g), double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium		
Cheese Burger	ACEGLM	14,90
100% ground beef (200g), double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Hadmar Bio		
Avocado Burger	ACEGLM	17,70
100% ground beef (200g), guacamole, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce		
Beer recommendation: Pale Ale Leitung Nr. 6		
Eggstasy Burger	ACEGLM	18,70
100% ground beef (200g), fried egg, truffle mayo, double cheddar, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: La Chouffe		

Burger

Stinky Rose	ACEGLM	16,70
served with Garlic Fries, 100% ground beef (200g), blue cheese, double homemade garlic sauce, double bacon, tomatoes, onions, lettuce		
Beer recommendation: Bay Ale		
Cheese & Onion Burger	ACEGLM	17,70
100% ground beef (200g), double cheddar, onion rings, sauce trara (tartare style sauce) double bacon, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Domrep Pils		
Waldviertler Burger	ACEGLMO	18,70
100% organic beef from the Waldviertel (200g), double bacon, tomatoes, lettuce, onions, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Schremser Naturtrüb		
Pure Burger	A	13,40
100% ground beef (200g), double bacon, tomatoes, onions, lettuce		
Beer recommendation: Ostarrichi Pils		
Holy Cow Burger	ACEFGHLM	16,70
100% ground beef (200g), mango - lime - curry - sauce, double cheddar, double bacon, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce.		
Beer recommendation: The Padawan		
Hanni Mustard Burger	ACEGLM	16,70
100 % ground beef (200g), double bacon, double mountain cheese, agave mustard sauce, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Wiener Original		
Cheesy Cheese Burger	ACEFGLM	16,70
100% ground beef (200g), smoked cheesy sauce, double bacon, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Mountain Pale Ale		
Uhudler Blue Burger	ACEGLMO	18,20
100% ground beef (200g), double bacon, caramelized red onions with Uhudler wine (alcohol), blue cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Guinness Extra Stout		
Texas Farmer Burger	ACEGLMO	19,20
100% ground beef (200g), baked beans with bacon, fried egg, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Domrep Pils		

Spicy Burgers)

Chili Burger	ACEGLMO		16,20
100% ground beef (200g), chili sauce, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Big Easy			
Chipotle Burger	ACEFGLM		16,70
100% ground beef (200g), chipotle aioli, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils			
Jalapeño Burger	ACEFGLM		17,70
100% ground beef (200g), jalapeño cheese sauce, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic-, & BBQ sauce Bierempfehlung: IPA Leitung Nr. 10			
Hangover Burger	ACEFGLM		19,20
100% ground beef (200g), fried egg, hash brown, chili sauce, double bacon, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Bay Ale			

vegan (V⁺) & vegetarian (V) Burgers

Zu veganen Burgern servieren wir die Steak Fries (doppelt frittiert) mit Ketchup

Fünfhaus Burger	AELM	V ⁺	18,70
the vegan version of our Hawidere Burger, smoked bean patty, double vegan "cheddar", fried onions, Domrep chili mustard sauce (alcohol), tomatoes, onions, lettuce, homemade BBQ sauce Beer recommendation: Domrep Pils			
Brussels Sprouts Burger	ACEGLM	V	14,20
fried brussels sprouts, double cheddar cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Weißbier Leitung Nr. 7			
Veggie Burger	ACEGLM	V	14,90
two veggie patties, double cheddar, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			
Tartufo Burger	ACEGLM	V	16,90
two veggie patties, truffle mayo, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce, Beer recommendation: La Chouffe			
Black Bean Burger	AELM	V ⁺	16,20
smoked black bean patty, tomatoes, onions, lettuce homemade BBQ sauce Beer recommendation: Bay Ale			
Acapulco Burger	AELM	V ⁺	19,90
smoked black bean patty, guacamole, tomatoes, red onions, lettuce, homemade BBQ sauce Beer recommendation: Pale Ale Leitung Nr. 6			

vegan (V⁺) & vegetarian (V) Burgers

Mumbai Burger	A F H M	V ⁺	16,20
Falafel patty, Holy Cow mango - lime - curry - sauce, tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: The Padawan			
Falafel Burger	A E L M N	V ⁺	16,20
Falafel patty, tomatoes, onions, lettuce, hummus, homemade BBQ sauce Beer recommendation: Hadmar Bio			
Hickory Onion Burger	A E F H L M	V ⁺	18,70
smoked bean patty, onion rings, sauce trara (tartare style sauce), tomatoes, onions, lettuce, homemade BBQ sauce, Beer recommendation: Schremser Doppelpalz			

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

Black Jack Burger	A E F L M	V ⁺	17,20
smoked black bean patty, jalapeño salsa, tomatoes, onions, lettuce, homemade BBQ sauce Beer recommendation: Schneider Hopfenweisse			
Chi Chi Burger	A M	V ⁺	17,70
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sweet-sour sauce, tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: The Padawan			
Chix on the Run Burger	A M	V ⁺	17,70
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sauce trara (tartare style sauce), tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: IPA Leitung Nr. 10			

Pimp your Burger

			<u>additional charge</u>
Truffle Fries	C M	V	1,80
steak fries topped with truffle mayo			
Garlic Fries		V ⁺	1,10
steak fries topped with garlic - parsley sauce			
Beethoven Fries	G	V	2,40
steak fries topped with ground feta cheese			
Chipotle Aioli Fries	C M	V	1,40
steak fries topped with chipotle aioli, very spicy			
Cheesy Fries	F G	V	1,60
steak fries topped with cheese sauce			
Rudolfscrim Fries	F G	V	2,40
steak fries topped with cheese sauce and salsa verde, very spicy			

Side Salads

Gemischter Blattsalat	E	V ⁺	4,10
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	C G M	V	4,10
classic american cabbage salad			

Dips

Flüchtlings Dip		V ⁺	1,00
contains 100% love & air			
take a step and make a donation			
the full amount is donated directly to the Viennese house of integration			
Trüffelmayo	C M	V	2,30
Guacamole		V ⁺	2,30
Mayo Vegan Dip	M	V ⁺	1,90
Holy Cow Dip	F H M	V ⁺	1,90
mango - lime - curry sauce			
Cheesy Dip	F G	V	2,10
cheese sauce with smoked paprika			
Chipotle Aioli Dip	C M	V	1,90
smoked garlic - chili mayonnaise, very spicy			
Salsa Verde Dip		V ⁺	1,50
jalapeño salsa, very spicy			
Chili Dip	O	V ⁺	1,50
fruity & very spicy			

Salads

Emperor Salad	C E G L M		10,90
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			
Insalata Pastrami			11,40
chilled pastrami, mixed leaf salad, agave-mustard sauce, tomatoes, pickled red onions Beer recommendation: La Chouffe			
Los Bollos Salat	A F H M	V ⁺	14,40
No Chicken Nuggets, guacamole, mixed leaf salad, tomatoes, pickled red onions, pomegranate seeds, mango - lime - curry sauce, Beer recommendation: IPA Leitung Nr. 10			

Salads

Hirtensalat	E G	V	10,40
ground feta cheese, mixed leaf salad, tomatoes, pickled red onions			
Bierempfehlung: Andechser Weißbier hell			
Flower Power Salad	A	V ⁺	11,40
crunchy & spicy cauliflower wings, mixed leaf salad, tomatoes, pickled red onions, spicy			
Beer recommendation: Ostarrichi Pils			
Vellness Salad	A E	V ⁺	11,40
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, mixed leaf salad, tomatoes, pickled red onions. Beer recommendation: The Padawan			

Main Dishes

Bohnen mit Speck	E L O		7,90
baked beans with bacon & 1 bread (A), Beer recommendation: Schremser Naturtrüb			
Chili con Carne	E L		9,50
with diced beef & 1 bread (A), spicy. Beer recommendation: Domrep Pils			
Wiener Saftgulasch	E		12,50
beef Goulash & 1 bread (A). Beer recommendation: Schremser Premium			
Teufelsgulasch	E O		13,50
spicy beef Goulash & 1 bread (A), Beer recommendation: The Padawan			
Hühner Mango Curry	E F H L M N		14,40
Chicken Mango Curry & 1 bread (A), organic chicken, Beer recommendation: Mountain Pale Ale			

vegan (V⁺) & vegetarian (V) Main Dishes

Bohnen mit Rauch	A E L	V ⁺	7,50
black bean stew with hickory smoke aroma & 1 bread (A), Beer recommendation: Guinness			
Linseneintopf orientalisches	E H L M O	V ⁺	8,50
Oriental Lentil Stew with root vegetables and raisins & 1 bread (A). Beer recommendation: Doppelmalz			
Kichererbsencurry	A E F H L M	V ⁺	8,50
chickpea curry, bell pepper, leek & 1 bread (A), spicy. Beer recommendation: Obertrumer Original			
Jackfruit Chili	E L	V ⁺	10,50
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: Schremser Märzen			
Hummus & Friends	A C E G L M N	V ⁺	10,50
homemade hot edamame-falafel-garlic-triangles on chilled hummus with mango-lime-curry-sauce, pomegranate seeds, olives & 1 bread (A). Beer recommendation: Weitra Hell			

Desserts

Affogato	F	V ⁺	4,90
espresso with vanilla ice cream, vegan			
New York Style Cheesecake	ACG	V	5,90
homemade			
Sacher Cheesecake	ACG	V	7,40
homemade cheesecake topped with apricot- and dark chocolate sauce			
Caramel Cheesecake	ACFG	V	6,40
homemade cheesecake topped with Lotus Biscoff caramel sauce			
Tichy Eismarillenknödel	CEGH	V	5,40
the original Tichy vanilla - apricot ice dumpling & whipped cream			
Peanut Butter Blondie	EH	V ⁺	5,90
homemade, vegan & gluten free			
Schokoauflauf	ACFGLMN	V	5,90
homemade chocolate cake with a hint of orange and whipped cream			

you'll find further desserts on our blue menu

Coffee, Tea & Hot Drinks

Our coffee is organic & Fair Trade and is served with organic milk or oat milk ^(A)

Espresso / with milk	G	2,40 / 2,60	
Double Espresso / with milk	G	3,90 / 4,10	
Verlängerter Espresso / with milk	G	2,90 / 3,10	
Wiener Melange / Cappuccino	G	3,40	
Latte Macchiato	G	4,10	
Baileys Latte	G	6,90	
Latte Macchiato with Baileys			
Affogato	F	V ⁺	4,90
espresso with vanilla ice cream, vegan			
Sonnentor Organic Tea			3,60
black-, fruit-, herbal-, greentea			
Hot Ginger			3,60
hot ginger lemonade with lemon			

Aperitivo o

the italian way of life "la dolce vita" in a glas. The ritual of an Aperitivo is a sacred thing in Italy and a fixed component of the everyday life. Now we also embrace it in Vienna, Rudolfsheim, salute!

tapped Frizzante		1/8	4,30
see our yellow menu		0.5lt. carafe	14,90
Aperol Sprizz	with tapped Frizzante	1/4	6,60
Limoncello Sprizz	with tapped Frizzante	1/4	6,60
Hugo (with elderflower soda & mint)	with tapped Frizzante	1/4	6,60
Campari Sprizz	with tapped Frizzante	1/4	6,90
Coppa di Bosco			9,90
tapped Frizzante - blueberry liqueur - Schweppes Wild Berry - sparkling water - ice- lime			
Amalfi Pokal			10,90
tapped Frizzante - Malfy Gin Rosa - Richards Sun Lemon Iced Tea - sparkling water - ice - orange			
Coppa Menta			9,90
tapped Frizzante - Berliner Luft (peppermint liqueur) - Botanical Tonic - sparkling water -ice - mint			
Gloriette Pokal			8,90
red Uhdler - Aperol - Schweppes Wild Berry - sparkling water -ice - orange			
Schönbrunner Pokal			8,90
white Uhdler - Limoncello - Richards Sun Lemon Iced Tea - sparkling water - ice - lemon			
Holla die Waldfee			6,90
Botanical Tonic - elderflower sirup - sparkling water - ice - mint, Mocktail Cup			
Virgin Sunrise			6,90
mango - passionfruit juice - pomegranate sirup - sparkling water - ice - orange, Mocktail Cup			
<u>Uhdler, Uhdler-Weinbau Dunst, o</u>			
Uhdler, weiß		1/8	3,90
white - aroma of pineapple and tropical fruits			
Uhdler, rot		1/8	3,90
red - intense aroma of raspberry and strawberry			
Uhdler weiß od. rot		0,75 lt. Fl.	23,40
<u>we include a free bottle of mineral water (0,75 l) to every bottle of Uhdler</u>			
Uhdler G'spritzter, weiß oder rot	(with sparkling water)	1/4	4,80

Spritzwein o

G'spritzter weiß oder rot	1/4	3,30
(white or red wine with sparkling water)	1/2	6,60
Sommerg'spritzer	1/2	5,10
1/8 Grüner Veltliner & 3/8 sparkling water		
Ingwer Zitronen G'spritzer	1/4	4,20
(G'spritzer white with ginger and lemon)		
Veltliner Granate (G'spritzer white with pomegranate)	1/4	4,20
Kaiser - G'spritzer (G'spritzer white with elderflower)	1/4	4,40
Limoncello G'spritzer (G'spritzer white with Limoncello)	1/4	4,60
Aperol G'spritzer	1/4	4,60

Landwein o

Grüner Veltliner - white wine	1/8	2,40
Zweigelt - red wine	1/8	2,40

Draft Cider o

check our yellow menu

Ciders o

Goldkehlchen Apfel	0,33 lt.	5,30
Goldkehlchen, AT, alc. 4,5 %, sweet and very tingly		
Magners Original Irish Cider	0,33 lt.	5,60
Magners, IE, alc. 4,5 %, made of 17 apple varieties, semi dry, refreshing		
Martin's Apple	0,33 lt.	5,60
Martin's, SVK, alc. 4,8 %, semi dry made of 17 ancient slovakian apple varieties		
Martin's Pear	0,33 lt.	5,60
Martin's, SVK, alc. 4,8 %, sweet pear with sour green apple, semi dry		
Martin's Sour Cherry	0,33 lt.	5,60
Martin's, SVK, alc. 4,8 %, sweet and sour apple-sour cherry cider		
Martin's Honey Granny	0,33 lt.	5,90
Martin's, SVK, alc. 6,0 %, 6 months aged cider with sunflower honey		

Alcoholfree Cider

Martin's Strawberry Apple	0,33 lt.	5,40
Martin's, SVK, alc. 0,0 %, alcoholfree apple cider with strawberry		

Soft Drinks

Granatapfel Limonade	0,25 lt. / 0,5lt	3,40 / 5,40
pomegranate soda with orange		
Matcha Limonade	0,25 lt. / 0,5lt	3,40 / 5,40
Matcha soda and orange		
Ingwer Zitronen Limonade	0,25 lt. / 0,5lt	3,40 / 5,40
ginger soda and lemon juice		
Holunderblüten Limonade	0,25 lt. / 0,5lt	3,40 / 5,40
elderflower soda and lime		
Holla die Waldfee		6,90
Botanical Tonic - elderflower sirup - sparkling water - ice - mint, Mocktail Cup		
Virgin Sunrise		6,90
mango - passionfruit juice - pomegranate sirup - sparkling water - ice - orange, Mocktail Cup		
Gin Tonic alcohol free		11,90
Tanqueray Alcohol Free 0.0, tonic of choice, with lime und Haribo gums, green and pink pepper		
Martin's Strawberry Apple	0,33 lt.	5,40
Martin's, SVK, alc. 0,0 %, alcoholfree apple cider with strawberry		
Apfelsaft Naturtrüb, cloudy apple juice, Uraltaler	0,25 lt.	3,40
with sparkling water	0,25 lt. / 0,5lt	2,60 / 5,00
Fruit juices, Uraltaler		
Mango-Maracuja, Apricot or Plum-Lime	0,25 lt.	3,60
with sparkling water	0,5 lt.	5,40
Almdudler or Frucade	0,33 lt.	3,60
Himbeer Kracherl	0,33 lt.	3,60
Kracherl gespritzt	<u>Jugendgetränk</u> 0,5 lt.	4,70
Coca Cola oder Coca Cola Zero	0,33 lt.	3,60
Makava	0,33 lt.	4,40
Richard's Sun Eistee	0,33 lt.	4,20
watermelon-pineapple, peach or lemon		
Mineral water - sparkling or still	0,33 lt.	3,40
	0,75 lt.	6,30
Soda Zitron - sparkling water with fresh lemon juice	0,25 lt. / 0,5lt	2,60 / 4,60
Sparkling water	0,25 lt.	1,80
Schweppes Indian Tonic Water or Ginger Beer	0,2 lt.	3,60
Schweppes Wild Berry or White Peach	0,2 lt.	3,60
Kinley Tonic Water	0,25 lt.	3,60

5 + 1 for free ^A

must be ordered at once, no mixing of drinks

Berliner Luft	2 cl	3,30
peppermint liqueur from berlin		
Berliner Eisbonbon	2 cl	3,50
peppermint liqueur with ice candy flavour		
Baby Margarita	2 cl	4,50
Olmeca Tequila Silver - Triple Sec - limejuice - Bad Ischler salt		
Averna Sour	2 cl	3,50
Mexikaner	4 cl	3,90
Bloody Mary Shot: 2cl Smirnoff Red No. 21 - tomato juice - Tabasco - Worcestershire Sauce, spicy		
Mafioso		3,90
ice		
Skinny Bitch		3,90
water - lemon juice - ice		
Jägermeister	2 cl	3,30

Tequila & Mezcal ^A

Orendain Ollitas Reposado	2 cl	4,80
triple distilled, barrel aged, Mexiko		
Camino Tequila	2 cl	3,30
served with orange & cinnamon or lemon & salt if ordered at once		

Cognac & Brandy ^A

Remy Martin V.S.O.P.	2 cl	4,80
Asbach Uralt	2 cl	3,30

Bitters ^A

Underberg	2 cl	3,60
Jägermeister	<u>5 + 1 for free</u>	3,30
if ordered at once		
Averna Sour	<u>5 + 1 for free</u>	3,50
if ordered at once		

Vodka ^A

Smirnoff Red No. 21	2 cl	3,60
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Cocktails, Longdrinks & Shots ^A

Cuba Libre		7,80
4 cl Havana Club Rum 3 yrs.- Coca Cola - lime - ice		
Jacky Cola		4,90
2 cl Jack Daniels - Coca Cola - ice		
Campari Soda		4,30
2 cl Campari - sparkling water - ice -orange		
Scotch & Coke		3,90
2 cl Johnnie Walker Red Label - Coca Cola - ice		
Bacardi Cola		3,90
2 cl Bacardi - Coca Cola - ice		
Cola-Rum		3,90
2 cl Stroh Inländer Rum - Coca Cola - ice		
Pink Lady		4,30
2 cl Smirnoff Red No. 21 - pomegranate juice - sparkling water - lemon juice - ice		
Skinny Bitch	<u>5 + 1 for free</u>	3,90
2cl Smirnoff Red No. 21 - sparkling water - lemon juice - ice, if ordered at once		
Mexikaner	<u>5 + 1 for free</u>	4 cl 3,90
Bloody Mary Shot: 2cl Smirnoff Red No. 21 - tomato juice - Tabasco - Worcestershire Sauce, very spicy, if ordered at once		
Mafioso	<u>5 + 1 for free</u>	3,90
2cl Avera - herbal soda - lemon juice - ice, if ordered at once		
Gloriette Pokal		8,90
red Uhudler - Aperol - Schweppes Wild Berry - sparkling water -ice - orange		
Amalfi Pokal		10,90
tapped Frizzante - Malfy Gin Rosa - Richards Sun Lemon Iced Tea - sparkling water - ice - orange		
Coppa di Bosco		9,90
tapped Frizzante - blueberry liqueur - Schweppes Wild Berry - sparkling water - ice- lime		
Coppa Menta		9,90
tapped Frizzante - Berliner Luft (peppermint liqueur) - Botanical Tonic - sparkling water -ice - mint		
Schönbrunner Pokal		8,90
white Uhudler - Limoncello - Richards Sun Lemon Iced Tea - sparkling water - ice - lemon		
Holla die Waldfee	<u>alcohol free</u>	6,90
Botanical Tonic - elderflower sirup - sparkling water - ice - mint, Mocktail Cup		
Virgin Sunrise	<u>alcohol free</u>	6,90
mango - passionfruit juice - pomegranate sirup - sparkling water - ice - orange, Mocktail Cup		

Ghetto Style Margaritas

with a salt rim of your choice

Tajin (Original mexican chili lime salt)

Bad Ischler regular salt

Hickory smoked salt



Classic Margarita		10,90
Olmeca Tequila Silver - Triple Sec - lime juice		
Vollmond Margarita		11,90
Olmeca Tequila Silver - Blue Curacao Likör - Triple Sec - lime juice		
Paradiso Margarita		11,90
pomegranate syrup - Olmeca Tequila Silver - Triple Sec - lime juice		
Spicy Jalapeño Margarita		11,90
Jalapeño Salsa - Olmeca Tequila Silver - Triple Sec - lime juice		
Baby Margarita	<u>5 + 1 for free</u>	2 cl 4,50
Olmeca Tequila Silver - Triple Sec - lime juice - Bad Ischler salt, if ordered at once		



Happy Hour

when full moon 4 - 6pm

Vollmond Margarita 7,90

Liqueur

Baileys Original Irish Cream	G	2 cl	3,50
Berliner Luft	<u>5 + 1 for free</u>	2 cl	3,30
peppermint liqueur from berlin, if ordered at once			
Berliner Eisbonbon	<u>5 + 1 for free</u>	2 cl	3,50
peppermint liqueur with ice candy flavour, if ordered at once			
Heidelbeerlikör	H	2 cl	3,30
Limoncello		2 cl	3,30
Xuxu Erdbeerlikör		2 cl	3,30

Schnaps & fruit spirits

Alte Marille - aged apricot	2 cl	5,60
barrel aged for 8 years, Gölles, Riegersburg		
Alte Zwetschke - aged plum	2 cl	5,10
barrel aged for 8 years, Gölles, Riegersburg		
Grete's Nuss Schnaps	H 2 cl	3,90
walnut, Krammer, Gaas		
Johannisbeerschnaps - black currant	2 cl	3,30
Urntaler, St. Michael-Urntal		
Kriecherl - damson	2 cl	5,10
Gölles, Riegersburg		
Marillenschnaps	2 cl	3,30
apricot, Urntaler, St. Michael-Urntal, if ordered at once		
Muskateller Tresterbrand - muskateller grape	2 cl	5,10
Gölles, Riegersburg		
Saubirne - pear	2 cl	5,10
Gölles, Riegersburg		
Uhudler Traubenbrand - uhudler grape	2 cl	4,30
Muik, Langzeil		
Williamsschnaps - william's pear	2 cl	3,30
Urntaler, St. Michael-Urntal		
Zirberl - swiss pine	2 cl	3,30
Horvath's Spezereyen, Deutsch Wagram		
Zwetschkenschnaps - plum	2 cl	3,30
Urntaler, St. Michael-Urntal		

Gifts

Hawidere Coins

a perfect gift for every beer- & burger lover

10,00



Hawidere T-Shirt

UNISEX S, M, L

17,80



**LEARNING ENGLISH
IS IMPORTANT**

**BUT COLD BEER
IS IMPORTANTER**



61 Gin Tonic & Gin Mix



Choose your favourite gin and filler

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

4 cl Gin + 1 bottle Tonic of choice

11,90

Gordon's, orange, lemon and coriander, GB

Tanqueray London Dry Gin, juniper, coriander, licorice, SCO

Flor de Sevilla, bittersweet, fruity, like oranges from seville, SCO

Brockmans, blueberry, licorice & almonds, GB

Gin Mare, rosemary, lemon and basil, ES

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

Malfy Gin Rosa, grapefruit, rhubarb, citrus, IT

Monkey 47, cranberry, lemon zest and ginger, DE

Roku, yuzu, sansho-pepper, cardamom, JPN

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

Wien Gin, elderflower and juniper, AT

Tanqueray Alcohol Free 0.0, juniper, citrus, SCO

Signature Gin Tonic

Vollmond Gin Tonic

Blue Curacao Likör - Kinley Tonic



Happy Hour

when full moon 4 - 6pm

Vollmond Gin Tonic 7,90

Beigetranke - Mixer

Schweppes Indian Tonic Water, Wild Berry, White Peach

0,2 lt.

Kinley Tonic Water

0,25 lt.

Thomas Henry Botanical

0,2 lt.

Rum ^H

Bumbu	2 cl	4,50
barrel aged, Barbados		
banana, nuts and oak flavour		
Diplomatico Reserva	2 cl	4,90
barrel aged , Acarigua, Venezuela		
coffee, cinnamon & caramell		
Stiggins' Fancy Pineapple Rum	2 cl	4,90
barrel aged, Barbados, Trinidad, Jamaica, pineapple with a little bit of vanilla, coconut and candied fruits, paired with smoky notes		
Ron Millonario Aniversario Reserva 10 Jahre	2 cl	4,90
barrel aged, Peru, banana and orange zest, some smoked oak, paired with chocolate, coffee and dried plums		
Plantation XO 20th Anniversary	2 cl	4,90
barrel aged, Barbados		
vanilla, banana and coconut		
A.H. Riise XO Reserve	2 cl	4,90
barrel aged, Saint Thomas, U.S. Virgin Islands		
fruity, orange and mango with a touch of papaya		
Ron Zacapa Centenario 23	2 cl	5,90
barrel aged , Mixco, Guatemala		
apricots, bananas and dates with a litte bit of vanilla		

Whisky - Whiskey ^A

Single Malts

Oban	14 jhr.	2 cl	5,90
Talisker	10 jhr,	2 cl	5,20
Lagavulin	16 jhr.	2 cl	7,20

Bourbon

Jack Daniels	2 cl	4,20
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Irish

Jameson	2 cl	4,20
Tullamore Dew	2 cl	4,20

Scotch

Johnnie Walker Red Label	2 cl	3,30
Johnnie Walker Black Label	2 cl	5,80



We ♥ Mules ^A



all Mules are mixed with Smirnoff Red No. 21 & Schweppes Ginger Beer

9,90

Happy Hour

4 - 6pm

Moscow Mule just 6,80

Moscow Mule

4 cl Smirnoff - lemon juice - ice - ginger beer

Acapulco Mule

2 cl Tequila Camino - 2 cl Smirnoff - agave syrup - lemon juice - ice - ginger beer

Blueberry Mule

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2 cl blueberry liqueur - 2 cl Smirnoff - lemon juice - ice - ginger beer

Cinnamon Mule

2 cl Tequila Camino - 2 cl Smirnoff - cinnamon - agave syrup - lemon juice
ice - ginger beer

Irish Mule

2 cl Jameson - 2 cl Smirnoff - lemon juice - ice - ginger beer

Steirisch Mule

2 cl swiss stone pine liqueur - 2 cl Smirnoff - lemon juice - ice - ginger beer

Millionaire's Mule

2 cl Ron Millonario Rum - 2 cl Smirnoff - pomegranate juice - lemon juice - ice - ginger beer

Strawberry Mule

2 cl strawberry liqueur - 2 cl Smirnoff - lemon juice - ice - ginger beer

Tropical Mule

2 cl Bumbu - 2 cl Smirnoff - mango juice - passionfruit juice - lemon juice - ice - ginger beer

Johnnie Ginger

4 cl Johnnie Walker Red Label - lemon juice - ice - ginger beer

Beer ^A

Draft Beer

We pour 14 different beers, which change constantly, check the screens and our yellow menu

Flights

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

Acht Schätze	8 x 0,1 lt.	check our yellow menu
8 tasters		
Vier Schätze	4 x 0,1 lt.	check our yellow menu
4 tasters		

Shandies: Lager beer mixed with

check our yellow menu

Schnitt (dark lager), Kräuter (herbal soda), Saurer (sparkling water), Granatapfel (pomegranate)
Holunder (elderflower), Matcha, Ingwer Zitronen (ginger & lemon)

Pale Ale

The Padawan	0,33 lt. Can	6,70
American Pale Ale, Bierol, AT, alc. 5,6 %, tropical fruits, papaya, mango		

IPA

Mountain Pale Ale	0,33 lt. Ds.	6,70
IPA, Bierol, AT, alc. 7,3 %, toffee, caramel and pineapple with a huge amount of hoppy flavours - bittersweet		

Dark Lager

Schremser Doppelmalz	0,5 lt.	4,90
Dark lager, Brauerei Schrems, AT, alc. 4,6 %, caramelly and sweet		

Belgian Ale

La Chouffe Golden Ale	0,33 lt.	6,50
Belgian Strong Ale, Brass. D'Achouffe, BE, alc. 8,0 %, honey, orange, spicy notes with coriander		
Gipfe 1	0,33 lt.	9,80
Farmhouse Saison, Bierol, AT, alc. 5,8 %, barrel aged with belgian yeast aromas of apricot, dry, tangy with some oak notes smoky, malty		

Lambic & Geuze & Sours

Kriek Mariage Parfait	0,375 lt.	11,80
Fruitlambic, Boon, BE, alc. 8,0 % sour cherries, dark fruits, sour		
Love Among The Ruins	0,375 lt.	19,80
Sour Red Ale, Thornbridge, UK, alc. 7,0 %, aged with cherries in Burgundy barrels intense aroma of cherries, very tangy and malty, slightly sour		
Cantillon Gueuze	0,375 lt.	24,80
100 % BIO Gueuze, Cantillon, BE, alc. 5,0 %, Belgiums most authentic Gueuze peppery yeast and sour gooseberry notes		
Boon Oude Geuze	0,375 lt.	9,80
Geuze, Boon, BE, alc. 7,0 %, peppery, sparkling with yeast notes		
Rosé De Gambrinus	0,375 lt.	19,80
Fruchtambic, Cantillon, BE, alc. 5,0 %, intense raspberry and lemon tangy mouthfeel		
3 Fonteinén Oude Kriek	0,375 lt.	19,80
Kriek, 3 Fonteinén, BE, alc. 6,0 %, second fermentation with 35 % cherries		
3 Fonteinén Oude Geuze	0,375 lt.	19,80
Geuze, 3 Fonteinén, BE, alc. 6,0 %, cuvée of one, two and green apple and lemon, very tangy		

Lambic & Geuze & Sauerbier

Spontan Cassis	0,375 lt.	19,80
Sour Ale, Mikkeller, DK, alc. 7,7 %, black currant and vanilla notes with a hint of oak, very refreshing and sour		

Barley Wine

Mango Pineapple Cake	0,33 lt.	8,80
Barley Wine, Sakiskiu, LIT, alc. 11,0 % mango, pineapple and cinnamon		

Specialty Beers

Hochland Honigbier	0,33 lt.	5,90
Organic Honey Beer, Brauerei Hofstetten, AT, alc. 5,5 %, honey and propolis dry, floral with a decent bitterness		
Gselchter	0,33 lt.	5,30
Smoked Ale, Rodauner, AT, alc. 5,6 %, smoky, malty		

Red Ale

Bay Ale	0,33 lt. Ds.	6,60
Red Ale, Galway Bay Brewery, IE, alc. 4,4 %, malty and caramel notes, with dried fruits		

Stout

Guinness Extra Stout	0,33 lt.	5,80
Stout, Guinness Brewery, IE, alc. 5,0 %, aroma of roasted coffee beans creamy mouthfeel		

Pils

Ostarrichi Pils	0,33 lt.	4,90
Pils, Brauerei Schrems, AT, alc. 4,5 %, frischer Duft nach Baguettekruste gepaart mit fresh baguette with herbal notes, sparkling and slightly bitter with a hint of hay		

Trappistenbier

Benno	0,33 lt.	6,80
Trappist Dubbel, Brauerei Engelszell, AT, alc. 6,9 % malty with some grassy notes		
Gregorius	0,33 lt.	7,30
Trappist Quadrupel, Brauerei Engelszell, AT, alc. 10,5 %, herbal, liquorice, honey and ripe fruits		

Unfiltered Beer

Obertrumer Original	0,5 lt.	5,30
Zwickl, Trumer, AT, alc. 4,8 %, unfiltered, creamy and yeasty		

Weizenbier

Andechser Weißbier hell	0,5 lt.	5,60
Wheat beer, Klosterbr. Andechs, DE, alc. 5,5 %, banana, and cantaloupe, very sparkling, slightly sour		
Schneider Hopfenweisse	0,5 lt.	5,60
Strong wheat beer, Schneider, DE, alc. 8,2 %, dry hopped wheat beer		
Andechser Weißbier dunkel	0,5 lt.	5,60
Dark wheat beer, Klosterbr. Andechs, DE, alc. 5,0 %, in der Nase. Am Gaumen leichte Karamellsüße mit einer feinen Hopfenbittere		
TAP X Aventinus Barrique Vintage	0,75 lt.	24,80
after expiration date, Saurer Weißbierbock, Schneider, DE, alc. 9,5 %, smoky notes with some dark berries and toffee tart with a hint of vanilla		

Lagers

Charitybeer

Wiener Original	0,33 lt.	5,50
<u>We donate 1 € for every sold bottle to the Viennese house of integration</u>		
Wiener Lager, Ottakringer, AT, alc. 5,3 %, intense caramel notes with malty flavours		
Schremser Märzen	0,5 lt.	4,90
Märzen, Brauerei Schrems, AT, alc. 5,0 %, malty and well balanced		
Weitra Hell	0,5 lt.	5,10
Helles, Bierwerkst. Weitra, AT, alc. 5,0 %, bready and well balanced hop bitterness		
Hadmar Bio	0,5 lt.	5,50
Specialty beer, Bierwerkst. Weitra, AT, alc. 5,2 %, grainy caramell notes		
Augustiner Edelstoff	0,5 lt.	5,10
Export, Augustinerbräu, DE, alc. 5,6 %, very well balanced, good drinkability		
Tegernseer	0,5 lt.	5,10
Helles, Brauhaus Tegernsee, DE, alc. 5,3 %,		

Alcoholfree Beers

Budweiser Nealko	0,33 lt.	4,70
Non alcoholic lager, Budvar, CZ, alc. 0,5 %, slightly citrus and bitter		
Null Komma Josef	0,5 lt.	4,90
Non alcoholic lager, Ottakringer, AT, alc. 0,5 %, floral with honey notes		
NON Ipa	0,33 lt. Fl./Ds.	6,70
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, passionfruit, slightly malty and bitter		
Non GINGER		
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, ginger and lemon	0,33 lt. Fl./Ds.	6,70
Traunsteiner Helles Alkoholfrei	0,5 lt.	5,10
Non alcoholic lager, Hofbräuhaus Traunstein, DE, alc. < 0,5 %, malty well balanced bitterness		
Schneider Alkoholfreies Weissbier	0,5 lt.	5,50
Non alcoholic wheat beer, Schneider, DE, alc. < 0,5 %, banana, cloves and yeast		