

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

FABIER/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