Speisekarte

Vorspeisen

Broteteller **$4.00**
Three varieties of delicious German breads

Brez'n **$4.00**
Pretzels just like in Germany!
Served with traditional Bavarian mustards

Kartoffelpfannkuchen **$6.50**
Homemade potatoes pancakes pan fried and served with our very own applesauce

Obatzda **$7.50**
Traditional Alpine cheese spread made from Camembert and Caraway seed. Served with choice of hearty German bread or pretzels

Käse und Wurst Platte **$10.00**
All your German favorites! Three different cheeses accompany Germany's famous deli meats. Served with whole wheat bread and mustard

Suppen und Salat

Kartoffelsuppe **$4.50**
Traditional Bavarian Potato Cream Soup

Salat mit Käse und Jagdwurst **$6.00**
A mix of romaine lettuce served with traditional German cheese and sausage topped with our famous house yogurt dill dressing

Kleiner gemischte Salat **$3.50**
Romaine and baby romaine mixed salad dressed with house vinaigrette

Schnitzel Salat **$11.75**
A chicken cutlet breaded and pan fried tops a bed of leafy romaine and served with a yogurt dill dressing.

Kleine Gerichte

Leberkäse **$10.00**
German style meatloaf. Served with small green salad and mustard.
Add a fried egg for a traditional spin. **$1.00**

Spätzle mit Käse **$9.25**
Traditional German dumplings, tossed with a three cheese sauce, diced ham, onions and herbs

Zwiebelrost Brot **$12.75**
Thinly sliced rib roast sandwich with sautéed onions and dark beer sauce on a hearty whole wheat bread. Served with small green salad and French fries

Forelle Kuchen **$12.25**
House smoked trout cakes, pan-fried and served with a small green salad and French fries

Flammkuchen **$8.50**
Ask your server about today's delicious flat bread toppings

Wurst

All sausages are served with sauerkraut
Make it a meal- add bun or pretzel and fries or potato salad for an additional cost

Bratwurst, Germany's most famous of Sausages

Frankfurter, The original "hot dog"

Spicy Krakauer, Germans can do hot too!

Weisswurst, a veal specialty of Bavaria.

Knackwurst, beef sausage with a snap

$4.00
$7.00 meal

Hauptgerichte

Schnitzel Wiener art **$13.75**
Breaded and pan fried pork cutlet. Served with lingonberry jam, and a warm red cabbage

Gemüse Strudel **$15.75**
A savory seasonal vegetable blend wrapped in flaky strudel dough and served with a cheese sauce

Zwiebelrost **$18.75**
Rib roast smothered with sautéed onions. Served with roasted potatoes, beer sauce and seasonal vegetables

Rindersteak **$16.25**
Grilled Ribeye steak. Served with spätzle, beer sauce and seasonal vegetables

Schweinehaxe (after 5:00 only) **$19.50**
Biergarten style Pork Knuckle served with knodel dumplings, beer sauce and a side of white cabbage salad. Come early we run out!

Schweinebraten **$18.00**
Pork Roast served with knodel dumplings, beer sauce and a side of white cabbage.

Sauerbraten **$18.25**
Beef roast marinated in a sweet and sour sauce then braised until tender. Served with semmelknodel and seasonal vegetables

Grillplatte **$19.25**
Steak, Chicken and Bratwurst all grilled. Served with mushroom sauce, spätzle and seasonal vegetables

Gebratene Forelle **$18.25**
Pan fried fish served with roasted potatoes, seasonal vegetables and beer sauce

Grill Hähnchen **$17.75**
Roasted chicken with spätzle, mushroom sauce and seasonal vegetables

Beilage

Rotkohl- Warm Red Cabbage **$3.00**

Krautsalat- White Cabbage Salad **$2.50**

Pommes Frites- Fries **$2.75**

Spaetzle **$3.00**

Seasonal Vegetables **$3.50**

Roasted Potatoes **$3.50**

Sprechen Sie Deutsch?

Reading a German Menu:

- **Vorspeisen**- (*vor spy zen)* Appetizers
- **Suppen und Salat**- (*zoopin oond tsal at)* Soup and Salad
- **Kleine Gerichte**- (*kline ah guh rickt)* Small Meals, usually best for smaller appetites and lunch
- **Wurst**- (*verst)* Sausage
- **Hauptgerichte**- (*howpt guh rickt)* Main meal, entrée. Our dinner size plates
- **Beilage**- (*by lag ah)* Side dishes
- **Obatzda**- (*oh bahtz duh)* An alpine cheese spread, usually eaten as a snack or light lunch
- **Leberkas**- (*lay bur case)* Neither liver or cheese, a German cured meatloaf. Pink in color and not your traditional flavored meatloaf.
- **Flammkuchen**- (*flam koo ken)* German style thin crust pizza, with varying toppings.
- **Spatzle**- (*schpetz la)* A pea sized egg noodle, boiled and then tossed with butter.
- **Zwiebelrost**- (*zwee bull roast)* Zwiebel (onion) smothered roasted beef
- **Bratwurst**- (*braht vurst)* An all pork sausage, traditionally grilled– a German classic
- **Krakauer**- (*krah cower)* A spicy andouille style pork sausage
- **Weisswurst**- (*vice vurst)* "White" sausage made from veal and pork, custard like texture.
- **Knackwurst**- (*knock vurst)* A thick juicy beef sausage
- **Frankfurter**- (frank furt er) A beef and pork sausage, the original foot long
- **Schnitzel**- (*sch knit zull)* Traditionally an Austrian dish made from scalloped veal cutlets that are breaded and pan fried, popularized in Germany with pork.
- **Schweine**- (*sch vine ah)* Pig/Pork, schweinehaxe is a pork hind shank and schweinebraten a roasted pork.
- **Knodel**- (*kuh know dull)* A large boiled potato dumpling
- **Kaisserschmarrn**- (*kye zer schmarn)* "Emporer's mish mash" a royal treat of chopped up caramelized crepes.
- **Apfel**- (*app full)* Apple. As in apple strudel (apple filling wrapped in a pastry dough) and apple kucherl, apple rings battered and fried.
- **Brot**- (*brote)* Bread
- **Schokoladekuchen**- (*show co lawd koo ken)* Chocolate Cake, but more importantly the famous "German Chocolate Cake"
- **Schwarzwälder Kirschtorte**- (*schvarts vahlder kirsh tort)* Black Forest Cherry Torte, a heavily brandied chocolate cake with cherry and whipped cream filling.