

## 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, A 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  
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

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

ICH GLAUB MEIN SCHWEIN PFEIFT

ZU VIELE KÖCHE VERDERBEN DEN BREI

ALLES HAT EIN ENDE,  
NUR DIE WÜRST HAT ZWEI