



Soups & Snacks of the Day

Cheese Board For 2 \$22 For Table \$38

Chef's choice of assorted cheeses accompanied by jam, fruit and nuts served with crackers and bread.

Meat & Cheese Board For 2 \$22 For Table \$38

Chef's choice of assorted cheeses and artisan meats accompanied by jam, fruit and nuts served with crackers and bread.

Onion Soup Cup | \$8

Served with slices of baguette bread with grilled cheese on top.

Pretzel with mustard and pickles |\$5

Tripple Dip Sampler | \$15

Includes feta cream, stuffed peppers and baked eggplant with home- made bread slices.

Salmon Flammkuchen | \$14

Flatbread with smoked salmon, goat cheese, green peppercorn and apples.

Original Flammkuchen |\$12

Flatbread with sour cream, bacon and onions.



Tripple Dip Sampler

<u>Heartier Small Plates</u>

German Bratwurst with Sauerkraut | \$18 *Gluten Free*

(1) Bratwurst served with sauerkraut and mustard.

German Meatballs |\$17

Meatballs (2) served with potato salad.

Sausage Tortellini Soup | \$17

A creamy soup with Italian sausage, tomatoes and spinach. Contains dairy.

Broccoli Quiche |\$16

Quiche made with broccoli, cheddar, parmesan and gruyere. Served with a side of cabbage salad.

Quiche Lorraine |\$16

Quiche made with bacon, Swiss cheese, and onions. Served with a side of cabbage salad.

German Spaetzle with Hunters Sauce |\$12 *Vegetarian*

Egg noodles in a creamy mushroom sauce. Contains dairy.

Steak Burger with Cabbage Salad | \$20

Includes lettuce, tomato, pickles and onions on a pretzel bun.



Steak Burger

Dessert

German Apple Strudel with a scoop of Vanilla Ice Cream |\$8

Apple, sliced almonds and cinnamon in a crisp, house-made pastry. Served with vanilla ice cream and salted caramel sauce.

Pecan Pie with a scoop of Vanilla Ice Cream |\$8

Vanilla ice cream with chocolate and caramel drizzle on top.





Apple Strudel

White

T.I.MT: The Bubble Universe Riesling | Colorado | \$7

Lightly carbonated, 100% Riesling, sweet. *House selection*

The Infinite Monkey Theorem White Wine | Colorado | \$7

Lightly carbonated, blend of Viognier and Roussanne. *House selection*

Parducci Small Lot Chardonnay | California | \$10 | \$27

Dry, notes of ripe pear, vanilla, apple cobbler, butterscotch and toasted oak. saline overtones. *Organic*

The Hess Collection: Panthera Chardonnay | California | \$20 | \$40

Dry, rich and creamy, notes of lemon curd, crème brulee and stone fruit. *91 Pts. Wine Spectator*

H. Krayer Riesling | Germany | \$14 | \$34

Dry, notes of lime, green apple, apricot, minerals, floral aromas and zest acidity.

Eric Kent Sauvignon Blanc | California | \$14 | \$34

Dry, notes of exotic tropical fruits, guava, papaya, passionfruit and citrus.

Gabbiano Pinot Grigio | Italy | \$8 | \$23

Dry, light, notes of citrus, green apple, orange blossom and tropical fruit with hints of floral.

Red

The Infinite Monkey Theorem Red Wine | Colorado | \$7

Lightly carbonated, blend of Merlot, Cabernet Sauvignon and Syrah. *House Selection*

The Hess Collection: Maverick Ranches Cabernet Sauvignon |

California | \$12 | \$39 *Special by glass*

Dry, notes of dark cherries, kola nuts, velvety dark chocolate and expresso. *Organic*

LaPlaya Merlot | Chile | \$8 | \$23

Dry, notes of cherry, currant, cedar, cocoa and soft tannins.

Gabbiano Chianti | Italy | \$10 | \$27

Dry, blend of Sangiovese and Merlot, medium-body with red berries and floral violet notes. Soft tannins and a smooth finish.

Zidan Malbec Reserva | Argentina | \$15 | \$36

Dry, intensely fruity, notes of blueberry, boysenberry, plum, dark cherry, oak and minerals.

Our Specialty Beer Selection

Lager Beer

Ayinger Jahrhundert Bier Pint \$9.5

Flensburger Pilsner \$6.5

Weihenstephaner Prem. Original \$6

Weihenstephaner Prem. Original Pint \$9.5

Weihenstephaner Helles Pint \$8

Weihenstepahner Pils \$6

Krombacher Pils \$6

Krombacher Pils Pint \$8

Krombacher Hell Pint \$8

Flensberger Pils \$6.5

Bitburger Premium Pils \$6

Wheat & Ale Beer

Ayinger Brau Weisse \$6

Erdinger Weissbier Pint \$9.5

Franziskaner Premium Hefe Weissbier \$6

Flensberger Dunkel (dark) \$6.5

Hofbrau Hefeweizen \$6

Hofbrau Dunkel (dark) \$6

Hofbrau Winter Special (dark) \$6

Weihenstephaner Dunkel Pint (dark) \$9.5

Weihenstephaner Hefe Weissbier Pint \$8

Weihenstephaner Vitus Pint\$9.5

Reissdorf Kolsh Pint \$8

Rose'

T.I.M.T: The Bubble Universe Rose | Colorado | \$7

Lightly carbonated, 100% Syrah.

Klinker Brick Winery Rose' | California | \$10 | \$27

Dry, blend of Grenache, Syrah, Mourvèdre and Carignan. Notes of white peach, water-melon and floral aromas.

The Mill Keeper Rose' | California | \$12 | \$32

Dry, blend of Cabernet Sauvignon and Cabernet Franc. Notes of cranberry, strawberry, watermelon, vanilla, minerals and white flowers.

Alcohol Free Beer/ Malt Beverage

Krombacher Weizen \$6

Weihenstephaner Premium Bavaricum \$6

Bitburger Pils \$6

Kromabcher Pils \$6

Please scan QR Codes to let us know about your experience!

Sparkling Splits

Ca' Furlan Extra Dry Prosecco | Italy | \$8 Louis Perdrier Brut | France | \$8 Louis Perdrier Brut Rose' | France | \$8





Any wine that is taken from the shelf or fridges and served on the table will have a \$10 corkage fee on top of the wine price.