

Dinner

*Can be prepared gluten free!!

Kalte Vorspeisen/Cold Appetizers

- *Caesar Salad- with croutons and Caesar dressing \$10
 - *Mixed Organic Greens- with sliced apples, toasted sunflower seeds and melted cheese crostini \$10
 - *Kale Salad- with toasted, spiced pumpkin seeds, dried cranberries, goat cheese and balsamic olive oil \$10
 - *Salad rolls- Mixed greens, rice noodles, carrots, peppers, cilantro; served with a peanut sauce \$6
 - *Hummus/Baba Ganoush plate with olives, carrots & house baked pita bread \$10
 - *Cured meat & Cheese plate, grilled pumpernickel, pickled root vegetables \$14
- Add Grilled Chicken breast \$6**

Warme Vorspeisen/Hot Appetizers

- *Gluten Free Veggie Tempura- with served with a soy ginger sauce \$7
- *Vegan Black Bean Chili- with cumin, served with corn tortilla chips \$8
- *Gluten Free herbed crepes filled with mushrooms, spinach, ricotta and served with a plum crème fraiche \$10
- Sautéed Spätzle- with house cured speck, sautéed onions and melted Swiss cheese \$10
- Daily Cheese Fondue- served for two, with pumpernickel doused in olive oil and garlic \$13

House made Grilled Sausage

served with your choice of sauerkraut or red cabbage; our sausages are all gluten free.

- *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, paprika, cayenne \$8

Slide Inn Sliders

Served on a warm slider bun, aioli.

- +*Turkey-hormone free served with a spicy red pepper mayonnaise \$3
- +*Grass Fed Ground Beef- with horseradish aioli \$3
- *Vegan Tofu-carrot, leeks, kale, brown rice, curry, tofu, curry mayonnaise \$3

Our Burgers

Our burgers are 7oz, served with your choice of cole slaw or regular fries, bun or ask for GF (\$2)

- +*Turkey Burger- hormone free with roasted red peppers, melted swiss, and spicy red pepper mayonnaise \$12
- +*Grass Fed Ground Beef-served with our own house cured bacon, swiss cheese and horseradish aioli. \$13
- *Curried Tofu-carrots, leeks, kale, brown rice served with lettuce, tomato & curry mayonnaise \$11

Hauptgerichte/Main Courses

*can possibly be ordered vegetarian, gluten free or vegan

- Mac 'n' Cheese- spiced cheddar cheese sauce with macaroni baked with bread crumbs and grilled tomatoes \$13
- *Tofu Vegetable Sauté-with mushrooms, kale, carrots, cumin, chili and lemon with or without peanut sauce \$13
- *Vegan & Gluten Free Potato Gnocchi- mushrooms, caramelized onions in a white wine herb butter tomato sauce \$15
- *Linguini "Carbonara"- non-traditional in a cream & parmesan sauce with house cured pancetta on linguini \$15
- *Linguini con Funghi- Portobello mushrooms, caramelized red onions, goat cheese, white wine on linguini \$17
- *Hungarian sausage-with a spicy tomato sauce served over Rigatoni \$17
- *Nut Free Basil Pesto- served with grilled chicken, sautéed red peppers, in a basil pesto cream sauce over rigatoni \$17
- *Two House-made Sausages-served with sauerkraut or braised red cabbage, and horseradish mashed potatoes \$17
- *House Cured and Smoked Salmon- Served in a lemon cream sauce with capers, tomatoes; over linguini \$18
- *Saffron-Soppressata risotto-with prosciutto, soppressata, grilled tomatoes, kale, parmesan and herbs \$18
- *Pork Wiener Schnitzel- done gluten free by request, served with horseradish mashed potatoes & vegetable \$18
- *Prosciutto-Wrapped Chicken Breast-stuffed with mozzarella, sour cherries; served in a sour cherry wine sauce, potato croquettes \$19
- *Beef Rouladen- Pounded Beef Top Round stuffed with bacon, pickle and carrot, braised in a red wine demi glaze, served with spätzle and Bavarian red cabbage \$22
- +*Grilled New York Steak- sliced and served with a coarse grain mustard demi glaze, horseradish mashed potatoes, veg \$22

Seiten/Sides

- | | | |
|--|---------------------------------|-----------------------------------|
| House-Baked Pumpernickel \$4 | *House-fermented sauerkraut \$5 | *Spicy kale with Ground Cumin \$5 |
| *Cole Slaw \$4 | *Pommes Frites \$5 | *Yam Fries \$5 |
| Potato Croquettes \$4 | *Pickled Vegetables \$4 | *Horseradish Mashed Potatoes \$5 |
| *Dark Beer-battered or Gluten Free Onion Rings \$5 | *Kale chips \$5 | Bavarian Braised Red Cabbage \$5 |

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.

. How about a Natural Herbal Digestive? Underberg, Switzerland \$3.

Wein/Wine

Weiss/White:

- Grab Bag White Wines, one of a kind \$23
White Blend, Wish Flower, CA 2016 \$25
Sauvignon Blanc, Belles Vignes FR 2015 \$26
Sauvignon de Seguin, FR 2016 \$27
Vermentino, Vintjs CA 2015 \$27
Pinot Grigio, Gaetano d'Aquino, IT 2014 \$7/\$24
Chardonnay, Napa River, CA 2014 \$26
Chardonnay, Arch Terrace, Walla Walla, WA
glass\$9/500 ml \$20/750ml \$27 cask wine
Riesling, Joseph Händler DE 2015 \$27
Prosecco Brut/Rose, Mashino IT 187 ML. \$9

Rose:

Rose, La Ferme Julien, FR 2016 \$27

Rot/Red:

- Grab Bag Red Wines, one of a kind \$23
Merlot, Zinfandel, Petit Sarah, Cocobon, CA 2014 \$24
Shiraz, Unsung Hero, ZA 2014 \$26
Zinfandel, Old Moon, CA 2013 \$24
Petit Syrah, Dark Horse, CA 2013 \$26
Malbec, La Finca, AR 2015 \$27
Aglanico, Benevenuto, IT 2012 \$27
Cabernet Sauvignon, Ravens Wood, CA 2014 \$28
Grenache, Syrah, Mourvedere, Pontificis, FR 2013 \$27
Cotes Du Rhone, Caves du Fournalet, FR 2014 \$28
Barbera d' Asti, IT 2013 \$29
Pinot Noir, Wooldridge Creek, 2010, OR glass\$9/500 ml
\$20/750ml \$27 cask wine
Tempranillo, Wooldridge Creek, 2011, OR
glass\$9/500 ml \$20/750ml \$27 cask wine

Cocktails

Hansel gets screwed—Ginger infused Vodka, fresh squeezed orange juice served over ice \$8

Säures Weibchen —Vanilla infused bourbon, fresh lemon juice, simple syrup, Champagne & Amarena cherry on ice \$8

Vesper Martini— Gin, Vodka and Lillet, served up with a lemon twist \$8

Lavender v Collins—Lavender infused vodka, fresh lemon, simple syrup & soda \$8

House Made Limoncello Toddy —Hot Toddy with house made Limoncello, ginger syrup \$8

Stalin's Revenge—House made Ginger Beer, lemongrass infused vodka, lime juice, served shaken on the rocks. \$8

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**Der Hunger kommt
beim Essen**

Bier/Beer

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

FaßBier/Draft Beer

- 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 Sour 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. 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 \$5.5
- 5) Bayreuther Akten Zwickl Kellerbier—Example of a Bavarian Kellerbier. Unfiltered, 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 \$5.5
- 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

Flashen Bier - Bottle Beer:

- 1) Pinkus Pils, 16.9oz, Germany \$7
- 2) Lindlemans Framboise, 12oz, Belgium \$8
- 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) Ground Breaker Gluten Free IPA \$6

Getränke /Beverages

- House made Ginger Beer \$6
House made Ginger Ale \$4
House-made Rosehip lemonade \$3
House made Hibiscus or Tamarind tea \$4
Fresh Squeezed Orange juice \$4
San Pelligrino Aranciata \$3.5
San Pellegrino water \$5
Cranberry \$4
Hot or Ice Tea \$3,
Coke, Sprite, Diet, Tonic \$3

Coffee

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

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