

# Food & Drinks

30 Burger

Burger Dogs

51 vegetarian dishes

35 of them are vegan

draft Frizzante & Cider

Wine

Beer

Cocktails

Longdrinks

Frizzante alcoholfree & other alcoholfree drinks

HAWIDERE

...one of the last living rooms in Vienna

# Honest burgers & a passion for beer

Since 2001, the Hawidere, one of Vienna's last living rooms, has focused on beer. We have 14 beers on tap, as well as a cider and a frizzante.

We have been serving burgers for almost 20 years. We are very much into beer & burgers ourselves. That's why quality and freshness are of central importance to us.

We source 100% of our beef from Austrian farms, mainly in Styria. The chicken comes from "Steirerhuhn BIO" and the organic beef from the Waldviertel.

We only use organic milk and organic free-range eggs. The coffee comes from EZA, is organic and fair trade. Our Sonnentor teas come from controlled organic cultivation.

The potatoes for our steak fries come from the Weinviertel region and are double-fried.

Lettuce, tomatoes and vegetables come fresh from the market.

We make most of the dips ourselves. The burger bread is baked in a stone oven, flatbread style, and delivered fresh every day.

Good burgers also need the right drink. As beer lovers, the first thing we think of is beer.

That's why our qualified beer sommelier Dominique has tested and tasted a lot to recommend the right beer for every dish.

V+: our vegan dishes do not contain any animal products

V: our vegetarian dishes may contain dairy products or eggs and therefore meet the requirements of an ovo-lacto-vegetarian

Allergen information in accordance with Codex recommendation: Allergen information is provided if the designated substances or products made from them are contained as an ingredient in the end product. The 14 main allergens are labeled in accordance with the legal requirements (EU Food Information Regulation 1169/2011). There are also other substances that can trigger food allergies or intolerances. Despite careful preparation of our dishes, traces of other substances used in the production process in the kitchen may be present in addition to the labeled ingredients.

**A** Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products thereof, **B** Crustaceans and products thereof, **C** Eggs and products thereof, **D** Fish and products thereof, **E** Peanuts and products thereof, **F** Soybeans and products thereof, **G** Milk and products thereof (including lactose), **H** Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachios and products thereof, **L** Celery and products thereof, **L** almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachios and products thereof, **L** celery and products thereof, **M** mustard and products thereof, **N** sesame seeds and products thereof, **O** sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>, **P** lupins and products thereof, **R** molluscs and products thereof.

HAWIDERE

...one of the last living rooms in Vienna

open every day 4 p.m. - 12 p.m. - kitchen till 10 p.m.

November & December: Friday & Saturday till 2a.m.

we accept ATM card, Visa and Master Card

prices in Euro, incl. all taxes and fees, printing errors excepted

## Nachos

Cheese Nachos	A F G N	V = vegetarian	6,60
BBQ Tortilla Chips topped with cheese sauce			
Westkap Nachos	A F G N	V+ = vegan	7,60
BBQ Tortilla Chips topped with Chakalaka mayo and chili sauce, very spicy			
Guacamole Nachos		V+	7,60
BBQ Tortilla Chips topped with guacamole			
Oriental Nachos	A F H L M N	V+	7,60
BBQ Tortilla Chips topped with hummus and mango - lime - curry sauce			
Transilvania Nachos	A F G N	V	7,10
BBQ Tortilla Chips topped with garlic - parsley- and cheese sauce			
Jalapeño Nachos	A F G N	V	7,60
BBQ Tortilla Chips topped with cheese sauce and salsa verde, very spicy			

## Snacks and appetizers

Hummus	N	V+	5,70
homemade, served chilled with olives, olive oil & 1 bread (A)			
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			
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			
Edamame Triangles	A E F H M N	V+	6,20
homemade Edamame - Falafel - garlic - triangles with our homemade BBQ dip			
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)			

## Soups

Brokkoli Cheddar Suppe	A G L	V	5,90
broccoli cheddar soup			
Süßkartoffelsuppe	L	V+	5,90
sweet potato soup with coconut milk and peas			

## Steak Fries (double fried)

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			
Ostkap Fries	M	Option V+	6,30
steak fries topped with Chakalaka mayo, very spicy			
Garlic Fries		Option V+	5,80
steak fries topped with garlic - parsley sauce			
Chipotle Fries	C M	V	6,10
steak fries topped with chipotle mayo, very spicy			
Cheesy Fries	F G	V	6,10
steak fries topped with cheese sauce			
Rudolfscrim Fries	F G	V	6,90
steak fries topped with cheese sauce and salsa verde, very spicy			

## Munchies

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	4,60
Flatbread (Lepinja)	A	V+	1,90

## Happy Hour

4 - 6 p.m.

**Moscow Mule** or **Driver's Mule** (alcoholfree)

6,90

## Burger Dogs

A combination of burger and hot dog. Patties served in hot dog buns on BBQ tortilla chips

Speedy Gonzalez Dog	ADGM	11,90	
100 % ground beef (100g), cheesy sauce, lime mayo, pickled red onions, lettuce tomatoes, red onions, homemade BBQ sauce. Beer recommendation: Schremser Naturtrüb			
Guadalajara Dog	AEFGMLNO	11,90	
100 % ground beef (100g), cheesy sauce, chili sauce, fried onions, lettuce, tomatoes, red onions, homemade BBQ sauce, very spicy. Beer recommendation: Pale Ale TAP Nr. 6			
Frijoles Dog	AELM	V+	11,90
homemade smoked black bean patty (100g), lime mayo, fried onions, lettuce, tomatoes, red onions, double homemade BBQ sauce. Beer recommendation: Ostarrichi Pils			

## Burger

Our Burgers are served medium well. Buns are made flatbread style, all burgers come with fries (double fried), 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	18,90	
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	14,40	
100% ground beef (200g), double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium			
Cheese Burger	ACEGLM	15,40	
100% ground beef (200g), double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Hadmar Bio			
Cheesy Cheese Burger	ACEFGLM	16,90	
100% ground beef (200g), smoked cheesy sauce, double bacon, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Guinness Extra Stout			
		Beer recommendation: Pale Ale Leitung Nr. 6	19,90
Fiaker Burger	ACEGLM		
A Viennese Fiaker goulash as a burger			
100% pulled beef goulash, fried egg, grilled sausage, pickled gherkins, red onions, salad, Beer recommendation: Schremser Premium			

## Burger

Stinky Rose Burger	ACEGLM	16,90
served with Garlic Fries, 100% ground beef (200g), blue cheese, double homemade garlic sauce, double bacon, tomatoes, onions, lettuce		
Beer recommendation: Wheat Beer Tap Nr. 7		
Waldviertler Burger	ACEGLMO	18,90
100% organic beef from the Waldviertel (200g), double bacon, tomatoes, lettuce, onions, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Schremser Naturrüb		
Eggstasy Burger	ACEGLM	18,90
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		
Cheese & Onion Burger	ACEGLM	17,90
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		
Pure Burger	A	13,90
100% ground beef (200g), double bacon, tomatoes, onions, lettuce		
Beer recommendation: Ostarrichi Pils		
Avocado Burger	ACEGLM	17,90
100% ground beef (200g), guacamole, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce		
Beer recommendation: Pale Ale TAP Nr. 6		
Holy Cow Burger	ACEFGHLM	16,90
100% ground beef (200g), mango - lime - curry - sauce, double cheddar, double bacon, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce.		
Beer recommendation: IPA TAP Nr. 10		
Uhudler Blue Burger	ACEGLMO	18,90
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	19,40
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		16,40
100% ground beef (200g), chili sauce, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Weitra hell			
Vuvuzela Burger	ACEGLM		17,10
100% ground beef (200g), Chakalaka mayo, double cheddar, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: Wiener Original			
Chipotle Burger	ACEFGLM		16,90
100% ground beef (200g), chipotle mayo, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils			
Jalapeño Burger	ACEFGLM		17,90
100% ground beef (200g), jalapeño cheese sauce, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic-, & BBQ sauce Bierempfehlung: IPA Tap Nr. 10			

## vegan (v\*) & vegetarian (v) Burgers

We serve the steak fries (double-fried) with ketchup with vegan burgers

Fünfhaus Burger	AELM	V+	18,90
the vegan version of our Hawidere Burger, homemade smoked black bean patty, double v egan "cheddar", fried onions, Domrep chili mustard sauce (alcohol), tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: Domrep Pils			
Brussels Sprouts Burger	ACEGLM	V	14,40
fried brussels sprouts, double cheddar cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Wheat Beer Tap Nr. 7			
Veggie Burger	ACEGLM	V	15,40
two veggie patties, double cheddar, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			
Tartufo Burger	ACEGLM	V	17,40
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+	16,40
homemade smoked black bean patty, tomatoes, onions, lettuce homemade BBQ sauce Beer recommendation: Schremser Doppelmalz			

## vegan (v\*) & vegetarian (v) Burgers

Mumbai Burger	AFHM	V+	16,40
Falafel patty, mango - lime - curry - sauce, tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: Domrep Pils			
Falafel Burger	AELMN	V+	16,40
Falafel patty, tomatoes, onions, lettuce, hummus, homemade BBQ sauce Beer recommendation: Hadmar Bio			
Hickory Onion Burger	AEFHLM	V+	18,90
smoked bean patty, onion rings, sauce trara (tartare style sauce), tomatoes, onions, lettuce, homemade BBQ sauce, Beer recommendation: Schremser Doppelmalz			
Acapulco Burger	AELM	V+	19,90
homemade smoked black bean patty, guacamole, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Pale AleTap Nr. 6			

## spicy vegan (v\*) & vegetarian (v) Burgers

Chakalaka Burger	AEFLM	V+	17,90
homemade smoked black bean patty, Chakalaka mayo, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Schneider Hopfenweisse			
Chi Chi Burger	AM	V+	17,90
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sweet-sour sauce, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Weitra hell			
Chix on the Run Burger	AM	V+	17,90
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sauce trara (tartare style sauce), tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: IPA Tap Nr. 10			

## Side Salads

Gemischter Blattsalat	E	V+	4,30
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	CGM	V	4,30
classic american cabbage salad			

## Pimp your Burger

Truffle Fries	CM	V	1,80
steak fries topped with truffle mayo			

additional charge



## Pimp your Burger

			<u>additional charge</u>
Ostkap Fries	M	Option V+	1,80
steak fries topped with Chakalaka mayo, very spicy			
Garlic Fries		Option V+	1,30
steak fries topped with garlic - parsley sauce			
Chipotle Fries	C M	V	1,60
steak fries topped with chipotle mayo, 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			

## 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
Chakalaka Mayo Dip	M	V+	2,30
vegan mayo with African spice mix, very spicy			
Mayo Vegan Dip	M	V+	2,10
Lime Mayo	M	V+	2,30
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 Dip	C M	V	2,10
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		11,20
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			

## Salads

Flower Power Salad	A	V+	11,70
crunchy & spicy cauliflower wings, mixed leaf salad, tomatoes, pickled red onions, spicy Beer recommendation: Ostarrichi Pils			
Los Bollos Salat	AFHM	V+	14,90
No Chicken Nuggets, guacamole, mixed leaf salad, tomatoes, pickled red onions, pomegranate seeds, mango - lime - curry sauce, Beer recommendation: IPA Tap Nr. 10			
Vellness Salad	AE	V+	11,70
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, mixed leaf salad, tomatoes, pickled red onions. Beer recommendation: Weitra hell			

## Main Dishes

Bohnen mit Speck	ELO		8,50
baked beans with bacon & 1 bread (A), Beer recommendation: Schremser Naturtrüb			
Chili con Carne	EL		9,90
with diced beef & 1 bread (A), spicy. Beer recommendation: Domrep Pils			
Wiener Saftgulasch	E		12,90
beef Goulash & 1 bread (A), Beer recommendation: Schremser Premium			
Teufelsgulasch	EO		13,90
spicy beef Goulash & 1 bread (A), Beer recommendation: Ostarrichi Pils			
Hühner Mango Curry	EFHLMN		14,90
Chicken Mango Curry & 1 bread (A), organic chicken, Beer recommendation: Hadmar Bio			

## vegan (v<sup>+</sup>) & vegetarian (v) Main Dishes

Rauchbohnen	AEL	V+	7,90
black bean stew with hickory smoke aroma & 1 bread (A), Beer recommendation: Guinness			
Linseneintopf orientalis	EHLMO	V+	8,50
Oriental Lentil Stew, root vegetables & raisins & 1 bread (A), Beer recommendation: Andechser dkl			
Kichererbsencurry	AEFHLM	V+	8,90
chickpea curry, bell pepper, leek & 1 bread (A), spicy. Beer recommendation: Obertrumer Original			
Jackfruit Chili	EL	V+	10,90
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	ACEGLMN	V+	10,90
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

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

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 <sup>(A)</sup>

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
Affogato espresso with vanilla ice cream, vegan	F V+	4,90
Sonnentor Organic Tea black-, fruit-, herbal-, greentea		3,60
Hot Ginger hot lemonade with ginger & lemon juice		3,60

## Uhudler, Uhudler-Weinbau Dunst, o

Uhudler, weiß	1/8	3,90
white - aroma of pineapple and tropical fruits		
Uhudler, rot	1/8	3,90
red - intense aroma of raspberry and strawberry		
Uhudler 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 Uhudler</u>		
Uhudler 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 soda water)	1/2	6,60
Sommerhalber (1/8 white & 3/8 soda water)	1/2	5,10
Ingwer Zitronen G'spritzter (1/8 white, ginger soda & lemon juice)	1/4	4,20
Veltliner Granate (1/8 white & pomegranate soda)	1/4	4,20
Kaiser - G'spritzter (1/8 white & elderflower soda)	1/4	4,20
Limoncello G'spritzter	1/4	4,60
Aperol G'spritzter	1/4	4,60
Grüner Veltliner - white wine	1/8	2,40
Zweigelt - red wine	1/8	2,40

## Ciders o

Draft Cider: check our yellow menu

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

## Aperitivo o

The italian way of life "la dolce vita" in a glass. 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!

Draft Frizzante		1/8	4,30
see our yellow menu		0.5lt. carafe	14,90
Null Komma Sprizz	<u>alcoholfree</u>	1/8	4,30
Cuveé Zero, Frizzante alcoholfree, IT			
Aperol Sprizz	with draft Frizzante	1/4	6,60
Amalfi Sprizz	<u>alcoholfree</u>	1/4	6,60
Aperol Sprizz alcoholfree			
Sundown Sprizz	with draft Frizzante	1/4	6,60
Frizzante - pomegranate sirup - sparkling water - orange			
Moonrise Sprizz	<u>alcoholfree</u>	1/4	6,60
Frizzante alcoholfree - pomegranate sirup - sparkling water - orange			
Dolce Vita	with draft Frizzante	1/4	7,60
Frizzante - Blue Curaçao - sparkling water - orange			
Limoncello Sprizz	with draft Frizzante	1/4	6,60
Campari Sprizz	with draft Frizzante	1/4	6,90
Gloriette Pokal			8,90
red Uhdler - Aperol - Schweppes Wild Berry - soda water - ice - orange			
Schönbrunner Pokal			8,90
white Uhdler - Limoncello - Richards Sun Lemon Iced Tea - soda water - ice - lemon			
Holla die Waldfee	<u>alcoholfree</u>		6,90
Botanical Tonic - elderflower sirup - soda - ice, Mocktail Cup			
Virgin Sunrise	<u>alcoholfree</u>		6,90
mango - passionfruit juice - pomegranate sirup - soda water - ice - orange, Mocktail Cup			

### What we love

Dolce Vita	with draft Frizzante	1/4	7,60
Frizzante - Blue Curaçao - sparkling water - orange			

## Soft Drinks

Tropic Dreams Limonade	0,25 lt. / 0,5lt	3,40 / 5,40
Tropical fruit puree with soda water and lime, <u>no added sugar</u>		
Granatapfel Limonade	0,25 lt. / 0,5lt	3,40 / 5,40
pomegranate soda with 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		
Apfelsaft Naturtrüb, cloudy apple juice, Urntaler	0,25 lt.	3,40
with soda water	0,25 lt. / 0,5lt	2,60 / 5,00
Fruit juices, Urntaler		
Mango-Maracuja, Apricot or Plum-Lime	0,25 lt.	3,60
with soda water	0,5 lt.	5,40
Almdudler or Frucade	0,33 lt.	3,60
Himbeer Kracherl	0,33 lt.	3,60
Kracherl with soda water	<u>Jugendgetränk</u> 0,5 lt.	4,70
Coca Cola oder Coca Cola Zero	0,33 lt.	3,60
Matcha Icetea	0,25 lt. / 0,5lt	3,40 / 5,40
Matcha sirup with water and lemon		
Makava Icetea	0,33 lt.	4,40
Eistee Pfirsich, Richard's Sun	0,33 lt.	4,20
Eistee Wassermelone - Ananas, Richard's Sun	0,33 lt.	4,20
Eistee Zitrone, Richard's Sun	0,33 lt.	4,20
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
Soda 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
Thomas Henry Botanical	0,2 lt.	3,60

## Non alcoholic alternatives

Null Komma Sprizz	1/8	4,30
Cuveé Zero, Frizzante alcoholfree, IT		
Amalfi Sprizz	1/4	6,60
Aperol Sprizz alcoholfree		
Moonrise Sprizz	1/4	6,60
Frizzante alcoholfree - pomegranate sirup - soda water - orange		
Holla die Waldfee		6,90
Botanical Tonic - elderflower sirup - soda water - ice, Mocktail Cup		
Virgin Sunrise		6,90
mango - passionfruit juice - pomegranate sirup - soda water - ice - orange, Mocktail Cup		
Driver's Mule		9,90
4cl Tanqueray 0.0 - lemon juice - ice - Ginger Beer		
Gin Tonic alcohol free		11,90
4 cl Tanqueray 0.0, Botanical Tonic, with lime und Haribo gums, green and pink pepper		
Martin's Strawberry Apple	0,33 lt.	5,60
Martin's, SVK, alc. 0,0 %, alcoholfree apple cider with strawberry		

## 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.	5,10
Non alcoholic lager, Ottakringer, AT, alc. 0,5 %,		
NON Ipa	0,33 lt.	6,70
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, passionfruit, slightly malty and bitter		
Non GINGER	0,33 lt.	6,70
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, ginger and lemon		
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		

## Lustigmacher: 5 + 1 for free <sup>A</sup>

must be ordered at once, no mixing of drinks

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

## Tequila & Mezcal <sup>A</sup>

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 <sup>A</sup>

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

## Bitters <sup>A</sup>

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

## Vodka <sup>A</sup>

Smirnoff Red No. 21	2 cl	3,60
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## Ghetto Style Margaritas

with a salt rim of your choice

Tajin (Original mexican chili lime salt) - Bad Ischler - Hickory Rauchsalz

Classic Margarita 10,90

Olmeca Tequila Silver - Triple Sec - lime juice

Vollmond Margarita 11,90

Olmeca Tequila Silver - Blue Curacao - Triple Sec - lime juice

Spicy Jalapeño Margarita 11,90

Jalapeño Salsa - Olmeca Tequila Silver - Triple Sec - lime juice

Baby Margarita 5 + 1 for free 2 cl

Olmeca Tequila Silver - Triple Sec - lime juice - Bad Ischler sal  
if ordered at once 4,50

## Longdrinks & Cocktails A

Bacardi Cola

2 cl Bacardi - Coca Cola - ice 3,90

Skinny Bitch 5 + 1 for free

lemon juice - ice, if ordered at once 3,90

Cuba Libre

4 cl Havana Club Rum 3 yrs.- Coca Cola - lime - ice 7,80

Jacky Cola

2 cl Jack Daniels - Coca Cola - ice 4,90

Cola-Rum

2 cl Stroh Inländer Rum - Coca Cola - ice 3,90

Scotch & Coke

2 cl Johnnie Walker Red Label - Coca Cola - ice 3,90

Campari Soda

2 cl Campari - soda water - ice - orange 4,30

Mafioso 5 + 1 for free

2cl Averna - herbal soda - lemon juice - ice 3,90

Pink Lady

2 cl Smirnoff Red No. 21 - pomegranate juice - soda water  
lemon juice - ice 4,30

## Liqueur

Baileys Original Irish Cream	G	2 cl	3,50
Berliner Luft	5 + 1 for free	2 cl	3,30
peppermint liqueur from berlin, if ordered at once			
Heidelbeerlikör	H	2 cl	3,30
Limoncello		2 cl	3,30
Xuxu Erdbeerlikör		2 cl	3,30

## Gifts

Hawidere Coins			10,00
a perfect gift for every beer- & burger lover			



Hawidere T-Shirt	UNISEX S, M, L, XL, XXL	19,80
...eines der letzten Wohnzimmer Wiens		



On tap



The blue monthly menu



Food & Drinks



## Schnaps & fruit spirits

Alte Marille	2 cl	5,80
apricot barrel aged for 8 years, Gölles, Riegersburg		
Alte Zwetschke	2 cl	5,30
plum barrel aged for 8 years, Gölles, Riegersburg		
Grappa Tradizione	2 cl	4,30
Nonino, IT		
Grete's Nuss Schnaps	H 2 cl	3,90
walnut, Krammer, Gaas		
Johannisbeerschnaps	2 cl	3,50
black currant, Urtaler, St. Michael-Urtal		
Kriecherl	2 cl	5,30
damson, Gölles, Riegersburg		
Marillenschnaps	2 cl	3,50
apricot, Urtaler, St. Michael-Urtal, if ordered at once		
Mexikaner	<u>5 + 1 for free</u> 2 cl	2,90
Bloody Mary Shot: 2cl Smirnoff Red No. 21 - tomato juice - Tabasco - Worcestershire Sauce, very spicy, if ordered at once		
Muskateller Tresterbrand	2 cl	5,30
muskateller grape , Gölles, Riegersburg		
Saubirne	2 cl	5,30
pear, Gölles, Riegersburg		
Uhudler Traubenbrand	2 cl	4,50
uhudler grape, Muik, Langzeil		
Williamsschnaps	2 cl	3,50
william's pear, Urtaler, St. Michael-Urtal		
Zirberl	2 cl	3,50
swiss pine, Horvath's Spezereyen, Deutsch Wagram		
Zwetschkenschnaps	2 cl	3,50
plum, Urtaler, St. Michael-Urtal		

### What we love

Sundown Sprizz	with draft Frizzante	1/4	6,60
Frizzante - pomegranate sirup - sparkling water - orange			

## 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



## 61 Gin Tonic <sup>A</sup>

Choose your favourite gin and filler

on ice with lime, Haribo gums,  
green and pink pepper

4 cl Gin + 1 bottle filler of choice

11,90

Gordon's London Dry Gin	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
Hendrick's	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 0,0	<u>alcoholfree</u> juniper, citrus, SCO

### Signature Gin Tonic

#### Vollmond Gin Tonic

4cl Tanqueray London Dry Gin - 2 cl Blue Curacao Likör - Kinley Tonic

### Alcoholfree Gin Tonic

4cl Tanqueray 0.0 - Thomas Henry Botanical Tonic

### Filler

Schweppes Indian Tonic Water	0,2 lt.
Schweppes Indian Wild Berry	0,2 lt.
Schweppes White Peach	0,2 lt.
Kinley Tonic Water	0,25 lt.
Thomas Henry Botanical	0,2 lt.

## Best of Hawi

Fiaker Burger - Domrep Pils - Vollmond Gin Tonic - Chakalaka Burger

Speedy Gonzalez Dog - Sacher Cheesecake - Gloriette Pokal

Red Hot Chili Flowers - Sundown Sprizz

Ghetto Style Margaritas

Uhudler

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**Ist er zu scharf  
bist Du  
zu schwach**



**Mexikaner  
feurig scharf**

2 cl 2,90

Bloody Mary Shot: 2cl Smirnoff Red No. 21 - tomato juice - Tabasco - Worcestershire  
Sauce, very spicy, 5 + 1 for free, if ordered at once

## We love Mules <sup>A</sup>

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

9,90



## Happy Hour

4 - 6 p.m.

**Moscow Mule** or **Driver's Mule** (alcoholfree)

6,90

### 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

H

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

### Driver's Mule

alcoholfree

4 cl Tanqueray 0.0 - lemon juice - ice - ginger beer

## Beer <sup>A</sup>

### Draft Beer

We tap 14 different beers, which we 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 (soda water), Kicker (lemon juice & soda water), Hausradler (Domrep Pils & soda water), Matcha,

Granatapfel (pomegranate) ,Holunder (elderflower), Ingwer Zitronen (ginger & lemon)

## 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.	5,10
Märzen, Brauerei Schrems, AT, alc. 5,0 %, malty and well balanced		
Weitra Hell	0,5 lt.	5,30
Helles, Bierwerkst. Weitra, AT, alc. 5,0 %, bready and well balanced hop bitterness		
Hadmar Bio	0,5 lt.	5,60
Specialty beer, Bierwerkst. Weitra, AT, alc. 5,2 %, grainy caramell notes		
Augustiner Edelstoff	0,5 lt.	5,30
Export, Augustinerbräu, DE, alc. 5,6 %, very well balanced, good drinkability		
Tegernseer	0,5 lt.	5,50
Helles, Brauhaus Tegernsee, DE, alc. 5,3 %,		

## Dark Lager

Schremser Doppelmalz	0,5 lt.	5,10
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		

## 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 %, fresh baguette with herbal notes, sparkling and slightly bitter with a hint of hay		

## Unfiltered Beer

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

## Wheat beer

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 %, banana and pineapple aromas, slightly caramel and hop-bitter on the palate		

## What we love

Grappa Tradizione	2 cl	4,30
Nonino, IT		
Grete's Nuss Schnaps	H 2 cl	3,90
walnut, Krammer, Gaas		

## 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.	5,10
Non alcoholic lager, Ottakringer, AT, alc. 0,5 %,		
NON Ipa	0,33 lt.	6,70
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, passionfruit, slightly malty and bitter		
Non GINGER	0,33 lt.	6,70
Non alcoholic IPA, Jopen, NL, alc. 0,3 %, ginger and lemon		
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		

## Barley Wine

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

## Belgian Ale

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		

## Wheat beer

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		

## Beer specialties

### Lambic & Geuze & Sour beer

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
Fruchtlambic, Cantillon, BE, alc. 5,0 %, intense raspberry and lemon tangy mouthfeel		
3 Fonteynen Oude Kriek	0,375 lt.	19,80
Kriek, 3 Fonteynen, BE, alc. 6,0 %, second fermentation with 35 % cherries		
3 Fonteynen Oude Geuze	0,375 lt.	19,80
Geuze, 3 Fonteynen, BE, alc. 6,0 %, cuvée of one, two and three years old lambics green apple and lemon, very tangy		
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		
Frambozschella	0,75 lt.	24,80
Sour Ale, Birrificio del Ducato, IT, alc. 5,0 %, intense aromas of raspberry, wild strawberry, and currant. Intense raspberry flavor with light citrus notes on the palate, wonderfully sour on the finish.		

### What we love

Bumbu	2 cl	4,50
barrel aged rum, Barbados banana, nuts and oak flavour		

# Schnapskarte



Averna Sour 2 cl 3,50  
5 + 1 for free if ordered at once

Alte Marille 2 cl 5,80  
apricot barrel aged for 8 years, Gölles, Riegersburg

Uhudler Traubenbrand 2 cl 4,50  
Uhudler grape, Muik, Langzeil

Grappa Tradizione 2 cl 4,30  
Nonino, IT

Mexikaner 2 cl 2,90  
Bloody Mary Shot, very spicy, 5 + 1 for free, if ordered at once

Wifi: Hawidere\_Guest

Wifi key: domreppils

Food  
&  
Drinks









