

FRÜHSTÜCK/BRUNCH

Served Wednesday through Sunday 9:30-2pm

*indicates it can be GF, + indicates that the dish contains egg

EIER/EGGS

Your choice of 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, English muffins and our fluffy hollandaise. \$18

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

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

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

+*House Cured & Smoked Salmon Hash -with diced potatoes, tomatoes, capers, salmon, red peppers and poached egg \$20

PFANNKUCHEN UND MEHR

(Oven baked pancakes take around 30 minutes)

Our pancakes and waffles are served with house made syrups, choice of salted caramel, hibiscus, lavender & coffee

+*Apple fritters-dunked in beer batter, or GF/V rice better, sprinkled with cinnamon, sugar and served warm \$15

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

+*Zwetschgenschmarrn-Austrian pancake oven baked, cut into small pieces caramelized w sugar, served w tart plum compote \$15

+*Speckpfannkuchen- Austrian pancake oven baked with bacon, parsley, served with house made syrup. \$15

+Chocolate cinnamon french toast-seared in butter; served with your choice of house made syrup. \$15

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

*Vegan & GF Banana bread French toast with coconut and chocolate chips \$15

*Curry tofu hash- Ota tofu with curried mushrooms, kale, carrots, Cauliflower, garlic & brewer's yeast. \$15

*Organic oatmeal-with warm, tart plum compote, raisins, cooked in milk, or alternative \$10

WAFFLES

*Vegan GF rice flour waffle-served with warm, tart apple compote & house made lavender 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

HAUSEGEMACHTE WÜRSTE/ HOUSE MADE SMOKED SAUSAGES

Served with your choice of sauerkraut or red cabbage

*Vegan tofu-carrot, leeks, brown rice, curry, tofu, potato starch \$11

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

Hungarian-ground all natural pork, Grass fed beef, cayenne \$13

BURGER'S & PASTA'S

Served with your choice of cole slaw, FF, +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 onion, tomato & curry mayonnaise \$15

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

*Penne "Carbonara"- non-traditional in a cream & parmesan sauce with house cured pancetta on Penne \$18

*Penne con Funghi- Portobello mushrooms, caramelized red onions, goat cheese, white wine on Penne \$18

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

SEITEN/SIDES

+*2 Eggs any style, \$6

*Potato rösti, \$6

*Ham or Bacon \$7

House baked breads: GF \$3, White

Whole Wheat, Pumpernickel \$2

House made Hungarian sausage or
GF Turkey \$8

*Cole slaw \$5

Potato croquettes \$6

*Plum, cinnamon compote \$6

*Bavarian Braised red cabbage \$6

*Dark beer battered onion rings \$7

*Pommes frites \$7

*Pickled vegetables \$5

Sautéed kale with cumin \$6

*Yam fries \$7

House brined sauerkraut \$6

GF onion rings \$7

Vegan curried sausage \$7

**NUR BAHNHOF
VERSTEHEN**

**KINDER UND BETRUNKENE SAGEN IMMER DIE
WAHRHEIT**

**DAS IST MIR
WURST**

For private events please speak with the management.

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

Proteins are 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,
Aglanico, 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

**ALLES HAT EIN ENDE,
NUR DIE WÜRST HAT ZWEI**

**BIER AUF WEIN DAS LASSE SEIN,
WEIN AUF BIER DAS RAT ICH DIR.**

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

FAßBIER/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