

**ABENDESSEN/DINNER**

Served Wednesday through Sunday 5-8:30pm

\*Can be prepared Gluten free or +Vegan

**KALTE VORSPEISEN/COLD APPETIZERS**

\*+Caesar Salad-with croutons & Caesar dressing \$14

\*+Hummus plate with olives, carrots & house baked pita bread \$14

\*Cured Meat plate with Prosciutto & Soppressata, pumpernickel, roots vegetables & house made mustard \$19

**WARME VORSPEISEN/WARM APPETIZERS**

\*+Vegan Black Bean Chili-with carrots, corn, tomatoes, cumin; served w corn tortilla chips \$11

\*+Gluten Free Veggie Tempura-served with a Ginger soy sauce or GF Tamari ginger \$15

\*Gluten Free herbed crepes filled with mushrooms, spinach, ricotta and served with a plum crème fraîche \$15

\*Sautéed Spätzle-with Speck, caramelized onions and melted Swiss cheese \$15

\*+Potato latkes served with house made cinnamon apple pear sauce, Vegan option \$15

Cheddar Cheese Fondue for two served with house baked pumpernickel \$17

**HOUSE MADE SMOKED SAUSAGES**

Served with your choice of sauerkraut or red cabbage

\*+Vegan Tofu-carrots, cauliflower, brown rice, black beans, curry \$11

\*Turkey-ground hormone free turkey, roasted apples, sage, egg whites \$13

Hungarian-All natural ground pork, grass fed beef, paprika, cayenne \$13

**UNSERE BURGERS/OUR BURGERS**

Our Burgers are 7oz, served with your choice of coleslaw or French Fries, GF bun + \$3

\*+Curried Tofu-carrots, cauliflower, kale, brown rice, black beans, curry & curry aioli \$15

\*Turkey burger-Hormone free with melted Swiss and red pepper aioli \$18

\*Grass fed beef burger with bacon, Swiss cheese & horseradish aioli \$18

**HAUPTGERICHTE/MAINCOURSES**

\*Can be ordered vegetarian, gluten free + vegan

+Tofu Vegetable Sautee-with carrots, kale, cauliflower and peanut sauce \$19

Vegan & Gluten Free Potato Gnocchi-mushrooms, caramelized onions, tomato sauce \$24

\*Penne Carbonara- In a cream sauce with Parmesan and bacon \$25

\*+Penne Con Funghi-Mushrooms, caramelized red onions, goat cheese, white wine on penne \$25

\*+Hungarian sausage pasta-with house smoked sausages, spicy tomato sauce over penne \$26

\*Nut free basil pesto-served with grilled chicken, red peppers, in a basil pesto cream sauce over penne \$26

\*+ Two House smoked sausages, select from Hungarian, Vegan or turkey-served with your choice of sauerkraut or Bavarian red cabbage and horseradish mashed potatoes \$27

\*Pork Wiener Schnitzel-done GF by request, served with horseradish mashed potatoes and red cabbage \$28

\*Beef Rouladen-Pounded Beef Top Round, stuffed with bacon, pickle, carrot, in a red wine demi glaze with mustard, served with Bavarian red cabbage and Spätzle \$29

\*Beef Stroganoff-Tender beef simmered with demi-glaze, sour cream, mushrooms, served over spätzle \$29

Fish of The Day \$30

**NACHTISCH/DESSERT**

GF Chocolate Mousse Torte \$11

Apple Fritters or GF/Vegan \$14

4 PC Gluten Free Chocolate Chip Cookies \$8

4 PC GF or Regular Biscotti \$8

4 PC Oatmeal Chocolate Chip \$8

Apple Strudel/w House made ice cream \$11

House made ice cream \$8

Salted Caramel Panna Cotta \$9

**SEITEN/SIDES**

House Baked Pumpernickel \$4

Coleslaw \$5

Croquettes \$7

Beer Battered Onion Rings \$7

GF Onion Rings \$7

House made Sauerkraut or

Bavarian Red Cabbage \$6

Pommes Frites \$7

Horseradish Mashed Potatoes \$6

Pickled Root vegetables \$5

Spicy Kale w/ Cumin \$6

Yam Fries \$8

Der Hunger kommt beim Essen

Nur Bahnhof Verstehen

Das Ist nicht dein Bier!

Du armes Würstchen

Consuming undercooked meats or eggs may increase your risk of food borne illness

For Private events please speak with the management

Proteins cooked to order/ All GF Deep Fried items are cooked in a separate deep fryer

MEIN SENF DAZU GEBEN

GETRÄNKE

- House-Rosehip Lemonade \$4
- Cranberry \$4
- House made Ginger Ale \$4
- House made Ginger Beer \$7
- House Plum Juice \$5
- Fresh orange juice \$5

KAFFEE ODER TEE

- Drip Coffee \$3
- Hot Tea \$3

WEISS/WHITE:

- Sauvignon de Seguin, FR 2016 \$29
- Pinot Grigio, Giardino \$8/\$28
- Napa Cellars Chardonnay, CA 2015 \$32
- Chardonnay, Compton, 2021, OR glass \$12/500 ml \$26/750ml \$35 cask wine
- Riesling, Joseph Händler DE 2021 \$28
- Rose:
- Emma Reichart, Rose, Pinot Noir CA 2021 \$30

ROT/RED:

- Merlot, Purple Moon CA 2017 \$28
- Merlot, Zinfandel, Petit Sarah, Cocobon, CA 2021 \$29
- Zinfandel, Old Moon, CA 2021 \$29
- Shiraz, Saltram AU 2019 \$30
- Petit Syrah, Dark Horse, CA 2013 \$30
- Malbec, La Finca, AR 2021 \$30
- Epicuro, Aglianico, Benevenuto, IT 2012 \$33
- Ravens Wood, CA 2014 \$32
- Tempranillo, Crianza SP 2018 \$35
- Barbera d' Asti, IT 2013 \$34
- Pinot Noir, Coopers Hall, 2021, OR Glass \$12/500ml \$26/750ml \$35 cask wine
- Cabernet, Coopers Hall, 2023, OR glass \$12/500 ml \$26/750ml \$35 cask wine

Flashenbier:

- 1) Lindlemans Framboise, 12oz, Belgium \$8
- 2) Stella Artois, 11.2oz, Belgium \$7
- 3) Stiegl Grapefruit Radler, 16.9oz, Austria \$8
- 4) Clausthaler Non Alcoholic, 11.2oz, Germany \$8
- 5) Caldera Gluten Free IPA \$8
- 8) W

ALLES HAT EIN ENDE,  
NUR DIE WÜRST HAT ZWEI

BIER AUF WEIN DAS LASSE  
SEIN, WEIN AUF BIER DAS RAT

ICH HABE DIE SCHNAUZE VOLL

COCKTAILS

- Aperol Spitz-Aperol, Champagne, on ice \$10
- Hansel gets Screwed- Ginger Vodka, fresh orange juice served over ice \$10
- Mimosa-with orange juice \$8
- Stalin's Revenge-House made Ginger Beer, lemongrass infused vodka, lime juice, served shaken on the rocks. \$10

- Vesper Martini-Gin, vodka, Lillet, served up \$10
- Lavender V Collins-Lavender infused vodka, lemon, lavender syrup \$10
- Bloody Mary-served with pickled vegetable skewer \$8
- Saures Weibchen-Vanilla infused bourbon, lemon, simple syrup, Champagne, Amarena cherry \$10
- HouseMade Limoncello Tody-Limoncello, lemon & ginger syrup \$10

FARBIER/DRAFT BEER

Beer Taster: select any 4 beers for \$8-2 Oz. each

- 1) Zoigelhaus Kolsch- Crisp and lightly fruity, a year round German style ale .16Oz.\$8
- 2) Swift Cider, Jammy blueberry aroma with floral and citrus notes. Balanced semi-sweet 16oz \$8
- 3) Boneyard IPA, Bend, OR.-A Northwest American-Style IPA. The color comes through as a deep gold with orange hues. Fruity and citrusy hop aroma shines, with hints of pine resin. 16oz \$7
- 4) Double Mountain IRA-Ruby red and a rich body with the hop flavors of an IPA. Our unique all year strain adds a layer of complexity. 16oz \$7
- 5) 10 Blood Orange Gose-Refreshing wheat ale, Blood oranges added during fermentation. 16oz. \$8
- 6) Andechs-Doppelbock -Soft roasted notes and a touch of fruit and caramel aroma, made in Bavaria, Germany 16Oz. \$8
- 7) Weihenstephan Weißbier -lassic Bavarian Weißbier , unfiltered and naturally cloudy, full-flavored and uniquely refreshing 16oz \$8
- 8) Weihenstephan Pilsner-The elegant beer connoisseurs who love a light, hoppy bitterness and a refined dry taste.16oz \$8

ICH GLAUB MEIN SCHWEIN PFEIFT

VIELE KÖCHE VERDERBEN DEN BREI