

# 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.

**Baked Chinese Style**

Topped with garlic, onions, chili flakes and soy sauce.

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

## Weekly Specials

**Wine Flight Wednesday- \$15 ALL DAY**

3 (2 oz) wines from our house list of White, Red, and/ or Rose'.

**Thursday- 6 p.m.- 7 p.m.**

\$5 Kona Big Wave Beer

\$1 Off Any German Beer Pint

\$2 Off Wine By The Glass (Our House Red or White Is Not Included).



## 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.

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

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

### **Lentil Soup Cup | \$7 Bowl | \$12**

Made with smoked pork knuckle, sausage, carrots, leek, potatoes, onions, celery and lentils.

### **Pumpkin Soup Cup | \$7 Bowl | \$12**

Served with bread slices on the side. *\*Vegan & Gluten Free\**

### **Original Flammkuchen | \$12**

Flatbread with sour cream, bacon and onions.

### **Sausage Flammkuchen | \$15**

Flatbread with sausage, sauerkraut, tomatoes, green onions and mustard sauce.



**Meat & Cheese Board For Two**

## Heartier Small Plates

### **Bavarian Plate | \$24 *\*Gluten Free\****

You get 1 Beer Bratwurst, 2 Nurnberger Bratwurst and 1 Smoked Bratwurst with mustard and your choice of sauerkraut or red cabbage.

### **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.

## 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
- Bitburger Premium Pils 19.2 oz \$9.5
- 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 or Special Beer**

- Bitburger Lemon Radler Pint \$9.5
- Kona Big Wave Golden Ale \$6

### **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!\****

Friday, January 30, 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

Casa Canevel Prosecco Split |Italy| \$8 Btl|\$26

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

Gabbiano Prosecco |Italy| Btl \$26

## **Whites by Glass & Bottle**

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

Tapestry Wines Sauvignon Blanc |California| \$11|\$30

Dry, fresh and vibrant, notes of lemongrass, citrus blossom, guava, tangerine and grapefruit.

Hedges Family CMS Chardonnay |Washington| \$10|\$28

Dry, notes of apples, lemon shortbread, peach blossoms, creamy almonds, spices and minerals.

St. Michael- Eppan Schulthauer Pinot Bianco |Italy| \$15|\$38

Dry, 100% Pinot Blanc, fresh and creamy, notes of apples, pear, white blossoms and minerals.

Giordano Lombardo Gavi Di Gavi |Italy| \$11|\$30

Dry and light, 100% Cortese, citrus, nutty, minerality and chalky texture.

Flor de Vetus Verdejo |Spain| \$14|\$34

Semi-dry, 100% Verdejo, notes of citrus and tropical fruits and a hint of minerals with bright acidity. *Organic.*

## **Interesting Whites by the Bottle**

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

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

Erben Trockenberenauslese Riesling 375 ML |Germany| \$20

Sweet, notes of prunes, raisins, stone fruit, pear and honey.

Dr. Konstantin Frank Rkatsiteli |New York| \$30

100% Rkatsiteli, semi-dry, notes of passionfruit, pineapple, honeydew, apricot, white pepper, ginger and a touch of grassiness. *Organic*

Mura Mura Bianca |Italy| \$45

Dry, 100% Favorita (similar to Vermentino), notes of apple, lemon curd, elderflower, melon and vanilla.

## **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*

Thierry Delaunay Le Grand Ballon Rose' |France| \$10|\$28

Dry, Cabernet Franc, Gamay and Malbec. Notes of strawberry, raspberry, red currants and spices with a creamy finish.

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

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## **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.*



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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**

**Scotto Family Cellars Old Vine Zinfandel** | California | **\$11 | \$29**

Dry, mild oak, notes of blackberry, cherry, and spice with soft tannins.

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

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

**La Tunella Pinot Nero (Noir)** | Italy | **\$15 | \$36**

Dry and light, subtle bitterness and velviness, notes of raspberries and cherries with a chocolatey finish.

**H. Kraymer Merlot Trocken** | Germany | **\$14 | \$35**

Dry, complex, vibrant acidity and velvety texture with notes of cherries, plums, black currant, spices, vanilla, cocoa, and oak.

## **Interesting Reds by the Bottle**

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

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

**Craven Cinsault** | South Africa | **\$38**

Dry, chalky tannins, notes of cranberry, pomegranate, rhubarb, white pepper, bay leaf, rooibos tea and currant.

**Barista Pinotage** | South Africa | **\$30**

Dry, 100% Pinotage, notes of rich coffee, chocolate, mulberry, plums and Maraschino cherries.

**Quinta do Crasto Superior Red Blend** | Portugal | **\$36**

Dry, blend of Touriga Nacional, Touriga Franca, Tinta Roriza & Sousao. Notes of wild berries, spices and oak.

## **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**

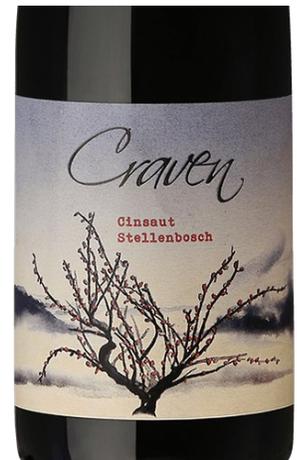
Sweet, complex on the palate, notes of ripe plums and cherries with excellent structure and a long lingering finish.

**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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