

WELCOME TO THE HALL OF HALLS!

A hall with history!

The oldest portion of this building is the distinctive Bavarian style structure that rises three stories above bridge street. In 1908, a German immigrant name John Rauser built this building to house his Rauser Quality Sausage Factory. In its heyday, Rauser supplied sausage to a 125 mile radius of Grand Rapids, producing over 1.5 tons of sausage per day!

In 1968 the former factory was converted by Martin Morales into the long standing Grand Rapids staple, Little Mexico. It was during this time period that much of the distinctive artwork that still exist on the first floor was created. William Bouwsema, a dutch immigrant and good friend of Morales, along with a group of artists and builders known as The Workshop created sculptural relief and mural work that seems to spring from a dream. In 2008 a massive fire burned all but the existing Bavarian portion of the building to the ground. The exposed brick portions of the hall show the boundaries of the historical factory, while everything outside the brick was completely rebuilt in 2010. Little Mexico closed its doors in March of 2012.

So began the dream of Harmony Hall!

Harmony Brewing Company purchased the shuttered building in 2014 to house a much-needed expansion of our Eastown brewery. As long-time patrons of Little Mexico, we already loved the building and location, and we knew it would be a fantastic spot for our new BEER HALL. We recognize and celebrate the history of this place, and the roots that it has in this community.

Inspired by the Rauser factory, we created a beer-hall menu centered around house-made sausages featuring flavors from cultures around the world. Not only do we house a full scale butcher and charcuterie program, we have a bakery operation, and of course WE BREW BEER! You can see that we have really brought this old factory back to life!

Our dining hall was inspired both by old school German beer halls, and the eccentric nature of the building we inherited. With the existing artwork in mind, a dose of magic went into our decor. Local artists and craftsmen worked to weave our vision into the fabric of our new home. We hope you enjoy yourself in our HALL of HALLS.

Prost! Salud! CHEERS!!!

SNACKS & APPETIZERS

bacon cashew caramel corn—

\$6

BACON! CASHEW! CARAMEL CORN!

braunschweiger dip—

\$8.5

House-made **liverwurst paté** served with crostini, smoked paprika, pickled onion and dill.

chicken fried meatballs—

\$9

Our unique take on a classic German meatball dish called Königsberger Klopse. "Chicken fried" **beef and pork** meatballs with sawmill gravy and haystack onions.

beer cheese—

\$6.5

A large portion of beer cheese made in house with Harmony beer. Served with pretzel rods.

HOUSE MADE PRETZELS

house-made soft pretzel—

\$6

Old world style pretzel, served with mustard or small beer cheese. Try it with salt, or "everything" style.

pretzel dawgs-

\$8

Our house-made soft pretzel wrapped around a vienna sausage, served with curry ketchup and beer mustard.

PRETSEIOUS-

\$13

No joke: This pretzel weighs in at just over a pound, topped with your choice of salt, everything spice, or cinnamon and sugar. Served with a choice of beer cheese, beer mustard, or cream cheese frosting dip.

CHARCUTERIE AND PICKLES

charcuterie board—

\$12

3 house-made **meats**, and 1 **Michigan cheese** with accoutrements and crostini.

pickle library-

\$7

Selection of seasonal house-made pickles featuring **local veggies**.

picked egg-

\$6

house-pickled egg, beer mustard, sliced kielbasa and saltines.

HAND CUT FRIES

hand-cut fries—

\$6

Featuring our super secret spice blend, these laboriously prepared hand-cut fries come with your choice of sauce: beer mustard, german whole grain mustard, chili aioli, curry ketchup, house-made **pork gravy**.

westside poutine-

\$12

Our twist on the French Canadian mainstay. House-made polish sausage served over house fries and topped with rich sage **pork gravy** and **white cheddar** fondue.

curry wurst—

\$8

Traditional German street food with fried **vienna dogs**, curry ketchup, and mayo. Served over house-made fries.

bolded= items from our local farms and shops

voted best new
restaurant 2016!
-revue magazine

HARMONY QUALITY

SAUSAGE PLATTERS

all platters are served with chips and house made pickled veg for- **\$12**

hopwurst**-

Cheddar brat made with our Fiddlestix IPA—creamy and cheesy with subtle citrus and hop flavor, topped with house-made bourbon bacon jam and red cabbage slaw.

Korean BBQ*-

Bulgogi **beef** and **pork** sausage—sweet heat with ginger, sesame, sweet pear, and spicy red chili peppers—served with local **greens, kimchi, chili aioli, green onion,** and sesame seeds.

polish-

Traditional **pork** sausage—flavors of coriander, mustard, pepper and a hint of smokiness—topped with sauerkraut, caramelized onions, and spicy beer mustard.

texas hotlink-

A true Texas tradition, this **beef** and **pork** sausage is spiced with plenty of fresh garlic, cayenne and paprika then smoked in house. Topped with sweet and tangy BBQ sauce to balance the heat, creamy slaw, and haystack onions.

SOLO

Our delicious sausages without the bun. Served with accoutrements. **\$8**

hopwurst-** bourbon bacon jam
and red cabbage slaw

green curry chicken- pickled red
onion, **carrot,** and chili aioli

bulgogi*- kim chi and chili aioli

spicy italian- grilled pepper and red sauce

polish- sauerkraut and beer mustard

texas hotlink- tangy BBQ and haystack onions

vegan chorizo- avocado crema
and **cilantro**

*sausage contains shellfish **sausage contains gluten

HANDMADE SAUSAGES!

**100% outdoor-raised
locally sourced Berkshire
hogs!**

swap in our delicious house-made fries instead of chips for an additional- **\$2**

green curry chicken*—

Spicy green chillies blended with coconut milk, lime, and **cilantro** to recreate the classic Thai green curry dish in sausage form, topped with local **greens**, cucumber, **carrot**, pickled red onion, **cilantro**, and chili aioli.

spicy italian—

Boldly spiced with fennel, red pepper, and garlic, along with pecorino romano cheese and red wine. Served with bell peppers and onion, topped with melted mozzarella and oregano.

vegan apple sage-**

Smokey and savory sausage made with potato, apple, and sage. Topped with beer mustard and caramelized onions.

vegan italian-**

Made with eggplant, packed with fennel, garlic, and red wine. Topped with caramelized onions, grilled peppers, and house made red sauce.

Ask your server about our rotating featured sausage special!!!

whoa, that's a big sausage!

We hear it almost everytime we deliver one of our 1/3 pound, hand-made sausage creations. But it's not just the size that impresses! Each sausage we serve comes from our in-house butchery program. We begin with whole hogs sourced from sustainable local farms to ensure the ultimate in freshness and quality. Our kitchen team blends old school meat craft with fresh creative thinking to bring bright colors and fresh local ingredients together in surprising new ways. Whether it's an old standby like our Polish sausage or a new creation like our Korean bulgogi, you'll be impressed by the care that goes into each dish. CHEERS!!!

SOUPS & SALADS

goulash—

\$6.5

This rich and hearty beer hall staple is made with **heritage MI Pork**, carrots, onion, elbow pasta, topped with sour cream.

soup of the day—

\$4/6

Ask your server about our daily meat and veggie options!

harmony salad—

\$4/6

A harmonious mixture of local **greens**, sunflower seeds, sesame sticks, **carrots**, and dried cranberries. Served with choice of balsamic vinaigrette, beer mustard vinaigrette, creamy romano, or lemon oil.

carbonara cobb—

\$10

Local greens, peas, **egg**, bacon, gorgonzola cheese, and creamy romano dressing topped with grilled **chicken** breast.

ask your server about our seasonal salad special.

add chicken breast to any salad for \$4, or bacon for \$2

BURGERS

served with chips. upgrade to fries for \$2

Korean BBQ burger—

\$12

Grilled Korean bulgogi **beef** and **pork** patty, **kim chi** mayo, curry ketchup, **lettuce**, and onion on our house-made sesame seed pretzel bun.

kielbasa burger—

\$12

Kielbasa **sausage** patty with swiss cheese, sauerkraut, bacon, and mayo. served on a house-made pretzel bun.

the classic—

\$12

Michigan raised 100% angus **beef** patty with greens, red onion, dill pickle and Japanese mayo. Add bacon \$1, Add MI **white cheddar**, swiss, or gorgonzola cheese \$1.

SANDWICHES

pulled pork-

\$12

Michigan berkshire **pork**, creamy slaw, pickled poblano peppers, and house BBQ.

ziggy star stuff-

\$9

A fancy grilled cheese sandwich featuring a house-made **blueberry** and **star stuff jam**, with Michigan **white cheddar** and gorgonzola cheese on sourdough bread.

schnitzel sandwich-

\$12

Crispy, mustard brined **pork loin**, lemon oil dressed greens, red onion, and horse radish sauce.

loaded grilled cheese—

\$10

Michigan **sharp cheddar**, sour cream, bacon, **green onion**, and fries stacked up on **field and fire sour dough**. Ridiculous.

mushroom strudel-

\$12

Michigan **mushroom blend** and caramelized onions wrapped in flaky pastry and served with **herb goat cheese** and english mushy peas.

SWEETS

dutch donuts—

\$6

Little dutch oliebollen with raisins and **apples**.

strudel—

\$6

Rotating seasonal German pastry.

michigan ice cream-

\$6

Rotating flavors with chef's preparation.

cinnamon and sugar pretzel-

\$6

Our house-made soft pretzel served with cream cheese frosting dip.

KIDS

- kiddo dog-** **\$4**
Classic **hot dog** or veggie dog served with chips.
- kids mac-** **\$3**
White cheddar mac and cheese. Make it weenie mac for \$1.50 more.
- packed lunch-** **\$4**
A selection of **meats, cheeses, crackers, and veggies.**
- pretsillies-** **\$4**
Fun-shaped soft pretzel bites served with a side of **warm cheese sauce** for dipping.
- grilled cheese-** **\$5**
Tasty grilled cheese sammich with michigan **cheddar** and field and fire **sourdough bread.**

BOLDED ITEMS ARE FROM OUR LOCAL FARMS AND SHOPS

THANK YOU
to our local purveyors:

Heffron Farms, Crisp Country Acres, Rakowski Farms,
Earthworks Farms, Country Dairy inc, Michigan Fine Herbs, Wells
Orchard, Victory Farms, Farmlink, Lee's Market, Kent Quality Foods,
Heidi's Farmstand, MI pork, Field and Fire Bakery



Awarded to eateries and artisans contributing to the quality, authenticity and sustainability of the food we eat and beverages we drink.

HARMONY HALL

MENU

WELCOME TO THE HALL OF HALLS!

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Prost! Salud! CHEERS!!!

SNACKS & APPETIZERS

- bacon cashew caramel corn—** \$6
BACON! CASHEW! CARAMEL CORN!
- braunschweiger dip—** \$8.5
House-made **liverwurst paté** served with crostini, smoked paprika, pickled onion and dill.
- chicken fried meatballs—** \$9
Our unique take on a classic German meatball dish called Konigsberger klopse. "Chicken fried" **beef and pork** meatballs with sawmill gravy and haystack onions.
- beer cheese—** \$6.5
A large portion of beer cheese made in house with Harmony beer. Served with pretzel rods.

HOUSE MADE PRETZELS

- house-made soft pretzel—** \$6
Old world style pretzel, served with mustard or small beer cheese. Try it with salt, or "everything" style.
- pretzel dawgs-** \$8
Our house-made soft pretzel wrapped around a vienna sausage, served with curry ketchup and beer mustard.
- PRETSEIOUS-** \$13
No joke: This pretzel weighs in at just over a pound, topped with your choice of salt, everything spice, or cinnamon and sugar. Served with a choice of beer cheese, beer mustard, or cream cheese frosting dip.

CHARCUTERIE AND PICKLES

- charcuterie board—** \$12
3 house-made **meats**, and 1 **Michigan cheese** with accoutrements and crostini.
- pickle library-** \$7
Selection of seasonal house-made pickles featuring **local veggies**.
- picked egg-** \$6
house-pickled egg, beer mustard, sliced kielbasa and saltines.

HAND CUT FRIES

- hand-cut fries—** \$6
Featuring our super secret spice blend, these laboriously prepared hand-cut fries come with your choice of sauce: beer mustard, german whole grain mustard, chili aioli, curry ketchup, house-made **pork gravy**.
- westside poutine-** \$12
Our twist on the French Canadian mainstay. House-made polish sausage served over house fries and topped with rich sage **pork gravy** and **white cheddar** fondue.
- curry wurst—** \$8
Traditional German street food with fried **vienna dogs**, curry ketchup, and mayo. Served over house-made fries.

bolded= items from our local farms and shops

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HARMONY QUALITY HANDMADE SAUSAGES!

100% outdoor-raised
locally sourced Berkshire
hogs!

SAUSAGE PLATTERS

all platters are served with chips and house made pickled veg for- **\$12**

hopwurst**-

Cheddar brat made with our Fiddlestix IPA—creamy and cheesy with subtle citrus and hop flavor, topped with house-made bourbon bacon jam and red cabbage slaw.

Korean BBQ*-

Bulgogi **beef** and **pork** sausage—sweet heat with ginger, sesame, sweet pear, and spicy red chili peppers—served with local **greens**, **kimchi**, chili aioli, **green onion**, and sesame seeds.

polish-

Traditional **pork** sausage—flavors of coriander, mustard, pepper and a hint of smokiness—topped with sauerkraut, caramelized onions, and spicy beer mustard.

texas hotlink-

A true Texas tradition, this **beef** and **pork** sausage is spiced with plenty of fresh garlic, cayenne and paprika then smoked in house. Topped with sweet and tangy BBQ sauce to balance the heat, creamy slaw, and haystack onions.

SOLO

Our delicious sausages without the bun. Served with accoutrements. **\$8**

hopwurst-** bourbon bacon jam and red cabbage slaw

green curry chicken- pickled red onion, **carrot**, and chili aioli

bulgogi*- kim chi and chili aioli

spicy italian- grilled pepper and red sauce

polish- sauerkraut and beer mustard

texas hotlink- tangy BBQ and haystack onions

vegan chorizo- avocado crema and **cilantro**

*sausage contains shellfish **sausage contains gluten

swap in our delicious house-made fries instead of chips for an additional- **\$2**

green curry chicken*—

Spicy green chillies blended with coconut milk, lime, and **cilantro** to recreate the classic Thai green curry dish in sausage form, topped with local **greens**, cucumber, **carrot**, pickled red onion, **cilantro**, and chili aioli.

spicy italian—

Boldly spiced with fennel, red pepper, and garlic, along with pecorino romano cheese and red wine. Served with bell peppers and onion, topped with melted mozzarella and oregano.

vegan apple sage**-

Smokey and savory sausage made with potato, apple, and sage. Topped with beer mustard and caramelized onions.

vegan italian**-

Made with eggplant, packed with fennel, garlic, and red wine. Topped with caramelized onions, grilled peppers, and house made red sauce.

Ask your server about our rotating featured sausage special!!!

whoa, that's a big sausage!

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SOUPS & SALADS

- goulash—** **\$6.5**
This rich and hearty beer hall staple is made with **heritage MI Pork**, **carrots**, **onion**, elbow pasta, topped with sour cream.
- soup of the day—** **\$4/6**
Ask your server about our daily meat and veggie options!
- harmony salad—** **\$4/6**
A harmonious mixture of local **greens**, sunflower seeds, sesame sticks, **carrots**, and dried cranberries. Served with choice of balsamic vinaigrette, beer mustard vinaigrette, creamy romano, or lemon oil.
- carbonara cobb—** **\$10**
Local **greens**, peas, **egg**, bacon, gorgonzola cheese, and creamy romano dressing topped with grilled **chicken** breast.
- ask your server about our seasonal salad special.**

add chicken breast to any salad for \$4, or bacon for \$2

BURGERS

served with chips. upgrade to fries for \$2

- Korean BBQ burger—** **\$12**
Grilled Korean bulgogi **beef** and **pork** patty, **kim chi** mayo, curry ketchup, **lettuce**, and onion on our house-made sesame seed pretzel bun.
- kielbasa burger—** **\$12**
Kielbasa **sausage** patty with swiss cheese, sauerkraut, bacon, and mayo. served on a house-made pretzel bun.
- the classic—** **\$12**
Michigan raised 100% angus **beef** patty with greens, red onion, dill pickle and Japanese mayo. Add bacon \$1, Add MI **white cheddar**, swiss, or gorgonzola cheese \$1.

SANDWICHES

- pulled pork—** **\$12**
Michigan berkshire **pork**, creamy slaw, pickled poblano peppers, and house BBQ.
- ziggy star stuff—** **\$9**
A fancy grilled cheese sandwich featuring a house-made **blueberry** and **star stuff jam**, with Michigan **white cheddar** and gorgonzola cheese on sourdough bread.
- schnitzel sandwich—** **\$12**
Crispy, mustard brined **pork loin**, lemon oil dressed greens, red onion, and horse radish sauce.
- loaded grilled cheese—** **\$10**
Michigan **sharp cheddar**, sour cream, bacon, **green onion**, and fries stacked up on **field and fire sour dough**. Ridiculous.
- mushroom strudel—** **\$12**
Michigan **mushroom blend** and caramelized onions wrapped in flaky pastry and served with **herb goat cheese** and english mushy peas.

SWEETS

- dutch donuts—** **\$6**
Little dutch oliebollen with raisins and **apples**.
- strudel—** **\$6**
Rotating seasonal German pastry.
- michigan ice cream—** **\$6**
Rotating flavors with chef's preparation.
- cinnamon and sugar pretzel—** **\$6**
Our house-made soft pretzel served with cream cheese frosting dip.

KIDS

- kiddo dog-** \$4
Classic **hot dog** or veggie dog served with chips.
- kids mac-** \$3
White cheddar mac and cheese. Make it weenie mac for \$1.50 more.
- packed lunch-** \$4
A selection of **meats**, **cheeses**, crackers, and **veggies**.
- pretsillies-** \$4
Fun-shaped soft pretzel bites served with a side of **warm cheese sauce** for dipping.
- grilled cheese-** \$5
Tasty grilled cheese sammich with michigan **cheddar** and field and fire **sourdough bread**.

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