



Speisekarte

[MENU]



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Bier

— BEER —

Schulz Bräu Pilsner

United States

Schulz Bräu Dunkel

United States

Hoegaarden White

Belgium

Hofbrau Original

Deutschland [Germany]

Budweiser

United States

Bud Light

United States

Miller Lite

United States

Spaten Premium Lager

Deutschland [Germany]

St. Pauli Girl Lager

Deutschland [Germany]

Warsteiner Genuine

German Pilsner

Deutschland [Germany]

Yazoo Hefeweizen

United States

per capita, Germany ranks in the top five countries consuming more beer than anywhere else in the world (Germany ranks fourth after the Czech Republic, Seychelles and Austria). German beers are held to high standards of purity outlined by the *Reinheitsgebot*. The German relationship with beer is perhaps best known by foreigners because of Oktoberfest, an annual beer festival held in Munich lasting just over two weeks. The festival imposes strict criteria for beers served, and those that pass may be designated Oktoberfest beers.



Wein

WINE

Leonard Kreitch Piesporter

German Riesling

Carl Reh

Chardonnay, Cabernet Sauvignon or Merlot

Glass / Bottle

Glass / Bottle

Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

Mixgetränk

COCKTAILS

ALSTERWASSER

A true refresher! A mix of pilsner beer and lemonade.

HUGO

A classic with prosecco, lime juice, mint and elderflower.

APFELSTRUDEL

Translates to apple strudel. A delightful mix of blackberry, sparkling wine, apple juice, vanilla, honey liqueur and vodka.

BUTTER GROG

Celebrate the holidays any time of year with this cozy drink made from apple cider, brown sugar, clove, cinnamon, ginger and rum.

PINK HONEY MARTINI

A German twist on the cosmopolitan. A blend of Bärenjäger honey liqueur, vodka and cranberry juice.

THE ANGRY GERMAN

Hopefully this shot won't make you angry with a blend of amaretto, blackberry schnapps, Jägermeister, lime juice and a pinch of salt.

Apfelstrudel



APPLE STRUDEL RECIPE

Zutaten Ingredients

This recipe will
make 2 strudels.

For the Dough:

- 1/3 cup lukewarm water
- 1 tablespoon + 1/2 teaspoon vegetable oil
- 1/2 teaspoon lemon juice
- 1/8 teaspoon salt
- 1 cup flour
- 1/2 additional teaspoon vegetable oil

For the Filling:

- 1/2 stick unsalted butter
- 2/3 cup fine breadcrumbs
- 5 tablespoons sugar
- 1/2 teaspoon cinnamon
- 5 tablespoons raisins
- 3 tablespoons rum
- 2 pounds sweet tart apples
- 1 tablespoon lemon juice
- confectioner's sugar (to dust)



Zubereitung Method

1. Mix lukewarm water, oil, lemon juice and salt in a large bowl.
2. Stir in half the flour, then gradually add until you can work with your hands.
3. Knead dough until smooth and elastic (this can take time). Shape dough into two balls.
4. Oil a bowl or container and rest dough, covered, for 1 hour at room temperature. Meanwhile, make the filling.
5. Melt half the butter in a saucepan over medium heat. Add the breadcrumbs and toast until golden brown.
6. In a bowl, mix sugar, cinnamon and cooled breadcrumbs.
7. In a separate bowl, soak the raisins in the rum.
8. Wash, peel and slice the apples. The thinner, the better. Cover with lemon juice.
9. On a lightly floured dark tablecloth, roll out the dough into a rectangle, then gently stretch as thin and large as possible without ripping (small holes are no concern). You should be able to see through it.
10. Sprinkle the breadcrumb sugar mixture in a line about 6" from one of the long edges. On top of that, add the apples and raisins (pat dry first).
11. Fold the edges of the dough onto themselves beginning at the short sides. Begin rolling up the dough from the long edge with the filling (use the tablecloth to help).
12. Arrange the roll, with the seam on the bottom, in an S-shape on a greased baking tray. Brush the top with melted butter.
13. Bake in a preheated oven at 400° for 10 minutes, then lower the temperature to 350° and bake for 20-25 minutes until golden brown.
14. Let cool slightly before cutting. Best served warm, with ice cream if desired.

Vorspeise

APPETIZERS



GIANT BAVARIAN BREZEL [PRETZEL]

Served with German mustard and Bavarian spiced cheese spread [Obatzda].

BAVARIAN WINGS

Tossed in a German beer mustard sauce or one of our other house sauces. Choose from Buffalo, Barbecue, Garlic Parmesan or Sweet Thai Chili.

OMA'S BACON AND CHEDDAR CHEESE POTATO PANCAKES

Oma's home-style potato pancakes filled with bacon, cheddar cheese, chives and caramelized onion. Topped with sour cream and served with apple sauce.

BIG BEAR GERMAN LIVERWURST BOARD

Liverwurst and thick-cut Swiss cheese, served with a loaf of molasses bread.

THE SAUSAGE SAMPLER

German brätwurst and a selection of sausages served with an assortment of dipping sauces and a loaf of molasses bread.

Salate

SALADS



CAESAR

Chopped crisp romaine, garlic croutons, red onions and Parmesan cheese.

Add chicken
Add salmon

SCHNITZEL SALAD

Traditional chicken schnitzel over a bed of crisp greens, topped with fresh tomatoes, rotkohl and your choice of dressing.

FRESH GARDEN SALAD

Crisp greens, fresh tomatoes, cucumbers and red onions with your choice of dressing.



Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.

2



The apple is the most prevalent fruit in German cuisine, especially in desserts and drinks. Although apple strudel is traditionally Viennese, it is one of the most popular desserts in Germany. Some other popular recipes using apples are baked apples, apple pancakes and apple cake. Fresh fruit is a key ingredient in many German desserts, especially cakes and tarts. Aside from apples, plums, strawberries and cherries are common. The German Black Forest cake is a well-known dessert featuring cherries. Apples, pears or raisins are also often incorporated into savory dishes to add a touch of sweetness.



GIANT BAVARIAN BREZEL [PRETZEL]



OMA'S BACON AND CHEDDAR CHEESE POTATO PANCAKES



THE SAUSAGE SAMPLER

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.

Brätwurst is a popular fast snack throughout Germany and German-speaking countries. It's most often prepared by grilling or pan-frying and is served in a bun with mustard, often as street food. It is also served in some regions with sauerkraut or rotkohl and potato salad. There are many regional recipes for brätwurst, the oldest being the Franconian style from Nuremberg, dating back to the 1300s. *Brätwurst* translates in English to "finely chopped meat sausage" and generally does not refer to a specific kind of meat. Most commonly, it is made from pork (and some claim that for a wurst to truly be a brätwurst, pork is the only option), although veal, beef or a combination of meats are also used (and in our case, also chicken).



- | | |
|--------------------------|-----------------------|
| 1 Schleswig-Holstein | 8 Sachsen-Anhalt |
| 2 Mecklenburg-Vorpommern | 9 Nordrhein-Westfalen |
| 3 Hamburg | 10 Hessen |
| 4 Niedersachsen | 11 Thüringen |
| 5 Bremen | 12 Sachsen [Saxony] |
| 6 Brandenburg | 13 Rheinland-Pfalz |
| 7 Berlin | 14 Saarbrücken |
| | 15 Baden-Württemberg |
| | 16 Bayen [Bavaria] |

Glossary OF GERMAN FOOD TERMS

- | | |
|---|---|
| BRÄTWURST
<i>BRAHT-verst</i> | - finely chopped meat sausage, usually pork |
| BREZEL
<i>BRATE-zel</i> | - pretzel |
| HEFEWEIZEN
<i>HEF-feh-vite-zehn</i> | - wheat beer |
| LEBERKÄSE
<i>LEE-bah-kay-zuh</i> | - a sausage similar to bologna |
| OBATZDA
<i>oh-BATS-duh</i> | - a soft, seasoned cheese spread |
| ROTKOHL
<i>ROTE-kole</i> | - sweet and sour red cabbage slaw |
| SAUERKRAUT
<i>SOW-er-kraut</i> | - fermented white cabbage slaw |
| SCHNITZEL
<i>SCHNIT-zehl</i> | - thinly pounded, breaded and fried meat |
| SPÄTZLE
<i>SCHPETZ-luh</i> | - soft egg noodles, translates to "little sparrows" |
| WURST
<i>VERST</i> | - sausage (general) |

Sauerkraut is not uniquely German. Versions of sauerkraut exist all over Europe, although it is best known by the German name. *Sauerkraut* translates to "sour cabbage." This common fermented dish was likely born out of necessity, since pickling is a form of preservation with a shelf life of several months.

Rotkohl is a sweet and sour cabbage dish which is often served as an alternative to sauerkraut. Unlike sauerkraut, it is not pickled, and uses red cabbage (the literal meaning of *rotkohl*) instead of white.

Brätwurst GERMAN SAUSAGE SANDWICHES

All sandwiches are served with your choice of one side.

BRÄTWURST

Pork sausage topped with your choice of rotkohl or sauerkraut on a soft pretzel roll.

BAVARIAN BRÄTWURST

Bavarian sausage topped with your choice of rotkohl or sauerkraut on a soft pretzel roll.

CHICKEN BRÄTWURST

A lighter alternative brätwurst topped with your choice of rotkohl or sauerkraut on a soft pretzel roll.



BRÄTWURST

Sandwiches und Hamburgers



LEBERKÄSE MELT



CHICKEN SCHNITZEL SANDWICH



BRÄT BURGER

All sandwiches and burgers are served with your choice of one side.

WILD BEAR CLUB SANDWICH

Roasted turkey, applewood bacon, Swiss cheese, lettuce and tomatoes piled high on German pumpernickel and served with a barrel-cured pickle.

LEBERKÄSE MELT

Thick-cut grilled Bavarian Leberkäse (a bologna-type sausage), topped with melted Swiss cheese, lettuce and tomatoes piled high on German pumpernickel and served with a barrel-cured pickle.

CHICKEN SCHNITZEL SANDWICH

Topped with lettuce, tomatoes, onions and your choice of rotkohl or sauerkraut on a buttery brioche bun and served with a barrel-cured pickle.

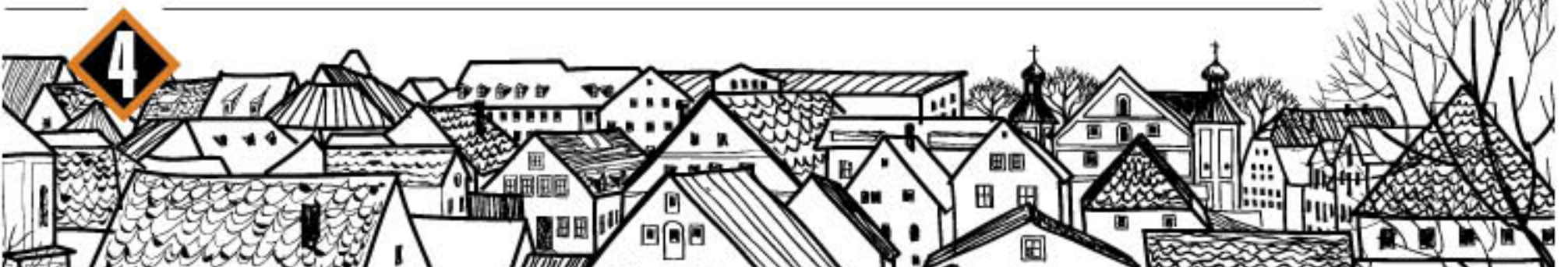
THE BIG BEAR BURGER*

A half-pound short rib, brisket and Angus burger grilled to your liking and topped with lettuce, tomatoes and onions on a buttery brioche bun, served with a barrel-cured pickle.

BRÄT BURGER*

A half-pound short rib, brisket and Angus burger topped with a grilled, smoked pork brät, your choice of rotkohl or sauerkraut and German beer mustard on a buttery brioche bun. Served with a barrel-cured pickle.

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.



Hauptgericht

MAIN PLATES



All main plates are served with Caesar or garden salad and your choice of one side.

TRADITIONAL SCHNITZEL

Seasoned boneless pork cutlet, breaded, lightly fried and topped with a light lemon butter sauce.

SCHNITZEL PARMIGIANA

Boneless chicken breast, breaded and lightly fried, topped with a robust tomato sauce and shredded mozzarella cheese.



TRADITIONAL SCHNITZEL



OPA'S PORK SHANK



SCHNITZEL PARMIGIANA

Spezialitäten

SPECIALTIES

Served after 5 p.m.

All main plates are served with Caesar or garden salad and your choice of one side.

HONEY MEAD MUSTARD SALMON

Wild caught salmon seared and topped with a honey mead mustard glaze.

GERMAN POT ROAST

A savory array of fresh, tender beef, potatoes, carrots, onions and tomatoes, slowly simmered in a red wine sauce.

OPA'S PORK SHANK

Pan-seared, slow-brazed, bone-in pork shank served on a bed of Opa's famous mashed potatoes.

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HONEY MEAD MUSTARD SALMON



GERMAN POT ROAST



Beilagen SIDES

GERMAN POTATO SALAD

OMA'S POTATO PANCAKES

OPA'S FAMOUS MASHED POTATOES

Folded with sautéed onion,
bacon and golden apples

PAN FRIED POTATOES
With bacon and onion

GARDEN FRESH VEGGIES

SIDEWINDER FRIES

ROTKOHL

SAUERKRAUT

SPÄTZLE & CHEESE

FRESH FRUIT

SIDE GARDEN SALAD

SIDE CAESAR SALAD



Soda und Saft SODA & JUICE

PEPSI PRODUCTS

Pepsi, Diet Pepsi, Mist TWST,
Dr Pepper, Mountain Dew, Iced Tea
or Lemonade

BOTTLED WATER

ENERGY DRINKS

FRUIT JUICES

Kinder

FOR KINDER UNDER 12

Served with choice of fries, fruit or applesauce



HAMBURGER



CHICKEN FINGERS



GRILLED CHEESE



HOT DOG

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise your server of any known food allergies.



Mein Name ist _____.
[YOUR NAME]
Ich Bin _____ Jahre alt!
[YOUR AGE]



menü und spiele

KIDS' MENU AND GAMES



Hänsel and Gretel were lost in the woods when they found a delicious house made from gingerbread and candy, but what they thought was a treat turned out to be a trick! The house belonged to an evil witch who wanted to eat Hänsel and Gretel. Help them escape by following the path away from the house. Be careful not to take a wrong turn!

WHAT ANIMALS LIVE IN THE BLACK FOREST?

Find the names of the animals below!

J R A B B I T U E D
S Q U I R R E L Q O
B T O E Y Y E J D T
Z Z O W L A B E E F
W B U Z Z A R D E G
G T A E L K C K R F
B A D G E R O R W O
Y W K Z U F N C N X



Badger



Buzzard



Owl



Rabbit



Elk



Fox



Deer



Squirrel





Nachtisch

DESSERTS



BLACK FOREST CAKE



APFELSTRUDEL

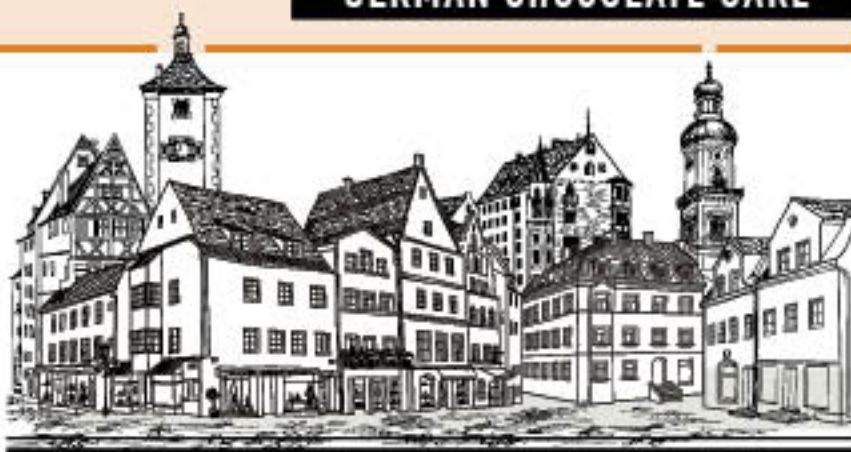
Yes, we know German chocolate cake is not actually German (it originated in America and is named after a person), but we don't mind. It's a happy coincidence that makes for the perfect excuse to enjoy this delicious coconutty, chocolatey goodness!



COCONUT RASPBERRY CAKE



GERMAN CHOCOLATE CAKE



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AT WILD BEAR INN
4236 PARKWAY, PIGEON FORGE,
TENNESSEE 37863

865-868-0737



HOURS
OPEN DAILY

Frühstuck

BREAKFAST
8 A.M. TO NOON

Mittagessen

LUNCH
NOON TO 5 P.M.

Abendessen

DINNER
5 TO 10 P.M.

Bis zum
nächsten
Mal!

SEE
YOU
NEXT
TIME!

