

ABENDESSEN/DINNER

*Can be prepared Gluten free

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

WÄRME VORSPEISEN/WARM APPETIZERS

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

*Gluten Free Veggie Tempura-served with a ginger soy sauce \$15

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

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

*Potato latkes served with house made cinnamon apple sauce \$15

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

HAUSGEMACHTE WURSTE/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/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 mayo \$15

+*Turkey burger-Hormone free with melted Swiss and curry mayo \$18 +

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

HAUPTGERICHTE/MAINCOURSES

*Can be possibly ordered vegetarian, gluten free or vegan, please ask

*Tofu Vegetable Sautée-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 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 \$27

+*Pork Wiener Schnitzel- 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

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

NACHTISCH/DESSERT

Flourless Chocolate Mousse Torte \$11

Apple Fritters or GF/Vegan \$14

4 PC GF or Regular Biscotti \$8

4 PC GF Chocolate Chip Cookies \$8

4 PC Vegan Chocolate Chip Cookies \$7

Apple Strudel/w House Made Ice Cream \$11

House Made Ice Cream \$8

Salted Caramel Panna Cotta \$8

SEITEN/SIDES

House Baked Pumpernickel \$4

Coleslaw \$5

Croquettes \$6

Dark Beer Battered Onion Rings \$7

GF Onion Rings \$7

House made Sauerkraut

or Red Cabbage \$6

Pommes Frites \$7

Horseradish Mashed Potatoes \$6

Pickled Vegetables \$5

Spicy Kale w/Cumin \$6

Yam Fries \$7

KINDER UND BETRUNKENE SAGEN IMMER DIE WAHRHEIT

DAS IST NIGHT DEIN BIER

MEIN SENF DAZU GEBEN

GETRÄNKE

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

KAFFEE ODER TEE

Drip Coffee \$3
Hot Tea \$3

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,
Beneventano, IT 2012 \$33
Cabernet Grenache, Syrah, Mourvedre, Pontificus 2020 \$35
Ravens Wood, CA 2014 \$32
Cotes Du Rhone, Caves du Founalet, FR 2020 \$32
Tempranillo, Crianza SP 2018 \$35
Barbera d' Asti, IT 2013 \$34
Pinot Noir, Coopers Hall, 2023, OR
Glass \$11/500ml \$26/750ml \$35 cask wine
Cabernet, Coopers Hall, 2023, OR
glass \$11/500 ml \$26/750ml \$35 cask wine

Flashenbier:

- 1) Lindlemans Framboise, 12oz, Belgium \$8
- 2) Stella Artois, 11.2oz, Belgium \$6
- 3) Stiegl Grapefruit Radler, 16.9oz, Austria \$7
- 4) Einbecker Non Alcoholic, 11.2oz, Germany \$5
- 5) Groundbreaker Gluten Free IPA \$6

**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

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

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

FABBIER/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

ZU VIELE KÖCHE VERDERBEN DEN BREI