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WURST FIRSTS



WÜRST POUTINE \$10 fries and deep-fried cheese curds topped with mushroom gravy

BACON FLIGHT guinness glazed / peppered brown sugar / hickory smoked

BACON FLIGHT with beer pairings \$16.50



\$7.50

OIPS

beer cheese * ranch * creamy garlic chipotle ranch * sriracha ranch curry ketchup * buffalo sauce 880 * bacon walnut * bleu cheese sweet chili sauce * marshmallow fluff * pineapple-habanero aioli * ADDITIONAL DIPS \$1

BEVERAGES



COKE PRODUCTS \$3 (free refills) COKE DIET COKE MELLOW VELLOW DR. PEPPER **SPRITE UNSWEET TEA RASPBERRY ICED TEA** LEMONADE (Regular -Blue Raspberry - Strawberry)

LIFT BRIDGE ROOT BEER \$3.5/\$4.5

ROOT BEER FLOAT S7 COFFEE *free refill* \$3

SANOWICHE:



630 IST AVE N FARGO 701-478-2437 WURSTFARGO.COM

served with one side

\$13 JAGER SCHNITZEL SANDWHICH 4 oz Jager Schnitzel breaded in seasoned panko with lettuce, onion, pickle, & sriracha mayo

HANCHEN SCHNITZEL SANDWHICH \$16.5

6 oz Hanchen Schnitzel breaded in seasoned panko with lettuce, tomato, pickle, & sriracha mavo

*HAUS BACON CHEESEBURGER S15.5

1/3 lb mustard-fried hamburger & bacon with American cheese, tomato, lettuce, onion, pickle & haus sauce. add a patty \$5 *

CHICKEN CORDON BLEU S16.5

6 oz. charbroiled chicken breast in fresh-baked french bread with Swiss cheese, glazed ham, honey mustard, tomato & lettuce

S15

PORKETTA FARGO (BRINED) \$15 5 oz. seasoned pork roast in fresh-baked french bread with pepperoncini, spinach, 5-cheese blend, and homemade salsa verde

VEGETARIAN FARGO 12.5

spinach, mushrooms, sweet peppers, onions, mozarella cheese, homemade salsa verde, on a baguette add a field roast sausage \$4

GLAZED HAM SANDWICH (CURED) \$15

1/2 pound Guinness & apricot glazed ham in fresh-baked french bread with melted swiss cheese & side of creamy horseradish

SOUPS/SALADS/SIDES 🗟

BORSCHT SOUP

topped with sour cream & fresh dill

KNOEPHLA SOUP

S5

\$5

\$6

\$5

HOUSE SALAD lettuce mix, cucumber, tomato, red onion, hardboiled egg, shredded cheese & crouton Ranch / French / Bleu Cheese / Italian / Oil & Vin

CHARBROILED CHICKEN SALAD \$15.5

6 oz charbroiled chicken breast, lettuce mix, tomato, cucumber, red onion, hardboiled egg, shredded cheese & croutons

Ranch / French / Bleu Cheese / Italian / Oil & Vin

SPAETZLE DUMPLINGS **S**5

topped with homemade mushroom gravy served with kraut

S5 **SPAETZLE MAC & CHEESE**

spaetzle dumplings with homemade beurre blanc cheese sauce, topped with toasted bread crumbs

BRAISED RED CABBAGE

made with granny smith apple & onion



RST ENTREES

JÄGER SCHNITZEL

Breaded or Chargrilled (Boneless) pork chop, topped with homemade mushroom gravy served with braised red cabbage and choice of spaetzle dumplings or fries

HANCHEN SCHNITZEL **\$18**

Breaded or Chargrilled 6oz chicken breast, topped with homemade mushroom gravy served with braised red cabbage and choice of spaetzle dumplings or fries

CURRYWÜRST

choice of sausage in our homemade curry ketchup served with A warm French roll & fries

\$13.5 classic sausage \$15 gourmet sausage

\$17.5 exotic sausage

SPAETZLE MAC & CHEESE

choice of sausage with spaetzle dumplings topped with homemade beurre blanc cheese sauce, toasted bread crumbs & parsley



with giant pretze **SERVES 3-4**

SERVED WITH:

GRILLED ONION, GRILLED SWEET PEPPERS, GRILLED HOT PEPPERS, GRILLED KRAUT, BEER CHEESE DIP, SPAETZLE DUMPLINGS, **BRAISED RED CABBAGE**

CLASSIC SAUSAGES (choose 3)

BRATWURST - GERMAN - POLISH HOT ITALIAN - CHICKEN APPLE - FIELD ROAST PHILLY CHEESESTEAK - BLEU CHEESE - HAWAIIAN JALAPEÑO CHEDDAR - MUSHROOM & SWISS

(ADDITIONAL SAUSAGE \$6 EXTRA)

EXOTIC SAUSAGES (choose 3)

BOAR VENISON **ELK with JALAPEÑO & CHEDDAR** PHEASANT JACK-A-LOPE \$52 (ADDITIONAL SAUSAGE \$8 EXTRA)

WÜRST DESSERTS



\$8

\$11

\$42

GRANDMAS KUCHEN w/ ICE CREAM

TOWERING CARROT CAKE (serves 2-3)

THE WURST HAPPY HOUR MONDAY-FRIDAY 4-6 **\$5 TALL BEERS** 55 WURST MULES

. WURST SAUSAGES

in fresh-baked french bread with your choice of toppings served with french fries substitute side for \$1.5

\$12.5 CLASSIC SAUSAGES

BRATWURST

(smoked) West Fargo, ND

(smoked) Chicago, IL

POLISH (KIELBASA)

GERMAN

(smoked) West Fargo, ND

HOT ITALIAN

(smoked) Chicago, IL

with a side of hot giardiniera pepper mix

S14 GOURMET SAUSAGES

CHICKEN APPLE

HAWAIIAN

PHILLY CHEESESTEAK BLEU CHEESE JALAPEÑO CHEDDAR MUSHROOM & SWISS FIELD ROAST SAUSAGE (Italian or Apple Sage)

(smoked) Sauk Rapids, MN (smoked) Casselton, ND (smoked) Casselton, ND (smoked) Casselton, ND (smoked) Casselton, ND (smoked) Casselton, ND

Vegetarian

S16.5

(fresh) Denver, CO

(Hickory smoked)

(fresh) Lewiston, NY

(smoked) Ft. Lupton, CO

Denver, CO

EXOTIC SAUSAGES

BOAR

ELK with JALAPEÑO & CHEDDAR

PHEASANT

JACK-A-LOPE JACKRABBIT & ANTELOPE

VENISON with HUCKLEBERRY & BACON

(smoked) Ft. Lupton, CO

TOPPING CHOICES:

grilled sweet peppers, grilled hot peppers **CLASSIC:** grilled onion, grilled kraut

pickled carrot & daikon radish, fresh BÁNH MÍ STYLE: jalapeno, soy sauce, cilantro. śriracha maýo, cucumber

FRIDAY & SATURDAY LATE NIGHT HAPPY HOUR 9-12

ALL DRINKS 2-4-1!! \$3 MINI BEER SHOTS