

A special congratulations goes out to Tim Blackwell., he is this years North Texas Regional finalist of the 5th annual Masskrugstemmen Contest that wins a trip to New York City, including round trip airfare and a 2-night stay at the Salisbury Hotel in New York. He **ROCKED** this years contest with a time of 5:33 this past Saturday night. We would also like to thank the rest of contestants that participated: **Mike, Gary, Michael, Steve, Steve B., Richie, Josh, Ryan, Chuck, John, Joe, Ruben, Bryce, Micheal C., and Dave.**

We really enjoyed having all of you join in with us in all of the fun this year.

And yet there is still another great reason to come to see us very soon: "Schwammerl Fest" - please take a look at the pictures and story below. We are welcoming a bier family that we have been working on for quite some time ....Aecht Schlenkerla Rauchbier, so check in with us to enjoy this flavorful smoked Bier!

EIN PROSIT!

Jürgen

September 2013



Authentic Bavarian Food & Bier - in Plano, Texas since 1993

972 881 0705



## North Texas Regional finalist of the 5th annual Masskrugstemmen Contest

Tim Blackwell is this years North Texas Regionalfinalist of the 5th annual Masskrugstemmen Contest he won a trip to New York City, including round-trip airfare and a 2-night stay at the Salisbury Hotel in New York to compete in the 3rd Annual U.S. Championship

### Masskrugstemmen Finals.

All regional Winners will be on the HOFBRAU-America Float participating in the German-American Steubenparade, 5th Avenue - New York The National Championship in New York will consist of each

regional winner from around the country and will be held at the "German-American Friendship Party"

following the 54th German-American Steuben Parade on Saturday, September 17th on Stage in Central Park. Approximately 5,000 spectators are expected to attend! The winner of the finals will be named

### "U.S. Champion in Masskrugstemmen"

and will receive a trip for two to Munich, Germany, for three days (excluding Oktoberfest) to visit the original Hofbräuhaus which includes Round-Trip Airfare, Hotel Accommodation, guided tour at the Hofbräu Brewery and dinner at the Hofbräuhaus. We invite you to compete for the 2014 Masskrugstemmen starting in May.

### LET US CELEBRATE SUMMER:



This year's MOTTO for the Sommerfest is the mushrooms, called Schwammer'l in Bavaria. Each year we bring in more wild-forest mushrooms to North Texas than previous years - and we serve them while they are fresh and tastes the best. We have a extensive selection of mushrooms including Phifferlinge, Portabella, Portabellini, Egerling, Schwarzwälder, and Champignon just to name a few. This is the favorite time of the year for the lovers of the Schwammer'l. And this year's season

Also back by popular demand: The Franconian Biergarten Favorite:

### Schaschlik mit Pommes:



will last only until the beginning of Schnitzel-fest next month. So, please come on over soon. Here are some ideas for your next lunch or dinner with us:

### Schwammerl mit Semmelknoedel

A Classic summer favorite:  
Our mushroom ragout with a bread dumpling.



### Spaetzle nach "Foersterin Art" mit Wildschweinbratwurst



Pasta dumplings topped with wild mushroom ragout and a grilled sliced wild boar sausage.

Very traditional and our new top seller, just like in Bavaria:  
**Schwammerl Schnitzel**



Wild-forest mushrooms in a creamy white wine sauce top this Schnitzel - we recommend the bread dumpling

A summer beergarden classic: Two skewers loaded with tender pork, smoked Bratwurst, onions, paprika and champignons, braised in a Franconia Lager beer marinade

[Please click here to see the 15th "Sommer Fest" Karte](#)

### Musik

Alan Walling Biergarten	9/10/2013
Alan Walling - Restaurant	9/11/2013
Matt Tolentio Restaurant	9/12/2013
Manfred&Alan Restaurant Pat Brady Bier Garten	9/13/2013
Svetlana Ivanchenko Restaurant Klein Blasmusik Biergarten	9/14/2013
Alan Walling - Restaurant	9/17/2013
Alan Walling - Restaurant	9/18/2013
Matt Tolentino-Restaurant	9/19/2013
Svetlana Ivanchenko Restaurant Klein Blasmusik BiergartenBlasmusik - Biergarten	9/20/2013
Frohsimm Kapelle	9/21/2013
Alan Walling - Restaurant	9/24/2013

and fresh vegetables to accompany this classic.



**We love to cook for your next Party!**

Echt Bayerischer Schweinsbraten mit Kartoffel Knoedel, Blaukraut und einem Weizenbier.

Join us for your family or business Party at a party friendly price that includes a Bier.

Our September Menu suggestion:

Authentic juicy, lean Bavarian pork roast with the velvety caraway sauce, our favorite potato dumpling, our signature red cabbage, and Sonja's Krautsalat with our imported, freshly baked Bavarian bread. Included with this you can enjoy a 1/2 liter of Franziskaner Dunkel Weissbier all for only \$ 19.75 plus tax.

This could be your party's dinner at a very friendly price. Please call us and schedule your free tour of the Banquet areas or visit our menus on our webpage.



**Stein Club Corner**

**Thursday, September  
12th annual Sommer**

**Spanferkel Dinner**

This popular dinner features a juicy suckling pig roast rubbed with special herbs and spices, it comes with pretzel rolls and Krautsalat, the Bavarian cole slaw. We will match this special

**Order your Birthday  
Cake with us  
online....**



Your choice: Our Schwarzwaelder Kirschtorte or the



[Prinzregententorte, a Bavarian dream of chocolate, or do you like](#)



[our Waldbeerentorte to celebrate your day of honor? - Please click on the cakes to send us your order.](#)

Did you know?

**Free wireless network service** and access to the internet is available in the Bavarian Grill Biergarten.

You can check your emails, while enjoying a great Bavarian Bier and a snack from our Biergarten Menu. Please ask

dinner with two choices of the famous Spaten Dunkel beer \$



29.75 or \$24.75 for Stein Club members.

In September we will have another Stein Club dinner. The September dinner will be Suckling Pig. Reservations will be required to ensure that there will be enough for all that attend. Mark your calendar for September 12th for this GREAT dinner.

Regular Stein Club meetings are scheduled on the second Wednesday night of every **even month**. Regular Stein Club dinners or Bavarian Bier Seminars are scheduled on the second Wednesday night of **every odd month**.

**Bavarian Grill Stein Club**  
Where Bier Lovers meet their friends  
to enjoy real Bavarian Bier in the BGBG



Bamberg and Smokebeer, the Germans call it "Rauchbier", belong together, a liaison which was not without consequences. The greatest of which is the Schlenkerla: the most productive, most visited and most traditional Smokebeer source in Bamberg. It originates in the middle of the old town, directly underneath the mighty cathedral, from a half-timbered house on which the geraniums effusively glow in the summer. Anyone who did not come here and try the strong, unmistakable taste of Original

### Schlenkerla Smokebeer original amongst beers

Bamberg and Smokebeer, the Germans call it "Rauchbier", belong together, a liaison which was not without consequences. The greatest of which is the Schlenkerla: the most productive, most visited and most traditional Smokebeer source in

your friendly team member for instructions - and enjoy the www. And the best part:

**IT'S FREE!**



**Join us for Stein Hour  
in the Biergarten  
this SUMMER!**

Our version of Happy Hour includes the Nuernberger Bratwurst - please click on the picture for the full updated menu.

**Make your  
nextreservations  
online**

Save time and make confirmed reservations online now for all your dining needs. We'll have seasonal specials and more family style menus to help you celebrate with family and friends. You can also bookmark this link for future reservations.

Come Enjoy  
Oktoberfest at the  
Bavarian Grill  
Authentic Bavarian  
food, beer, and fun in  
an authentic Bavarian  
Atmosphere

Schlenkerla Smokebeer, in German: Aecht Schlenkerla Rauchbier, cannot claim to have been to Bamberg.

Schlenkerla has become a magic word for a long time, but many do not know where this word originated. Its roots lie within the Frankish vernacular, in which "schlenkern" is an expression for walking not straight - just like a drunken person does. Allegedly one of the former brewers had a funny way of walking due to an accident, or maybe due to the beer, and so he was called the "Schlenkerla" - the little dangler. The ending -la is the typical diminutive for the Frankish dialect. After a while, the residents of Bamberg also called the tavern Schlenkerla, and even though the sixth generation of brewers now taps the beer, the name has remained. Even in the phone book and the internet you can find the brewery under the name Schlenkerla. Today it stands for the tavern, the brewery and, most importantly, for the Smokebeer.

Smokebeer from Schlenkerla is a dark, aromatic, bottom fermented beer with 13.5 percent original extract, which is equivalent to an alcohol content of 5.1 percent. No doubt: there are stronger beers, but nevertheless, one should not underestimate ... it can make you "schlenker" quite a bit. Its smoky flavor is being achieved by exposing the malt to the intense, aromatic smoke of burning beech-wood logs at the Schlenkerla-maltings. After mixing it with premium-class hops in the brew, it matures in 700 year old cellars, deep down in the hills of Bamberg, into a mellow, magnificent-tasting beer, best drunk directly in "Schlenkerla". An Original amongst the beers, even amongst the Bavarian beers. You can drink it in the "Alte Lokal" at white-scrubbed wooden tables - covering them with a tablecloth would be a sin - underneath an old timbered ceiling, even darker than the beer. You can drink it in the "Klause", a former monastery, built in 1310, or you can drink it in the inner court next to a 500-liter wooden-keg. All this is the Schlenkerla.

The connoisseur drinks it slowly with relish, but steadily and purposefully. He knows, that the second "Seidla" ,half-liter, tastes better than the first, and the third even better than the second. He drinks during the morning pint and during the afternoon break. He drinks it in the evenings, drinks it alone and with company, especially with company, as "Aecht Schlenkerla Rauchbier" makes one talkative and exuberant. It brings together the local with the stranger, as it is common in Franconia to share your table with others.

*Even if the brew tastes somewhat strange at the first swallow, do not stop, because soon you will realize that your thirst will not decrease and your pleasure will visibly increase.*

That is written on the coasters, and the coasters are right!

- "Fass Anstich":  
The Keg Tapping in the outside Biergarten with 15 piece band, raffle and free Bier from our ceremonial keg!
- Enjoy our buffet every Saturday during Oktoberfest from 5 to 9p.m. in the Biergarten
- Every day during Oktoberfest we will be having our "Schnitzel Fest" with 18 different Schnitze and 14 different sides.
- Oktoberfest Bier Test
  - Drink one of each of our Oktoberfest biers and get a Braumeister Schnitzel FREE
  - Our Oktoberfest Biers are:  
Spaten,  
Paulaner,  
Hacker-Pschorr,  
Hofbräu.

**Classic Bavarian Summer  
Dessert  
"Bayerische Rote Grütze"**

Himbeeren, Erdbeeren,  
Heidelbeeren, Brombeeren &  
Schattenmorrellen, Saft von  
Schwarzen Johannisbeeren,  
Rotwein & Schlagsahnehaube

**"Bavarian Berry  
Treasure"**

*Raspberries, Strawberries,  
Blueberries, Blackberries & Black  
Cherries with Black Currant Juice  
and Red Wine, topped with  
whipped cream \$5.50*



Ayinger,  
Erdinger,  
Weihenstephaner and  
Franconia.

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Right-click to  
**format** image

100 x 100 pixels

**Course Header**

Menu items

**More Bavarian Grill Neueste Nachrichten**

[Click here to visit the archives](#)



We like to invite you to experience our authentic Bavarian hospitality! Great Food and wonderful beer make for a relaxed and worry free family time together! Start or continue your family tradition this year at the Bavarian Grill. Sincerely, we wish you a happy week and a "wunderbar" weekend.

*Wir wuenschen ein frohes Wochenende!*

Ein Prosit der Gemuetlichkeit

Juergen and your Bavarian Grill Team  
972 881 0705

We will not share, sell or trade your email adress  
with anyone - ever!

**Save  
20%**

Dear Juergen: Join us for Lunch or Dinner and we will take 20% off your food bill. This offer is valid for every Lunch and for Dinner Tuesday, Wednesday and Thursday only. Not valid with any other promotions and for alcohol, tax or tip. One coupon per check please. Maximum value \$ 20.  
Please print this coupon and bring it with you on your next visit.  
BGNN 08/31/11

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