


Weekly Specials

Wochenkarte

Pumpkin Gnocchi in Tomato Sauce with Feta,  € 9,90

Kürbis Gnocchi in Paradeisersauce mit Feta (A,CG,)

Stuffed Sarma Cabbage Roulades with Bacon. Gravy & Potatos € 9,90

Karutrroule mit Speck, Safterl & Erdäpfeln (A,C,G,L,M,O)

Yoghurt Marinated BBQ Chicken. Pumpkin Veg. Rice € 14,90

Joghurt mariniertes BBQ Hendl. Kürbisgemüse. Rice (G,L,O)

Soups

Suppen

Savory Crepes in Beef Consomme | Rindsupperl mit Frittaten (A,C,G,L) € 5,90

Soup of Hearty Beef Goulash with Smoked Sausage & Bread | € 6,90

Gulaschsupperl mit Debreziner & Brot (A,G,L,M,O)

Bar Snacks

Bar Snacks

1516 Beef Jerky (F) € 3,90

Alpine Cheese with Quince Mustard  € 6,90

Bergkäse mit Quittensenf (G,O)

Potato Wedges. Dips | gebackene Erdäpfelspalten. Dips (C,G,M,O)  € 6,30

Potato Wedges au gratin. Aioli. Cheddar  € 7,30

Erdäpfelspalten mit Aioli und Cheddar überbacken (C,G,M,O)

add BBQ Pulled Pork (F) for a greasy heaven + € 4,50

1516 Hummus, Olives. Bread (A,N,L) egan € 10,20

Habanero Suicide Hot Wings - please pay beforehand ☺  (C,G,M,O) € 7,10

(For survivors: tap water for free, glass of milk not included)

Chicken wings coated in homemade Habanero hot sauce served with blue cheese dip.

Hühnerflügel in hausgemachter scharfer Habanerosauce mit Blue Cheese Dip.

Spicy Chipotle Popcorn Chicken with Chili Dip € 7,20

Würziges Chipotle Popcorn Chicken mit Chilidip (A,C,G,O)

Sausages Würste

- 1516 Woodquarter Sausage Ring** (by butcher Geitzenauer) (M,O) € 10,20
Woodquarter sausage ring with potato wedges, homemade cabbage salad & mustard.
Waldviertler Bratwurstkranzll mit Potato Wedges, hausgemachtem Krautsalat & Senf
- Käsekrainer Cheese Sausage** (by butcher Geitzenauer) | Käsekrainer € 10,20
with potato wedges, homemade cabbage salad & mustard.
mit Potato Wedges, hausgemachtem Krautsalat & Senf (G,M,O)

Sandwiches and Burgers Sandwiches und Burger

Please note that our steaks & burgers are freshly grilled to order. À la minute.
(Our meat is not pre-cooked & does not vegetate in a holding oven all day long)
1516 Beef patties are 100 % Beef. Ground in-house. Daily. No convenience
1516 ATW Smashburger is designed to be cooked well done

- Veggie Burger with Cheese, Wedges & Aioli**  € 12,90
Veggie Burger mit Wedges, Käse & Aioli (A,C,G,L,O)
- 1516 All the Works Smashburger: (No Doness!!) Double Beef Patty.** € 14,90
1415 All the works Smashburger: (No Doness). Double beef patty. Bun. Cheese.
Secret Sauce. Onions. Tomato. Wedges
Doppel-Beef Patty. Burger Brot. Käse. Secret Sauce. Zwiebel. Paradeiser.
Wedges. Keine Garstufe (A,B,C,G,M,N,O,R)

- Louisiana Fried Chicken Burger with Bacon, Mozzarella & Fries** € 15,20
Louisiana Fried Chicken Burger mit Speck, Mozzarella & Pommes (A,C,G,M,N,O,P)

Salads Salate

- 1516 Caesar's Salad | 1516 Caesar's Salat** (A,C,D,G,O) € 10,20
with crispy bacon, croutons, Parmesan shavings & 1516 Caesar's Vinaigrette.
mit knusprigen Speckkrusteln, Croutons, Parmesanhobeln & 1516 Caesar's Vinaigrette
add chicken | plus Hendlstreifen + € 4,50
- Chico Chicken Salad | Chico Hühnersalat** (A,G,M,O) € 12,90
Grilled chicken strips in a creamy Chico dressing with Parmesan & avocado on leaf salad.
Gegrillte Hühnerstreifen in Chico Dressing mit Parmesan & Avocado auf Blattsalaten.

- Wiener Schnitzel** | Schweinswiener (A,C,G,L,M,O) € 12,90
Breaded pan-fried pork served with Viennese potato salad.
Wiener Schnitzel vom Schwein mit Erdäpfelsalat.
- 1516 Alpine Cheese Spaetzle** | 1516 Käsespätzle (A,C,G,L) **V** € 10,90
Homemade Spaetzle, melted Alpine cheese of alpine dairy, French onions, side salad.
Hausgemachte Spätzle, geschmolzener Bergkäse, Röstzwiebel, Salat.
- 1516 Brewer's 100% Beef Goulash** | 1516 Brauer Rindsgulasch (A,C,G,L,M,O) € 11,60
braised with 1516 craft beer, served with homemade Spaetzle, pickle.
mit 1516 Bier gekocht, hausgemachte Spätzle, Essiggurkerl.

Low'n Slow BBQ from our Smoker

- 1516 BBQ Buffalo Chicken Wings** | 1516 Hühnerflügel (C,F,G,M,O) € 13,90
marinated in our homemade BBQ sauce, served with blue cheese dip & wedges.
mariniert in unserer hausgemachten BBQ Sauce, serviert mit Blue-Cheese-Dip & Wedges.
- BBQ Baby Back Ribs (1 rack)** | BBQ Baby Back Spareribs (F,G,L,M,O) € 19,90
We used to serve 2 racks, each with approx. 600 g, before smoking. Now we serve a higher quality pork, but it might only be 1 rack with approx. 1,2Kg before smoking
Apple wood smoked baby back ribs, 1516 BBQ sauce, coleslaw & potato wedges
Schweinsripperl über Apfelholz geräuchert in 1516 BBQ Sauce, mit Coleslaw & Potato Wedges.
- BBQ Pulled Pork Sandwich** | BBQ Pulled Pork Sandwich (A,F,G,L,M,O) € 13,90
Hickory smoked pulled pork, served with coleslaw & fries
Pulled Pork von der Schweinsschulter, über Hickoryholz geräuchert, mit Coleslaw & Pommes

Side Orders
Beilagen

- Mixed Leaf Salad with Cherry Tomatoes and Balsamic Vinaigrette** **V** € 3,90
Gemischte Blattsalate mit Cherry Tomaten und Balsamico Vinaigrette. (M,O)
- Kimchi / Cabbage Salad** **V**egan / **Coleslaw** **V** | Kimchi (B,F,O) / Krautsalat (O) / Coleslaw (C,G,O) € 3,10
- Change your side from potatos to leaf salad for an additional €1.70
Blattsalat statt Erdäpfel? Gerne, aber wir verrechnen einen Aufschlag von €1,70 , sorry.*
- Organic Corn on the Cob** | Amerikanischer Bio-Zuckermais (G) **V** € 4,60
On request served with extra virgin Olive Oil = vegan
- Side of Rice / Bread / Homemade Nockerl Pasta** **V** € 2,80
Reis / Brot (A,F,H,N,P) / Hausgemachte Nockerl (A,C,G)
- Your choice of Dips** | Dips € 2,90
BBQ (O,F) / mayonnaise (C,G,M,O) / aioli (C,G,M,O) / blue cheese (C,G,M,O) / cocktail (C,G,M,O)

Sparkling Mineral Water Mineralwasser	0,33l	€ 2,90
Still Water Stilles Mineralwasser	0,33l	€ 2,90
Mole Cola / Mole Cola Sugarfree	0,33l	€ 3,90
Galvanina Iced Tea Black / Lemon / Peach / Gassosa	0,355l	€ 4,50
Imperdibile Tonic / Chinotto	0,20l	€ 3,90
Pimento Gingembre Ginger Chili	0,25l	€ 3,90
Red Bull	0,25l	€ 4,10



CLOSED CONTAINERS ONLY

NOT FOR CONSUMPTION

“ON THE GO”!

5L Cans – With Tap

1516 Craft Lager	€22,
1516 Weissbier	€25,
Kimber Altbayerisch Dunkel	€25,
Slipper Pale Ale	€25,
Victory Hop Devil I.P.A.	€30,
Pumpkin Spiced Ale	€30,

House Wines

Whites/ Weiss

Roter Veltliner „Wiener Symphoniker“, Setzer / Weinviertel (O)	F1	€ 24,60
Sauvignon Blanc Ried Donaufeld, Schmelz / Wachau (O)	F1	€ 30,60
Riesling Terrassen (Biodynamic), Matthias Hager / Kamptal (O)	F1	€ 29,40
Chardonnay, Specogna / Friulia (O)	F1	€ 29,40

Reds/ Red

St Laurent, Rosenhof Illmitz / Bgld. (O)	F1	€ 24,60
«Black Pepper» Shiraz, Pfneisl / Bgld. (O)	F1	€ 29,40
Rioja Solar de Libano / Bodegas Castillo de Sajazarra (O)	F1	€ 30,60
Sensacionès CS, Bodegas Inurrieta/ Navarra (O)	F1	€ 27,60

Sparkling / Schaumweine

Prosecco Spumante Millesimato, Ora Wine Valdobbiadene (O)	F1	€ 24,50
---	----	---------

CHAMPAGNE FRANCIS ORBAN

— SINCE 1929 —

Imported by 1516. Francis Orban Champagne is a small Champagne house. Francis is a "Recoltant Manipulant", which means, unlike most other big Champagne houses, he exclusively uses his own grapes that are grown & harvested on his estate - mainly Pinot Meunier.

Francis Orban may be a small Champagne producer but he delivers a product of the highest quality and to top it off he's a seriously cool guy. And no, Francis is not related to any Hungarian politician.

Champagne by the Bottle / Francis Orban

Brut Réserve / 100% Pinot Meunier	0,75l	€ 58,00
Brut Rosè / 100% Pinot Meunier	0,75l	€ 58,00
Cuvee Extra Brut / 100% Pinot Meunier	0,75l	€ 68,00
Cuvee Brut Prestige / 60% Pinot Meunier, 40% Chardonnay	0,75l	€ 68,00
Cuvee Millesime 2015	0,75l	€ 88,00
L'Orbane 2013	0,75l	€ 98,00

Wines by the Bottle/ Flaschenweine

Rosè Santome / Veneto	0,75l	€ 18,00
-----------------------	-------	---------

Whites / Weissweine

Weissburgunder „Maximum“ 15, Hiedler / Kamptal	0,75l	€ 38,00
Grüner Veltliner Smaragd „Loibenberg“ 15, Schmelz / Wachau	0,75l	€ 22,00
Sauvignon Blanc „Reverenz“ 15, Reinhard Muster / Styria	0,75l	€ 38,00
Grüner Veltliner Federspiel „Kalmuck“ 16, F.J. Gritsch / Wachau	0,75l	€ 28,00
Pinot Grigio, Specogna / Friulia (O)	0,75l	€ 28,00
Weissburgunder Klassik (Biodynamic), Judith Beck / Bgld. (O)	0,75l	€ 28,00
Chardonnay, Setzer / Weinviertel (O)	0,75l	€ 28,00

Red wines/ Rotweine

Austria / Österreich

Blaufränkisch „Leithakalk“ Barrique 14, Kollwentz / Bgld.	0,75l	€ 36,00
Blaufränkisch Reserve 15, Pluschkovits / Leithaberg Bgld.	0,75l	€ 24,00
Unio Crassus Cuvee , Pluschkovits / Leithaberg Bgld.	0,75l	€ 24,00
Zweigelt 13, Kerschbaum / Horitschon Bgld.	0,75l	€ 24,00

Italy/ Italien

Chianti Classico DOCG 12, San Fabiano Calcinaia / Toskana	0,75l	€ 32,00
Cuvee “Zingari” 10, Petra / Toskana	0,75l	€ 22,00
Brunello di Montalcino DOCG 10, Giodo di Carlo Ferrini	0,75l	€ 130,00

France/ Frankreich

La Petit vin d`Avril rouge, Paul Avril / Cote du Rhone	0,75l	€ 26,00
--	-------	---------

Spain/ Spanien

Torresilo 15, Cillar de Silos / Ribera del Duero	0,75l	€ 36,00
Cuvee „Ribas Negre“ 13, Hereus de Ribas / Mallorca	0,75l	€ 28,00