

German Fare

* *Vegetarian Option. Speak to your server about dietary restrictions/allergies.*

SMALL & SHARED BITES

* BRETZEL / \$5

House made soft pretzel served with beer mustard.
Add beer cheese or obatzda ... \$2

SAUSAGE PLATE / \$9

A trio of sliced smoked sausage from Swan Market, assorted sliced cheese and brown bread. Served with one scoop of Obatzda.

* OBATZDA PLATE / \$8

A Bavarian cheese delicacy; aged soft Camembert, cream cheese and butter blended with finely minced onions, roasted garlic, paprika & porter. 2 scoops served with sliced sourdough bread.

CHARCUTERIE BOARD / \$19

Spread of assorted sliced sausage, Black Forest ham, obatzda, three cheeses (chefs choice), rye bread, olives, marinated artichokes & pickles.

* SALAD / \$8

Mixed greens with apples, carrots, tomato and mushrooms.

FLAMMKUCHEN

French-German Flatbreads

CLASSIC / \$14

Crème fraîche, thinly sliced onions and bacon.

* VEGETARIAN / \$15

Crème fraîche, thinly sliced onions, mushrooms, arugula and tomatoes.

ROTHENBURG / \$16

Crème fraîche, Jarlsberg cheese, caramelized onions, black forest ham, baby arugula and balsamic drizzle.

SIDES

Crisped Potato Salad	\$3
Red Apple Cabbage	\$3
Side Salad	\$3
Sauerkraut	\$3
Swabian Käsespätzle	\$6

EXTRAS

Jäger Mushroom Sauce	\$2
Beer Cheese	\$2
Obatzda	\$2

FROM THE GRILL

Served on a roll with choice of side.

BLACK FOREST SANDWICH / \$12

Black forest ham, jarlsberg cheese, crispy fried onions served on a pretzel bun with a side of beer cheese.

KAISERFLEISCH SANDWICH / \$13

Finely ground pork, bacon and onions blended with pieces of ham and baked in a loaf served on a ciabatta roll.

SMOKED BRATWURST / \$12

Fresh from Swan Market, served hot on a roll with topped with your choice of peppers and onions and/or sauerkraut. Choice of mustard; house brown, sweet, or hot.

CHICKEN SAUSAGE / \$12

Grilled chicken sausage on a roll, topped with your choice of peppers and onions and/or sauerkraut. Choice of mustard; house brown, sweet, or hot.

NÜRNBERG SAUSAGES / \$13

A popular street food in Nurnberg. Three petite brats served on a warm crunchy roll, with hot mustard on the side.

ENTREES

* SWABIAN KÄSESPÄTZLE / \$12

Baked homemade spätzle layered with cheese and caramelized onions, topped with butter and bread crumbs.

* JÄGER KÄSESPÄTZLE / \$14

Baked homemade spätzle layered with cheese, caramelized onions, topped with butter, bread crumbs, crispy fried onions and jäger mushroom sauce.

KAISERFLEISCH / \$15

Finely ground pork, bacon and onions blended with pieces of ham and baked in a loaf. Choice of two sides.

CURRYWURST / \$10

Grilled knockwurst topped with our house made curry sauce and served with ciabatta.

SCHNITZEL / \$17

Pork cutlet served with Swabian potato salad and red apple cabbage. Ask your server about substitutions.

DESSERT

* CHEESECAKE / \$7

Vanilla cheesecake with choice of blueberry or cherry topping.

Beer Menu

Flights - Four 5oz. Pours

1. DARK TREASURE

Dunkles Hefeweizen (5.3%) ... 16oz. \$7 / 5oz. \$2.50

Hazy, dark copper with a fine foam; aroma of banana, clove and dark bread with a suggestion of dark chocolate; smooth wheat flavor with clove balanced with fresh dark bread; malty finish with cocoa-like dryness.

2. TRAVELERS RIDDLE

Grätzer (3.9%) ... 16oz. \$7 / 5oz. \$2.50

Lightly smoked wheat beer (known in Northern Germany as a Grätzer, or in Poland as a Grodziskie); hazy with fine white foam; aroma of yeast with a hint of wood smoke and oranges; woody, smoky flavor with moderate bitterness; effervescent carbonation for a light mouthfeel.

3. IRON HEARTH

Rauchbier (5.2%) ... 16oz. \$7 / 5oz. \$2.50

A clear copper color with ample white foam; the aroma hints of a distant campfire; flavor has a gentle wood smoke quality with just enough soft bitterness to dry out the finish.

4. FOR ELISE

Vienna Lager (5.2%) ... 16oz. \$7 / 5oz. \$2.50

A clear, light copper color with fine beige foam; aroma of toasted bread and caramel; lightly toasted malt flavor backed up by a gentle hop bitterness; the dry malt finish begs for another sip.

5. SNOWED IN

Winter Warmer (8.4%) ... 10oz. \$8 / 5oz. \$4.50

Brewed with sweet cherries, cinnamon and vanilla bean; aroma of fresh bread dough, toffee and cherries; the first sip is a burst of sweet cinnamon, followed by spicy caramel cherries, with a sweet and comforting finish.

6. TROIS MOINES

Belgian Tripel (10.0%) ... 10oz. \$8 / 5oz. \$4.50

Clear gold with a bright white foam; aroma of clove, cinnamon and pear; effervescent bubbles bring out the moderate bitterness and light fruit flavor; dry and warming finish.

7. SPINNING GOLD

Munich Helles (5.2%) ... 16oz. \$7 / 5oz. \$2.50

A delicate bready malt aroma; a light straw color with a white foamy head; subtle flavors of hay and fresh bread with a moderate hop bitterness.

8. FROSTBITE

Seasonal Sour Ale (2.8%) ... \$16oz. \$7 / 5oz. \$2.50

Made with cranberries and oranges, this beer resembles pink lemonade with a fine-bubble foam reminiscent of strawberry sherbet; the tart aroma is followed by a bracingly sour flavor of cranberries and lemons, with a sweet and tart finish.

9. GALLOWGLASS

Irish Red Ale (5.6%) ... 16oz. \$7 / 5oz. \$2.50

Brilliant red with beautiful clarity; aroma of light grains with notes of toffee and caramel; flavor is malty and toasty, finishes dry with light bitterness.

10. RAVEN'S RING

Schwarzbier (4.9%) ... 16oz. \$7 / 5oz. \$2.50

Black with ruby highlights; dense beige foam; aroma of toasted dark bread with subtle coffee notes; rich dry malt flavor with a surprisingly light body; flavor is roasty and toasty.

11. BRICKLEBOCK

Dunkles Bock (6.8%) ... 16oz. \$7 / 5oz. \$2.50

Dark copper with a fine, tan head; caramel and toasty aroma; up front malt flavors of dark fruit and toast with a light touch of toffee; low bitterness.

12. SWEET CONVERSATIONS

Sweet Stout (5.7%) ... 16oz. \$7 / 5oz. \$2.50

A sweet stout with NYS tart cherries, vanilla beans and chocolate; aroma of chocolate and coffee with subtle notes of fruit and cream; full bodied with residual sweetness, balanced by a moderate clean bitterness.