

# WILHELM



# WERNER

*A Texas Brasserie*

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## FROM THE LARDER & GARDEN

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### Beef Tartare

Hand-chopped dry-aged sirloin & heart, fermented poblano agua, blackened onion purée,

masa tuiles

*gf*

### Garden Greens

Local lettuces, sunflower seeds, Veldhuizen 'St. Ludger' cheese, buttermilk-herb dressing

*gf*

### Gulf Oysters Three Ways

Raw with champagne mignonette, grilled with cultured butter, fried with pecan chili crisp & comeback sauce

*gfo\**

### Whole Romaine Caesar

1924-style emulsion, pecorino romano, hearth toast

*gfo\**

### Soup of the Day

Chef's daily creation from the garden & larder

### Roasted Beet & Texas Citrus

Hay-roasted heirloom beets, Texas grapefruit & blood orange, goat's milk labneh, pecan vinaigrette, candied Texas sage

*gf*

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## FROM THE HEARTH

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### Mussels & Pommes Frites

Texas ale-steamed mussels, house chorizo, confit garlic butter, herbs, duck fat fries & aioli

*gfo\**

### Texas Harissa Quail

Harissa marinated quail, Texas black eyed pea "caviar"

*gf*

### Grilled Gulf Oysters

Half-dozen, half-shell oysters grilled over live pecan wood, cultured butter, charred lemon

*gf, d*

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## PASTA & THE POT

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### Bigoli al Aragosta

House-made bigoli, cold water lobster, 'nduja, toasted breadcrumbs, lemon

### Wild Mushroom Pappardelle

Roasted Texas mushrooms, thyme, garlic, Parmesan, brown butter

*vg*

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## MAIN PROVISIONS

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### Dry-Aged Ribeye

16oz — 45-day dry-aged beef, bone marrow butter, beef-tallow pommes frites

*gf, d*

### Poulet Rôti

Herb-brined chicken, savory bread pudding, glazed garden vegetables, natural jus

### Heritage Wild Boar Shank

Crispy boar shank, smoked root beer glaze, corn-cheddar grits, charred spring onion

*gf*

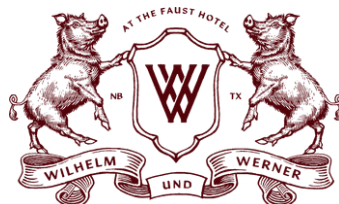
### Pan-Roasted Gulf Snapper

Pan seared red snapper, crab fat rice, pickled okra, celery leaves, lemon

*gfo\**

### Hill Country Rabbit Pie

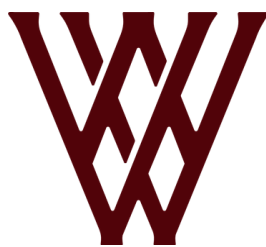
Braised rabbit, bacon lardons, pearl onions, thyme, golden tallow crust



*gf = gluten free; d = contains dairy; vg = vegetarian; v = vegan; gfo\* = can be made gluten free upon request; vgo\* = can be made vegetarian upon request*

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

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### Cocktails

#### **Texas Pecan Old Fashioned**

Fat-washed Texas bourbon meets house-roasted pecan syrup and chocolate bitters for a deep, nutty, oak-forward classic

#### **The Little Girl on Second Floor**

Vodka, elderflower liqueur, lemon juice, and a hint of vanilla shaken into a bright, softly floral coupe - innocent yet sophisticated

#### **Cucumber Orchid Martini**

Crisp cucumber vodka stirred with dry vermouth and elderflower for an ultra-clean, botanical martini that feels like a spring garden in a glass

#### **Midnight at Faust**

Zacapa 23yr Rum and Mr. Black's Amaro Bitters stirred into a deep, velvety midnight classic. Dark, mysterious, and elegantly balanced

#### **Faust Negroni**

Bombay Sapphire gin, Campari, and sweet vermouth stirred in equal parts into a classic, bitter-sweet Negroni

#### **Mary Richford**

Bacardi rum, pineapple juice, grenadine, and maraschino liqueur shaken into a tropical, cherry-kissed martini

#### **Ballroom Daisy**

Bright tequila, Aperol, lime juice, and agave shaken into a vibrant, floral-forward Daisy that dances with citrus sparkle and gentle bitterness

#### **Drea's Avocado Margarita**

Tequila, avocado, fresh lime, Bauchant orange liqueur, and mezcal shaken into a creamy, tropical, slightly smoky margarita with rich avocado texture and bright citrus

#### **Ghost Heat Margarita**

Spicy Ghost tequila, fresh lime, and agave are shaken until perfectly chilled

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### Wine

#### White

Cloudy Bay, Sauvignon Blanc  
Dr Herman, Reisling  
Terlato, Pinot Grigio  
Davis Bynum, Chardonnay  
Pazo Barrantes, Albarino  
Jolivet, Sancerre

#### Red

Inscription, Pinot Noir  
Louis Latour, Bourgogne PN  
Cusumano Merlot  
Terrazas de los Andes, Malbec  
The Calling, Cabernet Savignon  
Favorite Neighbor, Cabernet Savignon  
Chateau Les trios Croix, Bordeaux

#### Sparkling

Chandon Blanc de Blanc, Gruet, Brut  
Moet and Chandon, Brut  
Moet and Chandon, Rose

#### Rose

By Ott  
Angel Rock

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### Beer

#### Import

Modelo  
Pacifico  
Corona  
Stella Artios

#### Zero %

Stella Artois  
Michelob Ultra Lime  
Corona

#### Domestic

Altstadt Pilsner  
Altstadt Heffevizen  
Parish Ghost in the Machine IPA  
Ziegenbock  
Bud Light  
Michelob Ultra



## WILHELM & WERNER

Two proud boars represent Wilhelm and Werner. With tails tied in unity, they embody the joining of two families and the very story behind Wilhelm und Werner in New Braunfels Texas

One legacy guiding our drinks, the other every plate we serve.

# THE FAUST HOTEL

NEW BRAUNFELS TEXAS