

## HOUSE-MADE PRETZELS

**house-made soft pretzel** topped with salt, everything spice or cinnamon and sugar. served with beer mustard, beer cheese or cream cheese frosting. **6.5**

**pretzel dawgs** house-made soft pretzel wrapped around vienna dogs, served with curry ketchup and beer mustard. **8**

**PRETSEIRIOUS** no joke - this pretzel weighs in at just over a pound! topped with salt, everything spice or cinnamon and sugar. served with beer mustard, beer cheese or cream cheese frosting. **13**

## BURGERS

served with house-made pickled veggies and kettle chips. *substitute fries + dipping sauce for \$2.* **12**

*substitute Nutcase Vegan "Meats" Nutty Burger patty for no extra charge.* **GF ▼**

**the classic** michigan-raised 100% angus beef patty with greens, red onion, dill pickle and mayo. served on a potato bun. add bacon, white or yellow cheddar, swiss or gorgonzola for \$1.

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

**korean BBQ\*** korean bulgogi beef and pork patty, kimchi mayo, curry ketchup, lettuce and onion. served on a house-made pretzel bun.

**lok lak\*** beef burger blended with oyster sauce, pepper, garlic and lime juice. topped with cucumber, red onion, tomato, greens, pepper-lime mayo. served on a potato bun.

**green curry chicken** green chilies blended with chicken, coconut milk, lime and cilantro, topped with local greens, cucumber, carrot, pickled red onion, cilantro and chili aioli. served on a potato bun.

## SANDWICHES

served with kettle chips.  
*substitute fries + dipping sauce for \$2.*

**pulled pork** michigan pork, creamy slaw, pickled bourbon poblano peppers and house-made BBQ. served on a pretzel bun. **12**

**vegan pulled pork** BBQ spaghetti squash with red slaw and pickled bourbon poblano peppers on a field & fire hoagie bun. **10 ▼**

**loaded grilled cheese** michigan sharp cheddar, sour cream, bacon, green onion and fries on field & fire sourdough. **12**

**crispy falafel** house-made falafel balls fried to a golden brown. served with cucumber, greens and pickled red onion and a tahini beet dressing on a field & fire hoagie bun. **11 ▼**

## SNACKS

**pickled deviled eggs** curry and pickled onion, jalapeño and bacon, beet and dill. **6 GF**

**brussel sprouts** fried brussels with thick-cut local bacon, drizzled with a burnt orange maple sauce. **8 GF**

**braunschweiger dip** house-made liverwurst paté served with crostini, smoked paprika, pickled onion and dill. **8.5**

**pickle library** chef's selection of seasonal house-made pickles featuring local veggies. **8 GF**

**fried chicken wings** brined in coffee and chili peppers, then fried to perfection. **7**

**bacon cashew caramel corn** BACON! CASHEW! CAMEL CORN! Made by Grand Rapids Popcorn Company. **6 GF**

## HAND-CUT FRIES

**hand-cut fries** made in-house using our five-step, 24 hour process, featuring our super-secret spice blend. comes with your choice of dipping sauce. **4/6 GF**

### DIPPING SAUCES!

**CHILI AIOLI, CURRY KETCHUP, WHOLE GRAIN MUSTARD, BEER MUSTARD, PORK GRAVY**

**westside poutine** polish sausage served over fries and topped with rich sage pork gravy and white cheddar fondue. **12**

**curry wurst** fried vienna dogs served over fries and topped with curry ketchup, green onion and mayo. **8 GF**

## HOUSE-MADE SAUSAGES

**PLATTER**  
served in a bun with house-made pickled veggies and kettle chips. *substitute fries + dipping sauce for \$2.* **12**

**SOLO**  
served with no bun, topped with accoutrements. **8**

**hopwurst** cheddar brat made with our Fiddlestix IPA. topped with house-made bourbon bacon jam and red cabbage slaw.

**polish** traditional pork sausage with a hint of smokiness. topped with sauerkraut, caramelized onions and beer mustard. **GF**

**vegan apple sage** potato, apple and sage sausage. topped with house-made apple chutney, caramelized onion and beer mustard. ▼

## FEATURED SAUSAGES

**texas hotlink** beef and pork sausage smoked in-house with garlic, cayenne and paprika. topped with BBQ sauce, creamy slaw and haystack onions.

**spicy italian** fennel, red pepper, garlic, pecorino romano cheese and red wine. topped with fried bell peppers and onion, melted mozzarella and oregano. **GF**

### BUILD YOUR OWN

**CHOOSE ANY SAUSAGE + 2 TOPPINGS + 1 DRESSING**

**TOPPINGS**  
bourbon bacon jam, apple chutney, red cabbage slaw, sauerkraut, caramelized onion.

**DRESSINGS**  
BBQ sauce, beer mustard, chili aioli, curry ketchup.

each additional dressing or topping 50¢.

## SOUPS

**goulash** pork, carrots, onion and celery served over elbow pasta. topped with sour cream and green onions. **6.5**

**soup of the day** ask your server about our daily meat and veggie options. **4/6**

## SALADS

*add chicken breast for \$4 or bacon for \$2.*

**harmony salad** a harmonious mixture of local greens, sunflower seeds, sesame sticks, shaved carrots and dried cranberries, with a side of balsamic vinaigrette dressing. **4/6 ▼**

**carbonara cobb** local greens, peas, egg, bacon and gorgonzola. topped with grilled chicken breast and a side of creamy romano dressing. **10**

**seasonal salad** ask your server about our seasonal salad feature. **12**



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

# **WELCOME TO HARMONY HALL**

## **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 named 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 that much of the distinctive artwork that still exists 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 the 1990s, the Morales family sold Little Mexico to the Ayala family, who kept the unique vision for Mexican food in an entertaining creative space alive.

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 permanently 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!**