



MANDAN DEPOT

BIER  HALL

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ENTREES AND HOME-MADE BRATS

Brat choices: smoked, jalapeno, thanksgiving or pizza.

DOUBLE BRAT PLATTER - 16

Served with bacon & cheese spätzle, German potato salad and sauerkraut. Brats are served without buns.

BRAT SINGLES - 7

Single brat served on a bun with side of sauerkraut.

RINDFLEISCH UND ROTKRAUT - 10

Beef stew with red cabbage, potatoes, carrots, onions, apples and apple cider. Served with knödel (German potato dumplings).

SPÄTZLE WITH BACON & CHEESE - 7

A German version of mac & cheese. Served with red cabbage.

SCHNITZEL PLATTER - 15

Chicken schnitzel served on a bed of apple vinegar organic slaw (snap peas, tricolor carrots, shredded cabbage, broccoli and kale). Served with choice of german potato salad, spätzle, or soup.

NAKED BRATS - 6

Served with side of sauerkraut. No bun.

WURST SALAD - 8

Your choice of brat served over a bed of organic slaw.

SIDES

KNÖDEL (2 POTATO DUMPLING) - 2

ROTKRAUT (RED CABBAGE) - 1

SAUERKRAUT - .50

KARTOFFELSALAT (POTATO SALAD) - 1

BRAT BUNS - 1

DESSERTS

HOME MADE APFELSTRUDEL - 5

KUCHEN - 4

Our Kuchen comes from Mary and Duane of the Model Bakery in Linton, Emmons county.

APPETIZERS

RUBEN SLIDERS - 6

Shaved corned beef, sauerkraut, swiss cheese and thousand island dressing served on pretzel buns.

PRETZELS LOGS - 5

Served with side of obatzta (cheese and beer dip) sauce.

KNOEPHLA SOUP - 5

SANDWICHES

BAKED RINDFLEISCH - 12

Beef stew sandwich topped with swiss cheese. Served with choice of german potato salad, spätzle, or soup.

CHICKEN SCHNITZEL - 12

Chicken schnitzel and organic slaw served on a baguette roll with apple vinegar mayo. Served with choice of german potato salad, spätzle, or soup.

SOUP AND SANDWICH - 10

Half of a schnitzel or rindfleisch sandwich with side of knoephla soup.

NON-GERMAN

PERSONAL SIZE FLAT BREAD PIZZAS

BRAT - 7

Smoked brat, mozzarella cheese, tomato sauce.

FLAMMKUCHEN - 7

German style pizza. Sour cream sauce, swiss cheese, sauteed onions and bacon.

CHICKEN BBQ - 7

Chicken, BBQ sauce, mozzarella cheese, onions, cilantro.

CHEESE - 7

RUBEN - 7

Shaved corned beef, sauerkraut, swiss cheese and thousand island dressing.

VEGGIE - 7

Organic slaw (snap peas, tricolor carrots, shredded cabbage, broccoli and kale), sour cream sauce, mozzarella cheese.

BEVERAGES

Cans of Pepsi products are available. \$1.25

DEPT OF BIER DRINKING GAMES:

DAS BOOT RULES

- Das Boot can't touch the table until it is empty.
- You must flick the glass with your finger before passing the beer boot to the next person. This will bring you good luck.
- If you get splashed in the face, you must drink again.
- The person who drank from Das Boot immediately preceding the person to empty the Das Boot must purchase the next fill.
- If you break the above rules, you must drink again.
- Never clink beer boots with other glassware or slam them on the table. They may break - therefore ending the contest.
- Sorry, but no boots of Doppelbock or beer with the alcohol content higher than 6%.
- Das boot is a group activity. Be cool and share!

Bier Halls are festive environments and you are supposed to have fun here. Having said that, please don't drive drunk. We have cab vouchers, Uber is available and ya gotta know at least one person that can drive you home...seriously.



Credits & Thanks

Our Electrician was Mike Heid & sons of Quality Electric, Mandan.

Our plumber was Red Line Plumbing of Mandan.

Our carpenter (bar, benches, live edge tables & more) was Thomas Roberts of Mandan.

Pat Eisenschenk of St. Cloud restored all the woodwork, walls and stone work. A real and rare craftsman. It's all original.

Chris Warner of Mandan is our handyman and he keeps everything working.

Ben Brick designed the logo and helped with the vibe.

Marlene Brunelle and Tom Kraft for developing the brat recipes.

All-Star Painting painted the front portico and cupola.

Thanks to the city of Mandan for seeing it.

Thanks to Kyle Carr and the folks at the Mandan BNC bank.

Thanks to Molly McLean for the ticket counter mosaics.

Thanks to the 3 ladies that said the Knoephla soup sucked. You were right and it's better now.

Thanks to Aaron Barth, Erick Sakariassen, Five Nations and the FALF for lots of things.

Finally, thanks to our patrons for supporting Harvest Events & Catering, Station West, the Depot Bier Hall and all the other downtown merchants. Our community thrives when we work together.

- Edgar Oliveira, owner.