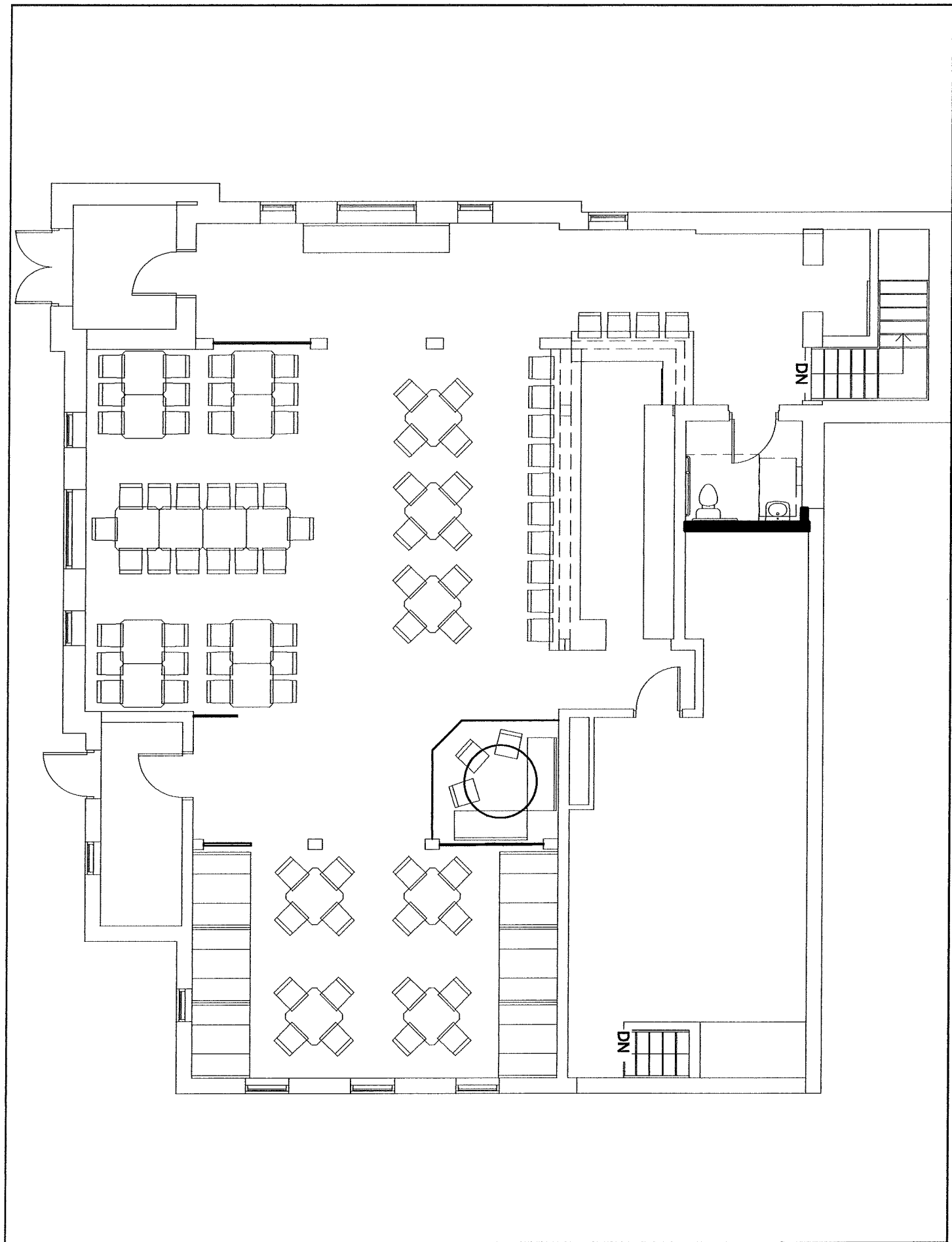




Starters | Vorspeisen

Wisconsin Curds | 10

Authentic curds with pilsner batter served with ranch

Crispy Pierogis | 10

Deep fried potato filled dumplings served with sweet sour cream

Schnitzel Strips | 12

Fried chicken strips served w/ ranch, BBQ, honey mustard or Frank's

Pretzel Sliders | 12

Choose one- Burger—Cheddar, Red Cabbage, curry ketchup (haus burger style available)

Chicken Schnitzel—Buffalo ranch and cucumber salad

Corned Beef Sliders—Corned beef, sauerkraut, thousand island

Broccoli Beer Cheese Soup | 10 w/ pretzel croutons, add bacon- 1\$

** Sunday – Wednesday – ½ Pretzel and ½ Liter of Pilsner \$16

Wurst | Sausage

Käsekrainer

Pork, veal, swiss

Currywurst

Veal, curry, ginger

Weisswurst

Pork, coriander

Thüringer

Beef, pork, garlic

Sheboygan

Pork, veal, beef

Frankfurter

Pork, beef

Bratwurst

Pork, Beef

Beyond Bratwurst

Vegan!

Frankwurst

All Vienna Beef! New!

Wurst Boards

All boards served with choice of wurst. Comes with sauerkraut, red cabbage, black forest ham, warm potato salad, gherkins & cucumber salad

Small Board | 22

Choice of 2 wursts

Big Board | 40

Choice of 4 wursts

Uber Board | 60

Choice of 7 wursts

SOLO WURST – 7

One wurst- no side, no kraut

The Pretzel

Our famous buttered pretzels are lightly salted and served with three mustards and haus-made warm beer cheese.

Half Pretzel 12

Full Pretzel 22

Wurst Plates

Choice of one wurst served with haus sauerkraut and one side. 12

sub side for appetizers -3

ADD PRETZEL BUN – 3

Sides - 9

Handcut fries Potato

Pancakes Red Cabbage

Warm Potato Salad

Spaetzle

Dessert

-House Brownie – 6

-Apple Pie - 6

Hauptgerichte | Mains

Sandwiches – served with fries

Hoagie | 14

Breaded Pork or chicken, or grilled chicken with LTO. Sauces – BBQ, ranch, mayo, hot sauce. Brioche bun. Add bacon, cheddar or swiss \$1 each

Haus Burger* | 15

Two 4oz. patties, grilled onion, mustard.

Served on a brioche bun. Choice of cheddar or swiss.

Add bacon 1\$ Lettuce, tomato and raw onion by request

Corned beef | 14

Swiss, 1000 island, kraut, sourdough

Grilled ham and cheese with soup | 15

Swiss, cheddar, sourdough, tomato basil soup, mayo on side Add egg \$1

Schnitzel - \$16

Pork or Chicken Schnitzel

Served over fries. Sub

spaetzle for \$1, add gravy

\$1 Add egg \$1

Haus Salad 9

Romaine Lettuce,

cherry tomatoes, red

onion & cheddar cheese

w/ choice of dressing.

Add protein: pork,

To ensure quality service for all guests, we are unable to accommodate split checks for parties of five or more

20% Gratuity added to parties of 6 or more and/or anyone asked to leave for safety violations.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Please alert your server prior to ordering of any **allergies**. We are not responsible for an individual's allergic reaction to our food or ingredients used in our food items.

Bier | Beer

Lager

	ABV	16.9 oz	33.8 oz
Allgäuer Buble—Delicious biscuity fest-style lager with floral notes	5.5%	7	14
Hofbräu Lager – Well-balanced, biscuit malts. Classic Bavarian Lager	5.1%	8	16
Hofbräu Oktoberfest—One of the OG oktoberfests. Tastes like party!!	6.5%	8	16
**Weihenstephaner Original Helles—Delicately aromatic, strong character	5.1%	8	16
Stiegl Zwickl Paracelsus—Excellent cellar lager, pours hazy. World-famous	5.0%	11	22
Stone Brewing Buenaveza—Mexican style lager with salt and lime. Arriba!	6.0%	9	18

Pilsner and Kölsch

Weihenstephan Pilsner—hoppy & fresh, classic recipe by the oldest brewery	5.1%	9	18
Great Central Pils—Lemony hops with cracker malts. Light, bright, patio beer	5.3%	8	16
**Schlafly Kölsch—Probably the most authentic Kölsch in the US. Summer fave!	4.8%	8	16
Krombacher Pilsner—Classic Pilsner Brewed with Westphalia Spring Water.	4.8%	8	16

Dunkel

Hirter Mörchl—Roasted Malt w/ caramel & biscuit, crisp & easy dunkel	5.0%	10	20
Old Irving Lifesblood—Dark bock lager w/ rye bread, caramel and citrus notes	6.0%	10	20

Maibock

Hofbräu Maibock – Well-balanced, biscuit malts. Classic Bavarian Lager	5.1%	9	18
Dovetail Maibock—It's back! Floral hop forward w/ a bready malt & honey finish	6.2%	11	22

Hefeweizen

**Weihenstephan Vitus—Apricot, citrus, banana, world renowned bock #2 BA	7.7%	12	24
Weihenstephan Hefe Weiss—#1 Hefe in the world! Banana wheat crusher	5.0%	10	20

Craft & Seasonal

**Art history Brewing Good Morning Munich Lager—Local & Authentic, World class	5.2%	10	20
Maplewood Son of Juice—Deliciously juicy hazy IPA. It wins awards	~6%	9	18
Stiegl Grapefruit Radler—Crisp, light, classic radler brewed w/ grapefruit soda	2.5%	8	16
Uncle John's Apricot Apple Cider—Semi dry cider, smooth and light, gr8 on ice	6.5%	9	18
Tighthead Scarlet>Fire—Irish Red Ale. Classic bite with a smooth finish. Toasty!	5.6%	9	18
Lagunitas Stereohopoic IPA—Rotating hop series always brings you new flavors	7.2%	10	20
Buffalo Creek Brewing Half Nelson—Double Dry Hopped American Wheat, Light!	5.2%	9	18

*-- great value!! BA= Beer Advocate Ranking within Class

**BARTENDER'S CHOICE ADD Martha Stewart's CBD TO ANY DRINK- \$4.20

Cocktails

John Daly – Lemonade, iced tea, vodka	12
German 75 – Gin, Lemonade, Grapefruit Radler	12
Margarita – Tequila, triple sec and mix	13
German Radler– Sprite & pilsner	8
Old Fashioned–whiskey, bitters, orange & luxardo cherry	12
Alte Fashioned–Wisconsin/German Old fashioned	14

Wein

Pinot Noir	9
Cabernet Sauvignon	9
Sauvignon Blanc	8
Riesling	9
Chardonnay	8
Red Blend	8

Prost! Business Plan

Submitted to: Madison City Clerk's Office

Location:

401 E Washington Avenue Madison, WI 53703

Executive Summary

Prost! aims to connect the Madison community to its rich history of German influence. Germans were the largest immigrant group to settle in Wisconsin in the 19th century and composed almost 45% of Madison's population in 1880. We hope to revive Madison's love of German heritage, traditions and food.

Prost! embraces a strong German tradition through Bavarian inspired food and an authentic rustic atmosphere. We will connect local vendors and farms to bring a Munich palate home all the while showcasing the quality of Wisconsin products to create quality and delicious dishes.

The gorgeous stained glass windows, traditional German inspired painted ceilings and smell of a warm baked apple strudel will transport you to Germany. Our beautiful restored church will be the perfect restaurant for an intimate dinner or special party. No matter the occasion, Christmas

parties, birthdays, reunions, retirements, rehearsals or any other celebration, your visit will be a special one.

Company Description

Prost! Is a single member LLC operating as a restaurant.

Market Analysis

Madison has a renowned restaurant reputation and Prost is honored to become part of the restaurant community. The neighborhood around 401 East Washington is developing quickly and we are looking forward to be apart of this exciting time for the area.

Menu

See attached

Employees

Prost! will have a staff of roughly 25 employees drawing from a pool of both experienced applicants in the restaurant industry and those that are interested in working hard and learning a new trade.

Restaurant Design

The historic architecture of the church on 401 E Washington provides the perfect back drop for Prost! We aim to utilize the unique features of this beautiful building in our restaurant design.