

Breakfast

Served Wednesday-Sunday 9:30-2pm

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

Most everything you consume here is made on site from scratch please ask if you are curious!

Eier/Eggs

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

*The Basics - 2 eggs any style, 2 slices Bacon, Potato rösti, toast \$14

*Eggs Benedict-served with baked ham, cumin kale, potato rösti, house baked white bread and our fluffy hollandaise. \$17

*Sausage Scramble-house made turkey sausage, sautéed peppers with potato rösti, your choice of toast. \$15

*Soppressata scramble, roasted rosemary tomatoes, mozzarella with potato rösti, your choice of toast \$16

*Kale Scramble-with kale, prosciutto, goat cheese, Potato rösti, your choice toast. \$15

*Veggie Egg or Tofu Scramble-Cauliflower, kale, button mushrooms, red peppers, onions, garlic, your choice toast. \$15

*House Cured & Smoked Salmon Hash, with diced potatoes, tomatoes, capers, salmon, peppers and poached egg \$19

Pfannkuchen und Mehr (Add \$3 for gluten free Austrian pancakes)

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

*3 PC Apple fritters-dunked in beer batter, or gluten free rice batter, sprinkled with cinnamon, sugar and served warm \$14

*Kaiserschmarrn-Austrian pancake oven baked with raisins, vanilla, cut into small pieces and caramelized with sugar. \$15

*Apfelschmarrn-Austrian pancake oven baked then cut into small pieces caramelized with sugar and served with a warm, apple cinnamon compote. \$15

*Speckpfannkuchen- Austrian pancake with bacon, parsley, served your choice of syrup. \$15

Chocolate cinnamon french toast-seared in butter; served with your choice of house made syrup. \$14

*GF Chocolate cinnamon french toast- seared in butter; served with your choice of syrup \$15

*Vegan & Gluten free Banana Bread French Toast \$15

*Curry tofu hash- Ota tofu with curried mushrooms, cauliflower, kale, carrots, garlic & nutritional yeast. \$14

Organic oatmeal-with warm, Apple cinnamon compote, raisins, cooked in milk, or alternative \$10

*Potato Latkes served with house made cinnamon apple pear sauce, GF or vegan by request \$14

Waffles

*Vegan GF rice flour waffle-served with warm, tart apple compote & your choice of syrup. \$13

*Roasted Gluten Free Yam Waffle-with grated clove, served with House made syrups. \$13

Buttermilk waffle served with warm, tart apple compote. \$10

Housegemachte Würste/ House Made Smoked Sausages

Served with your choice of sauerkraut or red cabbage

*Vegan tofu-carrot, leeks, brown rice, curry, tofu, potato starch \$10

*Turkey- ground hormone free turkey, roasted apples, sage, egg whites \$11

Hungarian-ground all natural pork, Grass fed beef, cayenne \$11

Burger's & Pasta's

Our hormone free burgers are 7oz, served with your choice of coleslaw, French fries, bun or GF Bun add (\$3)

+*Turkey burger-hormone free with roasted red peppers, melted mozzarella, and spicy red pepper mayonnaise \$18

+*Natural ground beef burger-served with bacon, Swiss cheese and horseradish aioli. \$18

*Curried tofu burger-carrots, leeks, brown rice served with lettuce, tomato & curry mayonnaise \$15

*Vegan & Gluten Free Potato Gnocchi- mushrooms, caramelized onions, herb tomato sauce \$18

*Penne "Carbonara"- Cream & parmesan sauce with bacon served on Penne \$19

*Penne con Funghi- Mushrooms, caramelized red onions, goat cheese, white wine on Penne \$19

*Hungarian sausage-with a spicy tomato sauce served over Penne \$19

Seiten/Sides

+*2 Eggs any style, \$6

*Potato rösti, \$5

*Ham or Bacon \$6

House baked Breads:

white, whole wheat, or

pumpnickel \$2

Apple Cinnamon Compote \$5

Potato croquettes \$6

*Bavarian Braised red cabbage \$6

Dark beer battered onion rings \$7

*Pommes frites \$6

GF onion rings \$7

Coleslaw \$5

*Pickled Root vegetables \$5

*Sautéed kale with cumin \$5

*Yam fries \$7

House brined sauerkraut \$6

House baked (2 slices) GF \$3

Nur Bahnhof Verstehen

Kinder und Betrunkene sagen
immer die Wahrheit.

Das Ist Mir Wurst

Wein/Wine

Weiss/White:

Sauvignon Blanc, Claire Patelin FR 2021 \$29

Sauvignon de Seguin, FR 2016 \$29

Pinot Grigio, Giardino \$8/\$28

Napa Cellars Chardonnay, CA 2015 \$32

Chardonnay, Compton, 2021, OR

glass \$11/500 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

Cabernet Grenache, Syrah, Mourvedre,

Pontificus 2020 \$35

Ravens Wood, CA 2014 \$32

Cotes Du Rhone, Caves du Fournalet, FR 2020 \$32

Tempranillo, Crianza SP 2018 \$35

Barbera d' Asti, IT 2013 \$34

Pinot Noir, Coopers Hall, 2021, OR

Glass \$11/500ml \$26/750ml \$35 cask wine

Cabernet, Powers, 2019, OR

glass \$11/500 ml \$26/750ml \$35 cask wine

Cocktails

Aperol Spritz- Aperol, Champagne, soda \$10

Mimosa- Prosecco, fresh squeezed OJ \$8

Bloody Mary- Vodka, tomato juice \$8

Hansel Gets Screwed- Ginger Vodka,
house fresh squeezed orange juice, ginger
syrup \$10

Säures Weibchen -Vanilla infused bourbon, fresh
lemon juice, simple syrup, Champagne & Amarena
cherry on ice \$10

Vesper Martini- Gin, Vodka and Lillet, served up
with a lemon twist \$10

Lavender v Collins-Lavender infused vodka, fresh
lemon, simple syrup & soda \$10

House Made Limoncello Toddy -Hot Toddy with
house made Limoncello, lemon, ginger syrup \$10

Stalin's Revenge-House made Ginger Beer,
lemongrass infused vodka, lime juice, served
shaken on the rocks. \$10

Liebe Geht durch den Magen

Ich Habe Die Schnauze Voll

Bier/Beer

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

FaßBier/Draft Beer

1) Zoigelhaus Kolsch- Crisp and lightly fruity, a year
round German style ale .140z.\$8

2) Avid-A delicious Oregon cider. Tartness of the blackberries
is rounded out by the complex characteristics
of the elderberries. 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 -classic Bavarian Weißbier,
unfiltered and naturally cloudy, full-flavored and uniquely
refreshing 14oz \$8

8) Weihenstephan Pilsner-The elegant beer connoisseurs who
love a light, hoppy bitterness and a refined dry taste.16oz \$8

Flashen Bier - Bottle Beer:

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, 12oz, Germany\$8

5) Hophoria Gluten Free IPA \$8

Meinen Senf dazu Geben

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

Ich Glaub Mein Schwein Pfeift

Getränke /Beverages

House fermented Ginger Beer \$7

House made Ginger Ale \$4

House-made Rosehip

lemonade \$4

Fresh squeezed orange juice \$5

San Pellegrino water \$4

Cranberry \$4

Hot or Ice Tea \$3,

Coke, Sprite, Diet, Tonic \$3

House made Apple Juice \$4

Kaffee

House coffee

Drip \$ 3

Hot or ice tea \$3

Viele Köche verderben den Brei

Ich Glaub Ich Spinne

Abendessen/Dinner

*Can be prepared Gluten free

Kalte Vorspeisen/Cold Appetizers

*Caesar Salad-with croutons & Caesar dressing \$13

*Hummus plate with olives, carrots & house baked pita bread \$13

*Cured Meat plate with Prosciutto & Soppressata, pumpernickel, roots vegetables & house made mustard \$18

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 fraiche \$15

Sautéed Spätzle-with Speck, caramelized onions and melted Swiss cheese \$13

*Potato latkes served with house made cinnamon apple pear sauce, Vegan option \$14

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 \$12

Hungarian-All natural ground pork, grass fed beef, paprika, cayenne \$12

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 or 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 \$25

*Nut free basil pesto-served with grilled chicken, red peppers, in a basil pesto cream sauce over penne \$25

Two House smoked sausages, select from Hungarian, Vegan or turkey-served with your choice of sauerkraut or Bavarian red cabbage and horseradish mashed potatoes \$26*

Pork Wiener Schnitzel-done Gf by request, served with horseradish mashed potatoes and red cabbage \$27

*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 \$28

*Beef Stroganoff-Tender beef simmered with demi-glaze, sour cream, mushrooms, served over spätzle \$28

Fish of The Day \$29

Nachtisch/Dessert

GF Chocolate Mousse Torte \$11

Apple Fritters or GF/Vegan \$14

4 PC Gluten Free Chocolate Chip Cookies \$7

4 PC GF or Regular Biscotti \$8

4 PC Vegan/GF Keto Cookies \$7

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

Potato Croquettes \$6

Beer Battered Onion Rings \$7

GF Onion Rings \$7

sauerkraut or red cabbage \$6

Pommes Frites \$6

Pickled Vegetables \$5

Spicy Kale w/Cumin \$5

Yam Fries \$7

Horseradish Mashed Potatoes \$5

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

Der Hunger kommt beim Essen

Du armes Würstchen

Das ist nicht dein Bier!

Nur Bahnhof Verstehen

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Lavender v Collins-Lavender infused vodka, fresh lemon, simple syrup & soda \$10

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Kaffee

House coffee

Drip \$ 3

Hot or ice tea \$3

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