

## Beer has been tapped here for over 100 years

Beer has been tapped at this location since the early 1920s, originally in the Weinhaus Kraft until the Hawidere was founded in 2001.

We tap 14 beers as well as cider & prosecho.

## Honest burgers & a passion for beer

Quality and freshness are of central importance to us. We source 100% of our beef from Austrian farms, mainly from Lower Austria and Styria. The chicken comes from "Steirerhuhn BIO" and the organic beef from the Waldviertel.

The potatoes for our steakhouse 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 is delivered freshly every day. We source milk, eggs, coffee and tea from organic farms. Good burgers also need the right drink. That's why our qualified beer sommelier Dominique has tested and tasted a lot to recommend the right drink for every dish.

Our vegan dishes do not contain any animal products

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, 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.

open every day - kitchen till 10 pm

we accept ATM card, Visa and Master Card

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

**HAWIDERE**

...one of the last living rooms in Vienna

## Aperitivo o

Draft Prosecho		1/8	4,50
Uhudler G'spritzter, weiß oder rot (with sparkling water)		1/4	5,10
Mimosa (Prosecho Orange)		1/8	4,50
Aperol Sprizz		1/4	6,80
Limoncello Sprizz		1/4	6,80
Sissi Sprizz		1/4	6,80
Prosecho - elderflower syrup - sparkling water - lime			
Trutscherl		1/4	6,80
Prosecho - pink grapefruit syrup - sparkling water - orange			
Campari Sprizz		1/4	7,10
Amalfi Sprizz	<u>alcoholfree</u>	1/4	6,80
Aperol Sprizz alcoholfree with Undone Aperitivo			

## Starters

Hummus	N	vegan	6,10
Homemade, served chilled with olives, olive oil & 1 bread (A)			
Onion Rings	A L M	vegan	5,90
Onion rings with our homemade BBQ dip			
Red Hot Chili Flowers	A O M	vegan	6,60
Crunchy & spicy cauliflower wings topped with chili sauce, served with Sauce Trara Dip (Tartare style sauce), very spicy			
Edamame Triangles	A E F H M N	vegan	6,60
Homemade edamame - falafel - garlic - triangles with our homemade BBQ dip			
Hummus Trio	F M N O	vegan	7,60
Hummus, chili- and mango-curry sauce, served chilled with olives & 1 bread (A), very spicy			
Cheese Nachos	A F G N	vegetarian	6,60
BBQ Tortilla Chips topped with cheese sauce			

## Starters

Guacamole Nachos		vegan	7,60
BBQ Tortilla Chips topped with guacamole			
Transylvania Nachos	A F G N	vegetarian	7,10
BBQ Tortilla Chips topped with garlic-parsley oil and cheese sauce			
Jalapeño Nachos	A F G N	vegetarian	7,60
BBQ Tortilla Chips topped with cheese sauce and salsa verde, very spicy			
No Chicken Nuggets	A F L	vegan	5,90
6 pcs nuggets based on soy (chicken nuggets style) with sweet - sour sauce			
Rings of Fire	A L M	vegan	6,90
Onion rings topped with chili sauce, served with our homemade BBQ dip, very spicy			
Brokkoli Cheddar Suppe	A G L	vegetarian	5,90
Broccoli cheddar soup			
Süßkartoffelsuppe	L	vegan	5,90
Sweet potato soup with coconut milk and peas			

## Salads

Emperor Salad	A C L M		11,20
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			
Protein King Salad	A C L		14,40
100% ground beef patty (200g), fried egg, boiled quail egg, mixed leaf salad, tomatoes, pickled red onions. Beer recommendation: Wheat beer tap Nr. 7			
Insalata Pastrami	M		11,70
Chilled pastrami, mixed leaf salad, sweet mustard, tomatoes, pickled red onions Drink recommendation: Prosecho tap Nr. 16			
Flower Power Salad	A	vegan	11,70
Crunchy & spicy cauliflower wings, mixed leaf salad, tomatoes, pickled red onions, spicy Beer recommendation: Belgian style tap Nr. 8			
Los Bollos Salat	A F	vegan	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	A	vegan	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			

## Cold dishes - sandwiches

Pastrami Sandwich	ACGM	14,90
Chilled Pastrami, coleslaw, lettuce, red onions, pickled gherkin and sweet mustard served in a flatbread. Beer recommendation: Pale ale tap Nr. 6		
Lachsenburger	ADGM	14,90
Smoked salmon, Philadelphia cream cheese, sauce trara (tartare style sauce), red onions, lettuce, tomatoes served in a flatbread. Drink recommendation: Prosecho tap Nr. 16		
Bread Pitt	AN	11,90
Guacamole, hummus, pomegranate seeds, arugula, pickled red onions served in a flatbread. Beer recommendation: Ostarrichi Pils		

## Burgers

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

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

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

Hawidere Burger	ACEGLM	18,90
100 % ground beef (200g), double bacon, double mountain cheese, fried onions, Domrep chili mustard sauce (alcohol), tomatoes, red onions, lettuce, homemade cocktail-, garlic & BBQ sauce. Beer recommendation: Domrep Pils		
Nevada Burger	ACEGLM	14,90
100% ground beef (200g), double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium		
Cheese Burger	ACEGLM	15,90
100% ground beef (200g), double cheddar, double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Pale ale tap Nr. 6		
Waldviertler Burger	ACEGLM	18,90
100% organic beef from the Waldviertel (200g), double bacon, tomatoes, lettuce, red onions, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: Schremser Naturrüb		
Stinky Rose Burger	ACEGLM	16,90
Served with Garlic Fries, 100% ground beef (200g), blue cheese, double homemade garlic sauce, double bacon, tomatoes, red onions, lettuce Beer recommendation: Wheat beer Tap Nr. 7		

## Burgers

Fiaker Burger	ACEGLM	19,90
A Viennese Fiaker goulash as a burger 100% pulled beef goulash, fried egg, grilled Frankfurter sausage, pickled gherkin, red onions, salad, homemade BBQ sauce. Beer recommendation: Schremser Premium		
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		
Eggstasy Burger	ACEGLM	18,90
100% ground beef (200g), fried egg, boiled quail 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, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Drink recommendation: Cider tap Nr. 15		
Holy Cow Burger	ACEFGHLM	16,90
100% ground beef (200g), mango - lime - curry - sauce, double cheddar, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: IPA tap Nr. 10		
Cheesy Cheese Burger	ACEFGLM	16,90
100% ground beef (200g), cheese sauce, double bacon, tomatoes, red onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Guinness Extra Stout		
Pure Burger	A	14,40
100% ground beef (200g), double bacon, tomatoes, red onions, lettuce Beer recommendation: Ostarrichi Pils		
Uhudler Blue Burger	ACEGLMO	18,90
100% ground beef (200g), double bacon, caramelized red onions with Uhudler rot (alcohol), blue cheese, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Drink recommendation: Uhudler rot		
Texas Farmer Burger	ACEGLMO	19,40
100% ground beef (200g), baked beans with bacon, fried egg, double bacon, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: Domrep Pils		

## Spicy burgers )

Chili Burger	ACEGLMO		16,90
100% ground beef (200g), chili sauce, double cheddar, double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Pale ale tap Nr. 6			
Chipotle Burger	ACEFGLM		16,90
100% ground beef (200g), chipotle mayo, double cheddar, double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils			
Jalapeño Burger	ACEFGLM		17,90
100% ground beef (200g), cheese sauce, salsa verde, double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic-, & BBQ sauce Bierempfehlung: IPA tap Nr. 10			

## Vegan & vegetarian burgers

With vegan burgers we serve the steakhouse fries (double-fried) with ketchup

Fünfhaus Burger	AELM	vegan	18,90
The vegan version of our Hawidere Burger, homemade smoked black bean patty, double vegan "cheddar", fried onions, Domrep chili mustard sauce (alcohol), tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Domrep Pils			
Brussels Sprouts Burger	ACEGLM	vegetarian	14,90
Fried brussels sprouts, double cheddar cheese, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Wheat beer Tap Nr. 7			
Veggie Burger	ACEGLM	vegetarian	15,90
Two veggie patties, double cheddar, tomatoes, red onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			
Tartufo Burger	ACEGLM	vegetarian	17,90
Two veggie patties, truffle mayo, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: La Chouffe			
Falafel Burger	AELMN	vegan	16,40
Homemade falafel patty, tomatoes, red onions, lettuce, chilled hummus, homemade BBQ sauce Beer recommendation: Belgian style tap Nr. 8			
Mumbai Burger	AFHM	vegan	16,40
Homemade falafel patty, mango - lime - curry - sauce, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: IPA tap Nr. 10			
Black Bean Burger	AELM	vegan	16,90
Homemade smoked black bean patty, tomatoes, red onions, lettuce homemade BBQ sauce Beer recommendation: Stout, Porter, Schwarzbier tap Nr. 9			

## Vegan & vegetarian burgers

Acapulco Burger	A E L M	vegan	19,90
Homemade smoked black bean patty, guacamole, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Pale ale tap Nr. 6			
Hickory Onion Burger	A E F H L M	vegan	18,90
Homemade smoked bean patty, onion rings, sauce trara (tartare style sauce), tomatoes, red onions, lettuce, homemade BBQ sauce. Drink recommendation: Cider tap Nr. 15			

## Spicy vegan & vegetarian burgers

Habsburger	A E L M	vegan	17,90
Homemade smoked black bean patty, salsa verde, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Domrep Pils			
Chix on the Run Burger	A M	vegan	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			
Chi Chi Burger	A M	vegan	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: Tegernseer			

## Side salads

Gemischter Blattsalat		vegan	4,30
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	C G M	vegetarian	4,30
Classic american cabbage salad			

## Pimp your burger

Truffle Fries	C M	vegetarian	1,80
Steakhouse fries (double fried) topped with truffle mayo			
Garlic Fries		vegan	1,20
Steakhouse fries (double fried) topped with garlic-parsley oil			
Chipotle Fries	C M	vegetarian	1,60
Steakhouse fries (double fried) topped with chipotle mayo, very spicy			
Cheesy Fries	F G	vegetarian	1,60
Steakhouse fries (double fried) topped with cheese sauce			
Rudolfscrime Fries	F G	vegetarian	2,20
Steakhouse fries (double fried) topped with cheese sauce and salsa verde, very spicy			

## Pimp your burger

Organic fried egg 2,90

## Dips

Flüchtlings Dip vegan 1,00

Is made of air and love. Take a step and make a donation.

The full amount is directly donated to the Viennese house of integration

Trüffelmayo Dip truffle mayo C M vegetarian 2,30

Mayo Vegan Dip M vegan 2,10

Lime Mayo Dip M vegan 2,30

Cheesy Dip F G vegetarian 2,10

Cheese sauce with smoked paprika

Chipotle Dip C M vegetarian 2,10

Smoked chili mayonnaise, very spicy

Salsa Verde Dip vegan 1,50

Jalapeño salsa, very spicy

## Main dishes

Bohnen mit Speck E L O 8,50

Baked beans with bacon & 1 bread (A). Beer recommendation: Schremser Naturtrüb

Chili con Carne E L 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 E O 13,90

Like above with homemade chili sauce & 1 bread (A), very spicy. Beer recommendation: Ost. Pils

Hühner Mango Curry E F H L M N 14,90

Chicken Mango Curry & 1 bread (A). organic chicken, Beer recommendation: Pale ale tap Nr. 6

## Vegan & vegetarian main dishes

Rauchbohnen A E L vegan 7,90

Black bean stew with hickory smoke aroma & 1 bread (A). Beer recommendation: Guinness

Jackfruit Chili E L vegan 10,90

Chili with jackfruit & 1 bread (A), spicy, jackfruit is a plant, the flesh of it tastes like

tender chicken, the texture is like "pulled pork". Beer recommendation: Schremser Märzen

Linseneintopf orientalisches E H L M O vegan 8,50

Oriental lentil stew, root vegetables & raisins & 1 bread (A). Beer recommendation: And. Dunkles



## Vegan & vegetarian main dishes

Hummus & Friends	A C E G L M N	vegan	10,90
Homemade edamame-falafel-garlic-triangles on chilled hummus with mango-lime-curry-sauce, pomegranate seeds, olives & 1 bread (A). Beer recommendation: Aug. Edelstoff			
Kichererbsencurry	A E F H L M	vegan	8,90
Chickpea curry, bell pepper, leek & 1 bread (A), spicy. Beer recommendation: Obertrumer Orig.			

## Burger Dogs & snacks

Burger meets hot dog. Patty served in a hot dog bun on BBQ tortilla chips

Speedy Gonzalez Dog	A D G M		11,90
100 % ground beef (100g), cheese sauce, lime mayo, pickled red onions, lettuce tomatoes, red onions, homemade BBQ sauce. Beer recommendation: Schremser Naturtrüb			
Guadalajara Dog	A E F G L M N O		11,90
100 % ground beef (100g), cheese sauce, chili sauce, fried onions, lettuce, tomatoes, red onions, homemade BBQ sauce, very spicy. Beer recommendation: Pale ale tap Nr. 6			
Frijoles Dog	A E L M	vegan	11,90
Homemade smoked black bean patty (100g), lime mayo, fried onions, lettuce, tomatoes, red onions, double homemade BBQ sauce. Beer recommendation: Ostarrichi Pils			

Pringles Original or Sour Cream, 40g	A	vegetarian	3,30
Fladenbrot (flat bread)	A	vegan	1,90

## Steakhouse fries (double fried)

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

Steakhouse fries (double fried)		Option V+	4,70
Truffle Fries	C M	vegetarian	6,50
Steakhouse fries (double fried) topped with truffle mayo			
Garlic Fries		Option V+	5,90
Steakhouse fries (double fried) topped with garlic-parsley oil			
Chipotle Fries	C M	vegetarian	6,30
Steakhouse fries (double fried) topped with chipotle mayo, very spicy			
Cheesy Fries	F G	vegetarian	6,30
Steakhouse fries (double fried) topped with cheese sauce			
Rudolfscrim Fries	F G	vegetarian	6,90
Steakhouse fries (double fried) topped with cheese sauce and salsa verde, very spicy			

## Desserts

Also available for take out.

You'll find further desserts on our white menu

New York Style Cheesecake	A C G	vegetarian	5,90
Homemade			
Cheesecake Brûlée	A C G	vegetarian	7,90
Homemade with caramellized cane sugar crust á la Crème Brûlée			
Sacher Cheesecake	A C G	vegetarian	7,90
Homemade cheesecake topped with apricot- and dark chocolate sauce			
Caramel Cheesecake	A C F G	vegetarian	7,40
Homemade cheesecake topped with Lotus Biscoff caramel sauce topping & -crunch			
Peanut Butter Blondie	E H	vegan	6,40
Homemade with vegan whipped cream, gluten free			
Cake & Ice	E H	vegan	8,40
Peanut Butter Blondie with vanilla ice cream, Lotus Biscoff caramel sauce topping & -crunch and vegan whipped cream			
Schokoauflauf	A C F G L M N	vegetarian	6,90
Homemade chocolate cake with chocolate sauce, orange and whipped cream			
Tichy Eismarillenknödel	C E G H	vegetarian	5,90
The original Tichy vanilla - apricot ice cream dumpling and whipped cream			
Affogato	F	vegan	4,90
Espresso with vanilla ice cream			

## Coffee, Tea & Hot Drinks oat milk on request (A)

Espresso / with milk	G	2,60 / 2,80
Double Espresso / with milk	G	4,10 / 4,30
Verlängerter Espresso / with milk	G	3,10 / 3,30
Wiener Melange / Cappuccino	G	3,60
Latte Macchiato	G	4,30
Sonnentor Organic Tea <small>black-, fruit-, herbal-, greentea</small>		3,80
Hot Ginger		3,80
Hot lemonade with ginger & lemon juice		
Fernfahrer, <small>espresso, 2cl Asbach</small>		5,90

## Alcoholfree Beers <sup>A</sup>

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.	5,30
Non alcoholic lager, Ottakringer, AT, alc. 0,5%, malty with a hint of honey		
NON Ipa	0,33 lt.	6,80
Non alcoholic IPA, Jopen, NL, alc. 0,3%, very fruity with dominating passionfruit aroma slightly malty and bitter		
Non GINGER	0,33 lt.	6,80
Non alcoholic IPA, Jopen, NL, alc. 0,3%, ginger and lemon aroma, slightly ginger spiciness and gentle bitter		
Traunsteiner Helles Alkoholfrei	0,5 lt.	5,30
Non alcoholic lager, Hofbräuhaus Traunstein, DE, alc. < 0,5%, malty well balanced bitterness		
Schneider Alkoholfreies Weissbier	0,5 lt.	5,80
Non alcoholic wheat beer, Schneider, DE, alc. < 0,5%, banana, citrus and yeast, very creamy		

## Ciders <sup>O</sup>

Draft Cider: check our yellow menu

Martin's Sour Cherry	0,33 lt.	5,70
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		
Martin's Pear	0,33 lt.	5,70
Martin's, SVK, alc. 4,8 %, sweet pear with sour green apple, semi dry		
Martin's Apple	0,33 lt.	5,70
Martin's, SVK, alc. 4,8 %, semi dry made of 17 ancient slovakian apple varieties		
Martin's Strawberry Apple	<u>alcoholfree</u> 0,33 lt.	5,70
Martin's, SVK, alc. 0,0 %, alcoholfree apple cider with strawberry		

## Wine <sup>O</sup>

G'spritzter weiß or rot	1/4	3,60
(White or red wine with sparkling water)		
	1/2	6,90
Olympiabecher (1/8 white & 3/8 sparkling water)	1/2	5,60
Grüner Veltliner - white wine	1/8	2,60
Zweigelt - red wine	1/8	2,60

## Wine & bubbles

### Bubbles

Draft Prosecho	1/8	4,50
	0.5lt. Karaffe	15,90
Aperol Sprizz	1/4	6,80
Alpen Sprizz	1/4	6,80
Prosecho - sea buckthorn liqueur - sparkling water - orange		
Dolce Vita	1/4	6,80
Prosecho - Blue Curaçao - sparkling water - orange		
Sundown Sprizz	1/4	6,80
Prosecho - pomegranate syrup - sparkling water - orange		
Trutscherl	1/4	6,80
Prosecho - pink grapefruit syrup - sparkling water - orange		
Sissi Sprizz	1/4	6,80
Prosecho - elderflower syrup - sparkling water - lime		
Limoncello Sprizz	1/4	6,80
Campari Sprizz	1/4	7,10
Mimosa (Prosecho Orange)	1/8	4,50

### Uhudler, Uhudler-Weinbau Dunst

Uhudler, rot	1/8	4,10
Red - intense aroma of raspberry and strawberry		
Uhudler, weiß	1/8	4,10
White - aroma of pineapple and tropical fruits		
Uhudler rot or weiß	0,75 lt. Fl.	24,60
<u>We include a free bottle of mineral water (0,75 l) to every bottle of Uhudler</u>		
Uhudler G'spritzter, rot or weiß (with sparkling water)	1/4	5,10

### Non alcoholic alternatives

Amalfi Sprizz	○	1/4	6,80
Aperol Sprizz alcoholfree			
Prosecho alcoholfree	○	1/8	4,50
Moonrise Sprizz	○	1/4	6,80
Prosecho alcoholfree - pomegranate syrup - sparkling water - orange			
Holla die Waldfee			7,10
Botanical Tonic - elderflower syrup - sparkling water - ice, Mocktail Cup			

## Non alcoholic alternatives

Virgin Sunrise		7,10
Mango - passionfruit juice - pomegranate syrup - sparkling water - ice - orange, Mocktail Cup		
Driver's Mule		9,90
4cl Undone Not Gin - lemon juice - ice - Ginger Beer		
Gin Tonic alcohol free		11,90
4cl Undone Not Gin - Botanical Tonic		
Martin's Strawberry Apple o	0,33 lt.	5,70
Martin's, SVK, alc. 0,0%, alcoholfree apple cider with strawberry		

## Soft Drinks

Grapefruit Limonade	0,25 lt. / 0,5lt.	3,50 / 5,60
Pink grapefruit syrup with sparkling water and orange		
Tropic Dreams Limonade	0,25 lt. / 0,5lt.	3,50 / 5,60
Tropical fruit puree with sparkling water and lime, <u>no added sugar</u>		
Ingwer Zitronen Limonade	0,25 lt. / 0,5lt.	3,50 / 5,60
Ginger syrup with sparkling water, lemon juice and lemon		
Granatapfel Limonade	0,25 lt. / 0,5lt.	3,50 / 5,60
Pomegranate syrup with sparkling water and orange		
Holunderblüten Limonade	0,25 lt. / 0,5lt.	3,50 / 5,60
Elderflower syrup with sparkling water and lime		
Almdudler	0,33 lt.	3,90
Frucade	0,33 lt.	3,90
Wiener Kracherl Himbeer	0,33 lt.	3,90
Kracherl with sparkling water	<u>Jugendgetränk</u> 0,5 lt.	5,10
Apfelsaft Naturtrüb, cloudy apple juice, Urtaler	0,25 lt.	3,60
With sparkling water	0,25 lt. / 0,5lt.	2,80 / 5,60
Orange juice 100%	0,25 lt.	3,60
With sparkling water	0,25 lt. / 0,5lt.	2,80 / 5,60
Fruit juices, Urtaler		
Mango-Maracuja, Apricot or Plum-Lime	0,25 lt.	3,60
With sparkling water	0,5 lt.	5,60
Makava Icetea	0,33 lt.	4,50

## Soft Drinks

Coca Cola	0,33 lt.	3,90
Coca Cola Zero	0,33 lt.	3,90
Eistee Pfirsich, Richard's Sun	0,33 lt.	4,50
Eistee Wassermelone - Ananas, Richard's Sun	0,33 lt.	4,50
Eistee Zitrone, Richard's Sun	0,33 lt.	4,50
Mineral water - sparkling or still	0,33 lt.	3,70
	0,75 lt.	6,90
Soda Zitron, sparkling water with fresh lemon juice	0,25 lt. / 0,5lt.	2,80 / 4,90
Soda water	0,25 lt.	2,00
Schweppes Indian Tonic Water or Ginger Beer	0,2 lt.	3,90
Schweppes Wild Berry or White Peach	0,2 lt.	3,90
Kinley Tonic Water	0,25 lt.	3,90
Thomas Henry Botanical	0,2 lt.	3,90

Mules <sub>A</sub> 9,90

Happy Hour 4 pm - 6 pm
Stoli Mule or Driver's Mule (alkoholfree) 6,90

### Stoli Mule

4cl Stolichnaya - lemon juice - ice - ginger beer

### Blueberry Mule

H

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

### Cinnamon Mule

2cl José Cuervo Especial Reposado Tequila - 2cl Stolichnaya - cinnamon - agave syrup  
lemon juice - ice - ginger beer

### Strawberry Mule

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

### Tropical Mule

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

### Karawanken Mule

2cl sea buckthorne liqueur - 2cl Stolichnaya - lemon juice - ice - ginger beer

### Ginger Monkey

2cl Monkey Shoulder - 2cl Stolichnaya - lemon juice - ice - ginger beer

### Driver's Mule

alkoholfree

4cl Undone Not Gin - lemon juice - ice - Ginger Beer

## Schnaps & fruit spirits <sup>A</sup>

Alte Marille		2cl	5,90
Apricot barrel aged for 8 years, Gölles, Riegersburg			
Alte Zwetschke		2cl	5,40
Plum barrel aged for 8 years, Gölles, Riegersburg			
Grappa Tradizione		2cl	4,40
Nonino, IT			
Grete's Nuss Schnaps	H	2cl	3,90
Walnut, Krammer, Gaas			
Johannisbeerschnaps		2cl	3,50
Black currant, Urtaler, St. Michael-Urtal			
Kriecherl		2cl	5,40
Damson, Gölles, Riegersburg			
Lercherlschas		2cl	3,50
Swiss pine, Horvath's Spezereyen, Deutsch Wagram			
Marillenschnaps		2cl	3,50
Apricot, Urtaler, St. Michael-Urtal			
Muskateller Tresterbrand		2cl	5,40
Muskateller grape , Gölles, Riegersburg			
Saubirne		2cl	5,40
Pear, Gölles, Riegersburg			
Uhudler Traubenbrand		2cl	4,50
Uhudler grape, Muik, Langzeil			
Williamsschnaps		2cl	3,50
William's pear, Urtaler, St. Michael-Urtal			
Zwetschkenschnaps		2cl	3,50
Plum, Urtaler, St. Michael-Urtal			

## Bitters <sup>A</sup>

Averna Sour	<u>5 + 1 for free if ordered at once</u>	2cl	3,50
Underberg		2cl	3,80
Jägermeister		2cl	3,30

## Longdrinks, cocktails & shots <sup>A</sup>

Mutzenbacherin	<u>5 + 1 for free if ordered at once</u>		3,90
2cl Stolichnaya - sparkling water - lemon juice - ice - lemon			
Zuckergoschal			4,40
2cl Stolichnaya - pomegranate syrup - sparkling water - lemon juice - ice - lemon			
Paloma			4,90
2cl José Cuervo Especial Tequila Silver - pink grapefruit syrup - sparkling water - ice - orange			
Smoky Oaxaca			5,90
2cl San Cosme Mezcal - pink grapefruit syrup - sparkling water - ice - orange			
Donauinsel Eistee			8,80
2cl Stroh Rum - 2cl Stolichnaya - Coca Cola - lemon juice - ice - lemon			
Coppa Cagrana			9,90
2cl Broker's London Dry Gin - Aperol - Schweppes Wild Berry - sparkling water - ice - orange			
Cup der guten Hoffnung			9,90
2cl Broker's London Dry Gin - 2cl Limoncello - Lemon Iced Tea - sparkling water - ice - lemon			
Wiener Strizzi			4,40
2cl Averna - Almdudler - lemon juice - ice - lemon			
Wiener Blut	<u>5 + 1 for free if ordered at once</u>	2cl	3,10
Bloody Mary Shot: Stolichnaya - tomato juice - Tabasco - Worcestershire - Sauce, very spicy			
Rüscherl	<u>5 + 1 for free if ordered at once</u>		3,90
2cl Asbach Uralt - Coca Cola - ice			
Apple Dew			3,90
2cl Tullamore Dew - apple juice - ice			
Vodka Orange			5,70
2cl Stolichnaya - orange juice 100% - ice - orange			
Cuba Libre			8,30
4 cl Havana Club Rum 3 yrs.- Coca Cola - ice- lime			
Campari Orange			5,70
2cl Campari - orange juice 100% - ice - orange			
Campari Soda			4,40
2cl Campari - sparkling water - ice - orange			
Jacky Cola			5,30
2cl Jack Daniels - Coca Cola - ice			
Berliner Luft	<u>5 + 1 for free if ordered at once</u>	2cl	3,30
Lercherlschas		2cl	3,50
Swiss pine, Horvath's Spezereyen, Deutsch Wagram			



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

Choose your favourite gin and filler  
on ice with lime, Haribo gums, green and pink pepper

4cl Gin + 1 bottle filler of choice

Hendrick's	Cucumber, rose and a hint of juniper, GB
Broker's London Dry Gin	Orange- and lemon zest, cinnamon, GB
135 East	Mint, lime, sake, JPN
The Botanist	Lemon balm, apple mint, thyme, SCO
Gin Mare	Rosemary, lemon and basil, ES
Malfy Gin Rosa	Grapefruit, rhubarb, citrus, IT
Brockmans	Blueberry, licorice & almonds, GB
Monkey 47	Cranberry, lemon zest and ginger, DE
Roku	Yuzu, sansho-pepper, cardamom, bitter orange, JPN
Wien Gin	Elderflower, juniper, AT
Flor de Sevilla	Bittersweet, fruity, like oranges from seville, SCO
Undone Not Gin	<u>alcoholfree</u> Juniper, citrus, cardamom, USA

## Signature Gin Tonic

### Vollmond Gin Tonic

4cl Broker's London Dry Gin - 2cl Blue Curaçao Likör - Kinley Tonic

## Alcoholfree Gin Tonic

4cl Undone Not Gin - Thomas Henry Botanical Tonic

## Filler

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

## Let's drink together: 5 + 1 for free <sup>A</sup>

		<u>per sort if ordered at once</u>
Averna Sour	2cl	3,50
Wiener Blut	2cl	3,10
Bloody Mary Shot: Stolichnaya - tomato juice - Tabasco - Worcestershire - Sauce, very spicy		
Berliner Luft	2cl	3,30
Peppermint liqueur from berlin		
Rüscherl		3,90
2cl Asbach Uralt - Coca Cola - ice		
Mutzenbacherin		3,90
2cl Stolichnaya - sparkling water - lemon juice - ice - lemon		

## Margaritas

With a salt rim of your choice

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

Classic Margarita		10,90
José Cuervo Especial Tequila Silver - Triple Sec - lime juice		
Vollmond Margarita		11,90
José Cuervo Especial Tequila Silver - Blue Curacao - Triple Sec - lime juice		
Pink Margarita		11,90
Pink grapefruit syrup - José Cuervo Especial Tequila Silver - Triple Sec - lime juice		

## Rum <sup>H</sup>

Bumbu	2cl	4,90
Barrel aged, Barbados, banana, nuts and oak flavour		
Ron Barcelò Dorado Gold	2cl	4,30
Barrel aged, Dominikanische Republik, caramel, vanilla, oak with a hint of tropic fruits		
Diplomatico Reserva	2cl	4,90
Barrel aged, Acarigua, Venezuela, coffee, cinnamon & caramel		
Stiggins' Fancy Pineapple Rum	2cl	4,90
Barrel aged, Barbados, Trinidad, Jamaica, pineapple with a little bit of vanilla, coconut and candied fruits, paired with smoky notes		
Ron Zacapa Centenario 23	2cl	5,90
Barrel aged, Mixco, Guatemala, very fruity with aromas of apricots, bananas and dates with a litte bit of vanilla		

## Rum <sub>H</sub>

Plantation XO 20th Anniversary	2cl	4,90
Barrel aged, Barbados, vanilla, banana and coconut		
A.H. Riise XO Reserve	2cl	4,90
Barrel aged, Saint Thomas, U.S. Virgin Islands, fruity, orange and mango with a touch of papaya		
Ron Millonario Aniversario Reserva 10 Jahre	2cl	4,90
Barrel aged, Peru, banana and orange zest, some smoked oak, paired with chocolate, coffee and dried plums		

## Whisky - Whiskey <sub>A</sub>

### Single Malts

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

### Bourbon

Jack Daniels	2cl	4,50
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### Irish

Tullamore Dew	2cl	3,70
Jameson	2cl	4,20

### Scotch

Monkey Shoulder	2cl	4,90
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## Tequila & Mezcal

José Cuervo Especial Reposado Tequila	2cl	4,30
José Cuervo Especial Tequila Silver	2cl	4,30
San Cosme Mezcal	2cl	4,90

## Liqueur <sub>A</sub>

Fireball Cinnamon Whisky Liqueur, spicy	2cl	3,60
Heidelbeerlikör, blueberry	H 2cl	3,30
Limoncello	2cl	3,30
Xuxu Erdbeerlikör, strawberry	2cl	3,30

## Vodka <sub>A</sub>

Stolichnaya	2cl	3,60
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## Cognac & Brandy <sup>A</sup>

Remy Martin V.S.O.P.	2 cl	4,80
Asbach Uralt	2 cl	3,30
Fernfahrer, espresso, 2cl Asbach		5,90

## Gifts

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



Hawidere T-Shirt	UNISEX S, M, L, XL, XXL	19,80
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...eines der letzten Wohnzimmer Wiens, ...one of the last living rooms in Vienna



## Beer <sup>A</sup>

### Draft Beer

check our yellow menu and the screens

14 rotating taps

### Flights: Acht Schätze & Vier Schätze

check our yellow menu

The best opportunity to taste our 14 draft beers, 8 or 4 tasters

### Lagers

Solibier	0,33 lt.	5,50
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We donate 1 € for every sold bottle to the Viennese house of integration

Wiener Original, Ottakringer, AT, alc. 5,3%, intense caramel notes with malty flavours

Schremser Märzen	0,5 lt.	5,10
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Märzen, Brauerei Schrems, AT, alc. 5,0%, malty and well balanced

Weitra Hell	0,5 lt.	5,30
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Helles, Bierwerkst. Weitra, AT, alc. 5,0%, bready and well balanced hop bitterness

Augustiner Edelstoff	0,5 lt.	5,30
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Export, Augustinerbräu, DE, alc. 5,6%, very well balanced, good drinkability

Tegernseer	0,5 lt.	5,50
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Helles, Brauhaus Tegernsee, DE, alc. 5,3%, malty and slightly bitter

## 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		

## 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		

## 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		

## Unfiltered Beer

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

## Dark Lager

Schremser Doppelmalz	0,5 lt.	5,10
Dark lager, Brauerei Schrems, AT, alc. 4,6%		
Caramelly and sweet		

## Beer specialties and -rarities

Take a look at our rarities fridge at the bar. We are looking forward to bringing you our beer menu with description and costnotes



We are always looking for extraordinary beers.

We have been storing beers in our cellar for years, allowing their aroma and taste to develop further as they mature. The best-before date may well have passed - while stocks last

### 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.	5,30
Non alcoholic lager, Ottakringer, AT, alc. 0,5%, malty with a hint of honey		
NON Ipa	0,33 lt.	6,80
Non alcoholic IPA, Jopen, NL, alc. 0,3%, very fruity with dominating passionfruit aroma slightly malty and bitter		
Non GINGER	0,33 lt.	6,80
Non alcoholic IPA, Jopen, NL, alc. 0,3%, ginger and lemon aroma, slightly ginger spiciness and gentle bitter		
Traunsteiner Helles Alkoholfrei	0,5 lt.	5,30
Non alcoholic lager, Hofbräuhaus Traunstein, DE, alc. < 0,5%, malty well balanced bitterness		
Schneider Alkoholfreies Weissbier	0,5 lt.	5,80
Non alcoholic wheat beer, Schneider, DE, alc. < 0,5%, banana, citrus and yeast, very creamy		

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

Choose your favourite gin and filler

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

4cl Gin + 1 bottle filler of choice

Hendrick's

Broker's London Dry Gin

135 East

The Botanist

Gin Mare

Malfy Gin Rosa

Brockmans

Monkey 47

Roku

Wien Gin

Flor de Sevilla

Undone Not Gin (alcoholfree)

Vollmond Gin Tonic

4cl Broker's London Dry Gin - 2cl Blue Curaçao Likör - Kinley Tonic

Filler

Schweppes Indian Tonic Water, Schweppes Wild Berry

Schweppes White Peach, Kinley Tonic Water, Thomas Henry Botanical

Wifi: Hawidere\_Guest

Wifi key: domreppils