

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 BBQ

Topped with butter and unagi sauce.

Baked Cajun Jalapeno

Topped with butter, garlic, Cajun seasoning, jalapenos, and parsley.

Baked Garlic Butter Parmesan

Topped bread crumbs and parsley.

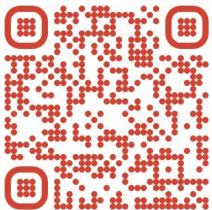
Baked Asian Style

Topped with soy sauce and cooking wine.

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 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 Spätzle | \$18

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

Bavarian Spätzle | \$16

Spätzle (egg noodles) with gouda, gruyere, and cream topped with French onions.

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



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

Ayingr 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

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

Seasonal/Special Beer & Seltzers

Bitburger Lemon Radler Pint \$9.5
Birdie Vodka Seltzer Citrus Flavor \$7
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!****

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

Il Tramonto Limoncello Spritz 375 ML (Split Bottle) | Italy | \$20

Ready to serve limoncello spritz. Fresh, vibrant and sweet tart.

Whites by Glass & Bottle

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

House Riesling | \$9 **By glass only**

Escudo Rojo Sauvignon Blanc | Chile | \$12 | \$30

Dry, notes of tropical fruits, citrus & subtle herbs with a mineral finish. **90 Pts. James Suckling**

Janare- Anima Lavica Falanghina | Italy | \$13 | \$34

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**

Jax Vineyard Chardonnay | California | \$16 | \$60 **special by glass**

Dry, notes of brioche, hazelnut, almonds, pear, green apple, lemon custard and minerals. **94 Pts.**

Wine Enthusiast

Trockene Schmitts Weisser Burgunder | Germany | \$15 | \$40

Dry, 100% Pinot Noir, notes of stone fruit, golden apples, honeyed almonds, pear, floral aromas and subtle minerality.

Torres Vina Sol White Blend 375 ML (Split Bottle) | 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 | \$15 | \$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.

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Reds by Glass & Bottle

House Red | \$10 **By glass only**

Dona Paula 'Paula' Malbec | \$10 | \$27

Dry, spicy and rich, notes of red and black fruits and vanilla with a smooth and round finish.

Andis Wines En Or Red Blend | California | \$18 | \$43

Dry, blend of Syrah, Grenache & Mourvèdre. Notes of plums, dark cherry, chocolate and white pepper. *92 Pts. Wine Enthusiast*

Escudo Rojo Origine Cabernet Sauvignon | Chile | \$18 | \$43

Dry and bold, notes of cherry, strawberry, mocha, hazelnut, vanilla and spices. *93 Pts. James Suckling*

Podere Prospera Bolgheri Rosso | Italy | \$16 | \$63 **Special by glass**

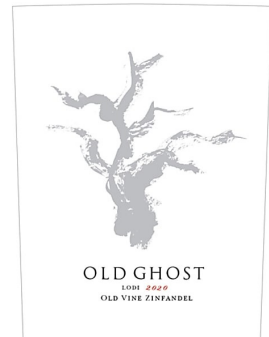
Cabernet Sauvignon, Cabernet Franc & Merlot. Dry, notes of berries, black pepper & balsamic with fine tannins.

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

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

Klinker Brick Old Ghost Zinfandel | California | \$15 | \$58 **Special by glass**

Dry, notes of cherry, brambleberry, cloves, pepper & herbs.



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.



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