

Oyster Menu

Every Thursday- until supplies last!

5:30 p.m.– 7:30 p.m.

Consumer information– if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Raw Oysters– Half Dozen|\$13 Dozen|\$26

Classic- horseradish and cocktail sauce.

Chimichurri- fresh herbs, garlic, olive oil, and vinegar.

Mignonette- vinaigrette, pepper and shallots.

Baked Oysters- Half Dozen|\$15 Dozen|\$30

Baked Rockefeller

Topped with a rich sauce butter, parsley, spinach and bread crumbs.

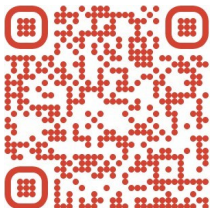
Baked Garlic Butter Parmesan

Topped bread crumbs and parsley.

Baked German Style

Topped with bacon and Worcestershire sauce.

****All oysters are made to order. First come, first serve****



Soups & Snacks

Cheese Board

For 2 \$24

For Table \$42

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

Meat & Cheese Board

For 2 \$24

For Table \$42

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

Soup of the Week

Ask your server about weekly soup specials.

Goulash Soup Cup | \$8 Bowl | \$16

An authentically German, meaty stew served with slices of bread.

(3oz) Pretzel with mustard and pickles | \$6 *add beer cheese for \$2*

(16oz) The Pretzel Beast with mustard, bacon onion jam, beer cheese, and pickles | \$18 *(feeds 4-6 people)*



Meat & Cheese Board For Two

Heartier Small Plates

Beer Bratwurst with mustard or curry sauce with a bun and your choice of (1) side | \$18

Choose between red cabbage, cabbage salad, potato salad or sauerkraut as a side.

German Meatballs | \$18 *add an extra meatball for \$5*

Grilled meatballs (2) served with one side and mustard.

Broccoli and Feta Quiche | \$17

Quiche made with broccoli and feta, served with a side of cabbage salad.

Quiche Lorraine | \$17

Quiche made with bacon, mixed cheeses, and onions served with a side of cabbage salad.

Pear and Blue cheese Quiche | \$17

Quiche made with pear, blue cheese and pecans on top, served with a side of cabbage salad.

Hunter Skillet with Spaetzle | \$18

Pork sirloin strips in a creamy mushroom sauce on a bed of spaetzle (egg noodle).

Desserts

German Apple Strudel with a scoop of Vanilla Ice Cream | \$10

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

Peach Yogurt Cake | \$8

With whipped cream on top.

Buttermilk Mandarin Cake \$8

With whipped cream on top.



Extras

Potato Salad \$4

Cabbage Salad \$4

Red Cabbage \$4

Sauerkraut \$4

Bread \$2

Homemade Pickles \$2.50

Tinned Fish

Served with Crackers and Olives.

Albacore Tuna in Olive Oil \$12

Albacore Tuna with Spanish Lemon \$12

Sardines with Preserved Lemon \$12

Slow Smoked Mackerel with Chili Flakes \$12

Smoked Rainbow Trout \$16

Smoked Salmon with Sichuan Chili Crisps \$18



Our Specialty Beer Selection

Lager Beer

Ayinger Bavarian Pils \$6
Weihenstephaner Prem. Original \$6
Weihenstephaner Helles Pint \$8
Weihenstephaner Pils \$6
Krombacher Pils \$6
Krombacher Hell Pint \$8
Bitburger Premium Pils \$6
Bitburger Premium Pils Pint \$8
Flensberger Pilsner \$7
Reissdorf Kolsh Pint \$8



Wheat Beer

Hofbrau Original \$6
Hofbrau Hefe Weizen \$6
Weihenstephaner Hefe Weissbier Pint \$8

Dark Beer

Ayinger Double Bock Celebrator \$6
Flensberger Dunkel \$7
Hofbrau Dunkel \$6

Seasonal/Special Beer & Seltzers

Bitburger Lemon Radler Pint \$9.5
Kona Big Wave Golden Ale \$6
Birdie Vodka Seltzer Citrus Flavor \$7
Two Chicks Tequila Sparkling Citrus Margarita \$8
Two Chicks Vodka Sparkling Melon Drop \$8



Non- Alcoholic Beer

Bitburger Pils \$6
Krombacher Pils \$6
Weihenstephaner Premium Bavaricum \$6

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



YELP



TRIP ADVISOR

****All beer is available for purchase. Just ask your server!****

Thursday, April 23, 2026

Any wine off the shelf has a \$10 corkage fee included.

Sparkling Splits and Bottles

Ca' Furlan Extra Dry Prosecco Split |Italy| \$8 Btl| \$30

Ca' Furlan Rose Prosecco Split |Italy| \$8 Btl| \$30

Bortolmiol Treviso Brut Prosecco |Italy| Btl| \$30

Gabbiano Prosecco |Italy| Btl \$26

Whites by Glass & Bottle

House Pinot Grigio \$9 **By glass only**

Thierry Delaunay Le Grand Ballon Sauvignon Blanc

|France| \$12| \$30

Dry, notes of citrus, apricots, orange blossom and minerals.

Bodegas Muga Rioja Blanco Blend |Spain| \$13| \$34

Dry, blend of Viura, Malvasia, Garnacha Blanca. Notes of lemon, orange, mango, pineapple and vanilla.

Janare- Anima Lavica Falanghina |Italy| \$13| \$33

Dry, 100% Falanghina, notes of wild flowers, herbs, citrus fruits and saline.

Piccolo Gavi Di Gavi |Italy| \$10| \$28

Dry and light, 100% Cortese, notes of pear, citrus and minerals. *Organic*

Sea Smoke Chardonnay |California| \$18| \$78 **Special by glass**

Dry, notes of starfruit, mango, orange zest and slight nuttiness. *Organic*

Torres Vina Sol White Blend 375 ML |Spain| \$15

Dry, Garnacha Blanca & Parellada, notes of apples, pears, peaches and flowers. *Organic*

Rose' by Glass & Bottle

Tablas Creek Patelin de Tablas Rose' |California| \$14| \$34

Medium body, Grenache, Counoise, Mourvèdre and Vermentino. Fruity, citrusy and zesty.

Bouchaine Estate Vin Gris Pinot Noir Rose' |California| \$16| \$40

Special by Glass

Dry, 100% Pinot Noir, notes of strawberry, watermelon, guava and cantaloupe. *91 Pts.*

Wilfred Wong

Cotes D' Angeline Cotes De Provence Rose |France| \$10| \$27

Grenache, Cinsault & Mourvèdre, Dry & Delicate, notes of fresh red fruits & minerals.



Wine Flights

Your Choice Flight of 3 | \$20

A great option for the wine enthusiast or the perpetually undecided! You tell us what you want, or allow us to walk you through a tasting experience! Choose from our by-the-glass list to the left.

**Wine flights are not available*

after 5:30 p.m. during live music/events.

Ask your server for non-alcoholic beer/wine options.

Any wine off the shelf has a \$10 corkage fee included.

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Reds by Glass & Bottle

House Red \$9 **By glass only**

Sangler Rouge Du Tusque Red Blend | California | **\$16 | \$40**

Dry, blend of Grenache, Mourvèdre, Syrah and Cabernet Sauvignon. Notes of raspberries, strawberries, plum, wild berries, herbs and silky tannins.

Hess Collection: Maverick Ranches Cabernet Sauvignon | California | **\$15 | \$38**

Dry, notes of dark cherries, kola nuts, velvety dark chocolate and espresso. **90 Pts. Wine Enthusiast**

Poggio Del Moro Nu Chianti | Italy | **\$15 | \$36**

Dry, 100% Sangiovese, notes of red berries, violets and spices with light tannins. Easy to drink!

Greenwing Pinot Noir | Washington | **\$11 | \$29**

Dry, medium bodied, notes of dark cherries, plums, vanilla, and spices. *Greenwing is part of Duckhorn Winery.*

Imperial Rioja Reserva 2016 | Spain | **\$15 | \$63** **Special by glass**

Dry, blend of Tempranillo & Mazuelo, notes of dark and bright fruits, balanced tannins and acidity. **96 Pts. James Suckling**

Torres Sangre De Toro Red Blend 375 ML | Spain | **\$15**

Dry, Garnacha & Carinena, notes of dark cherry, strawberry & spices. **Organic**

Dessert Wines by the Glass (2oz)

Miles Rainwater Madeira White | \$6

Medium dry, notes of dried fruits, orange peels, citrus and wood. Very juicy with a long luxurious finish.

Warre's Fine White Porto | \$8

Medium dry, crisp flowery aromas, fresh almonds on the palate and a long tangy finish.

Fritz Windisch Silvaner Eiswein | \$14

Sweet white wine, notes of peach, honey and honeysuckle with a nutty finish.

Taylor Port | \$5

Full bodied, moderately sweet, red berries, cherries and spices.

Warre's Warrior Finest Reserve Port | \$7

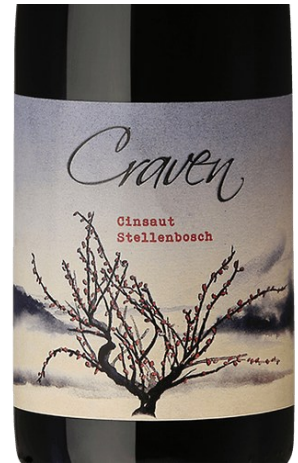
Sweet, complex on the palate, notes of ripe plums and cherries with excellent structure and a long lingering finish.

Pintas Vintage Port 2014 | \$20

Sweet with notes of ripe tannins, dark mint chocolate and plums.

Broadbent Madeira Colheita 1996 | \$15

Deep amber color, notes of roasted walnuts and almonds. Aged for 5 years in oak.



Ask your server for non-alcoholic beer/wine options.

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Summer Sips

For a limited time only

SPARKLING SENSATIONS

Strawberry Fizz \$10

Strawberry mix with prosecco, garnished with mint leaves and a strawberry.

Beach Bliss \$10

Blue Hawaiian style with prosecco & blueberries.

BRIGHT WHITES

Klinker Brick “under the sea” Grenache Blanc \$11|\$29

Notes of apple, peach, lychee & lemon zest.

Nora Pietan Albarino \$15|\$36

Notes of passionfruit, green apple, jasmine, citrus & minerals.

Biscaye Baie Sauvignon Blanc \$9|\$26

Dry, fresh & crisp, notes of pears, white peaches, pineapple, lychee & passionfruit.

ROSE YOU DIDNT KNOW YOU NEEDED

Les Petites Jamelles Rose \$9|\$26

Caladoc, Carignon, Grenache & Merlot. Notes of violets, red currants & minerals.

Daou Vineyard Rose \$11|\$29

Grenache, notes of peach, apricot, mango, lemony vanilla, hibiscus & honeysuckle.

Cotes D’ Angeline Cotes De Provence Rose \$10|\$27

Grenache, Cinsault & Mourvèdre, Dry & Delicate, notes of fresh red fruits & minerals.

WINE FLIGHTS \$15

Wine Flights will not be available after 5:30 p.m. on weekends, during live music or other Events.

New Beginnings

Sample 3wines of your choice from this menu.

Patio Pounders

Sample all 3 Whites.

Rose All Day

Sample all 3 Roses’.

