

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 (chef's choice), rye bread, olives, marinated artichokes & pickles.

* SALAD / \$8

Mixed greens with apples, carrots, tomato and mushrooms.

FLAMMKUCHEN

French-German Flatbreads

CLASSIC / \$14

Crème fraiche, thinly sliced onions and bacon.

* VEGETARIAN / \$15

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

ROTHENBURG / \$16

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

SIDES

Crisped Potato Salad	\$3
Swabian 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. (+\$3 for Käsespätzle)

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, Swabian Käsespätzle +\$3.

CURRYWURST / \$10

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

SCHNITZEL / \$17

Pork cutlet served with choice of two sides. Swabian Käsespätzle +\$3.

DESSERT

* CHEESECAKE / \$7

Vanilla cheesecake with choice of blueberry or cherry topping.

Beer Menu

Flights - Four 5oz. Pours

1. DEVIL'S TREASURE

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

In the German tradition, this beer has gone through a single decoction mash process and ferulic acid rest; subtle aroma of spice and banana; straw color with light haze; a balance of yeast and clove flavors, finishes with residual spicy notes.

2. MY GAL SAL

Dry Hopped Cream Ale (5.2%)... \$16oz. \$7 / 5oz. \$2.50

Clear straw color with a dense white foam cap; sweet hay and light orange aroma; refreshing balance between malt and bitterness, with a light orange-like finish; best enjoyed after a hard day's work or an easy day of rest.

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. 7 YOUNG GOATS

Maibock (7.6%) ... 16oz. \$8 / 5oz. \$3

Clear white foam, the aroma suggest bread dough and yeast; the first sip warming and relaxing as the alcohol slowly moves to the belly; malty sweet but not cloyingly so; perfect for a cool summer night.

6. OLD SINNER

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

Clear dark copper color with a dense white foam; toffee malt aroma; malt flavor is forward with notes of toffee and toasted bread (dark); finish is dry with a gentle touch of hop bitterness.

7. SPINNING GOLD

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

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

8. STONE COLD SOUR

Stone Fruit Sour (5.1%) ... \$16oz. \$7 / 5oz. \$2.50

Hazy rose color with a fine white pillow of foam; clean lactic aroma of lemons; the tart cherries and peaches come through the flavor along with a burst of sour candy-ness; light and refreshing, perfect for a summer afternoon.

9. HOLLE'S LITTLE PILSNER

German Pilsner (5.1%) ... 16oz. \$7 / 5oz. \$2.50

Clear light gold with a white crown of foam; noble hops give the aroma of spiciness; flavor is a balance of bread malt and moderate hop bitterness that keeps you wanting another taste.

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. INTREPID BLONDE

Blonde Coffee Stout (5.6%) ... 16oz. \$7 / 5oz. \$2.50

Hazy cold color with a thick head, aroma of morning vanilla latte; full body malt with notes of chocolate, vanilla, and of course, smooth coffee flavor that lasts through the finish; made with Union Place Coffee Roasters House Dark Blend, a great "pick me up" on those warm summer days. Contains lactose.

12. 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 comforting finish.