

## BRUNCH

Served Saturday & Sunday 9:30-2pm

\*If you see a star in front of the item it is or can be prepared or is gluten free!

### Eier/Eggs

Your choice of English muffin, or one of our house baked breads: whole wheat, pumpernickel or gluten free toast (add \$2)+\*

- \*Huevos Rancheros -2 eggs up, two tortillas, black beans, spicy tomato jalapeño sauce, sour cream & guacamole. \$11
- +\*Eggs Benedict-served with baked ham, cumin kale, potato rösti, English muffins and our fluffy hollandaise. \$11
- \*Sausage Scramble-house made turkey sausage, sautéed peppers with potato rösti, and your choice of toast. \$11
- \*Kale Scramble-with kale, prosciutto, goat cheese, Potato rösti and your choice toast. \$11
- \*Veggie Egg or Tofu Scramble-kale, button mushrooms, red peppers, onions, garlic, and your choice toast. \$11
- \*House Cured & Smoked Salmon Hash -with diced potatoes, tomatoes, capers, salmon, red peppers and poached egg \$14

### Pfannkuchen und Mehr

Our pancakes and waffles are all served with our house made syrups, those may include: ginger, hibiscus, lavender

- \*Apple fritters-dunked in beer batter, of gluten free rice better, sprinkled with cinnamon, sugar and served warm \$9
- Kaiserschmarrn-Austrian pancake oven baked with raisins, vanilla, cut into small pieces and caramelized with sugar. \$11
- Apfelschmarrn-Austrian pancake oven baked then cut into small pieces caramelized with sugar and served with warm, tart apple compote. \$11

Speckpfannkuchen- Austrian pancake with bacon, parsley, served with maple syrup. \$11

Chocolate cinnamon french toast-seared in butter; served with your choice of house made syrup. \$11

- \*GF Chocolate cinnamon french toast- seared in butter; served with your choice of syrup \$11
- \*Curry tofu hash- Ota tofu with curried mushrooms, spinach, kale, carrots, leeks, garlic & brewer's yeast. \$11
- \*Organic oatmeal-with warm, tart apple compote, raisins, cooked in milk, soy milk or rice milk \$8

### Waffles

- \*Vegan GF rice flour waffle-served with warm, tart apple compote & house made lavender syrup. \$11
- \*Roasted Gluten Free Yam Waffle-with grated clove, served with House made syrups. \$11
- Buttermilk waffle served with warm, tart apple compote. \$9

### Housegemachte Würste/ House Made Sausages

Served with your choice of sauerkraut or red cabbage

- \*Vegan tofu-carrot, leeks, brown rice, curry, tofu, potato starch \$8
- \*Turkey-ground hormone free turkey, roasted apples, sage, egg whites \$8
- \*Hungarian-ground all natural pork, Grass fed beef, cayenne \$8

### Burger's & Pasta's

Our hormone free burgers are 7oz, served with your choice of cole slaw, French fries, bun or GF Bun add (\$2)

- +\*Turkey burger-hormone free with roasted red peppers, melted mozzarella, and spicy red pepper mayonnaise \$12
- +\*Natural ground beef burger-served with bacon, swiss cheese and horseradish aioli. \$13
- \*Curried tofu burger-carrots, leeks, brown rice served with lettuce, tomato & curry mayonnaise \$11
- Mac 'n' Cheese- spiced cheddar cheese sauce with macaroni baked with bread crumbs and grilled tomatoes \$12
- \*Vegan & Gluten Free Potato Gnocchi- mushrooms, caramelized onions white wine herb butter tomato sauce \$13
- \*Linguini "Carbonara"- non-traditional in a cream & parmesan sauce with house cured pancetta on linguini \$13
- \*Linguini con Funghi- Portobello mushrooms, caramelized red onions, goat cheese, white wine on linguini \$13
- \*Hungarian sausage-with a spicy tomato sauce served over Rigatoni \$14

### Seiten/Sides

- |                                                                       |                                      |                                         |
|-----------------------------------------------------------------------|--------------------------------------|-----------------------------------------|
| +*2 Eggs any style, \$5                                               | *Cole slaw \$4                       | *Kale chips w/ coarse grain mustard \$5 |
| *Potato rösti, \$5                                                    | Potato croquettes \$5                | *Pickled vegetables \$4                 |
| *Ham or Bacon \$5                                                     | Apple, cinnamon compote \$4          | *Sautéed kale with cumin \$4            |
| *Toast- english muffin, house baked GF, whole wheat, pumpernickel \$2 | *Bavarian Braised red cabbage \$4    | *Yam fries \$5*                         |
|                                                                       | *Dark beer battered onion rings \$5* | House brined sauerkraut \$4             |
|                                                                       | Pommes frites \$4                    | GF onion rings \$5                      |

**Kinder und Betrunkene sagen immer die Wahrheit.**

We use local meats and produce whenever possible.

Our Deep fryer is shared. If you have a severe condition we can heat oil separately.

+ Consuming undercooked meats or eggs may increase your risk of food borne illness. Proteins are cooked to order.

## Getränke

Fresh orange juice \$4  
House Apple Juice \$4  
House made Ginger Beer \$5  
House made Ginger Ale \$4  
House-made Rosehip lemonade \$3  
House made Hibiscus or Tamarind tea \$4  
San Pellegrino \$5  
Cranberry \$3  
Hot or Ice Tea \$3  
Coke, 7up, Diet, Tonic \$3  
Milk \$3  
Soy or Rice Milk \$3

## Weiss:

Grab Bag White Wines, one of a kind \$23  
Sauvignon Blanc, Belles Vignes FR 2015 \$26  
Vermentino, Vintjs CA 2015 \$27  
Chardonnay, Napa River, CA 2012 \$26  
Pinot Grigio, Gaetano d'Aquino, IT 2014 \$7/\$23  
Chardonnay Reserve, Arch Terrace, WA, \$9 glass/500ml  
\$20/750ml \$27 cask wine.  
Riesling, Joseph Händler DE 2015 \$27

## Rose:

Rose, Espiral, PT 2015 27

## Rot:

Grab Bag Wine, one of a kind \$23  
Merlot, Zinfandel, Petit Sarah Cocobon Ca, 2014 \$22  
Zinfandel, Old Moon, CA 2013 \$24  
Syrah, Unsung Hero, CA 2014 \$25  
Petit Syrah, Dark Horse, CA 2013 \$26  
Grenache, Syrah, Mourverdere, Pontificis FR 2013 \$27  
Aglanico, Beneventano IT 2012 \$27  
Cotes Du Rhone, Caves du Fournale, FR 2014 \$28  
Barbera d' Asti, IT 2013 \$29  
Pinot Noir, Wooldridge Creek, 2010, OR \$9 glass/  
500ml \$20/750ml \$27 cask wine.  
Tempranillo, Wooldridge Creek, 2011, OR \$9 glass/  
500ml \$20/750ml \$27 cask wine.

## Flashenbier:

- 1) Pinkus Pils, 16.9oz, Germany \$6
- 2) Lindlemans Framboise, 12oz, Belgium \$7
- 3) Stella Artois, 11.2oz, Belgium \$5
- 4) Stiegl Grapefruit Radler, 16.9oz, Austria \$7
- 5) Omission GF Lager 12 oz Portland, Or \$5
- 6) Einbecker Non Alcoholic, 11.2oz, Germany \$5
- 7) Groundbreaker Gluten Free IPA \$6

**Alles hat ein Ende,  
Nur die Würst hat zwei**

## Kaffee

House coffee  
Drip \$ 3  
Hot or ice tea \$3

**Bier auf Wein das lasse sein,  
Wein auf Bier das  
rat Ich Dir.**

## Cocktails

Hansel gets screwed- Ginger Vodka, fresh orange juice  
served over ice \$8  
Mimosa with orange juice \$6  
Stalin's Revenge-House made Ginger Beer, lemongrass  
infused vodka, lime juice, served shaken on the rocks. \$8  
Bloody Mary served with pickled vegetable skewer \$6

## Faßbier/Beer

Beer Taster: select any 4 beers for \$6.5 2 Oz. each

- 1) Spaten Optimator-Doppelbock from München, Classic dark beer, bottom fermented Doppelbock. Full bodied with a deep dark color & rich roasted malt flavor. 1/2ltr. \$6.5
- 2) 10 Barrel Cucumber Crush-A sour ale, aroma of wheat, light fruity cucumbers. 16oz. \$5.5
- 3) Double Mountain IRA-Ruby red color and rich body with the hop flavors of an IPA. Our unique ale yeast strain adds a delicious layer of complexity. One of the first beers we made, and an enduring favorite. 16oz \$5.5
- 4) Boneyard IPA, Bend, OR. It's golden to copper in color with a complex malt profile that will not overshadow the hops. 16oz \$5.5
- 5) Bayreuther Akten Zwickl Kellerbier-Example of a Bavarian Kellerbier. Unfiltered and copper in color. Creamy white head that is caramel and malty in flavor 1/2 ltr. \$6.5
- 6) Avid-A delicious Oregon cider. Tartness of the blackberries is rounded out by the complex characteristics of the elderberries. 16oz \$5.5
- 7) Weihenstephan Weißbier-classic Bavarian Weißbier with a hint of clove, full bodied yet smooth. Brewed in accordance with Reinheitsgebot 16oz \$6.5
- 8) pFriem- Belgian styled Wit beer, orange and spice, light creamy flavor and a refreshing finish. 16oz \$5.
- 9) Bavik- Great color, crisp and clean finish. German Pilsner style beer brewed in Belgium 16oz \$6.5
- 10) Mt Hood Oatmeal Stout - impressions of coffee, chocolate, molasses, hops, sweet malt, and silky-smooth alcohol 16oz \$5.5