

Artisanal Wine Boutique, Wine Bar, and Eatery

Operating Hours

Sunday & Monday- Closed

Tuesday: 10 a.m.- 6 p.m.

Wednesday: 10 a.m.- 6 p.m.

Thursday: 10 a.m.- 8 p.m.

Friday: 10 a.m.- 10 p.m.

Saturday: 12 p.m.- 6 p.m.

Lunch Service

Tuesday- Friday: 11 a.m.- 2 p.m.

Saturday: 1 p.m.- 3 p.m.

Dinner Service

Thursday: 5:30 p.m.- 7:30 p.m.

Friday: 5:30 p.m.- 9:30 p.m.

Operating Hours and Food service may change during events.

Lunch Menu

11 a.m.- 2 p.m.

Starters

Soup of the Day- Cup $7/ Bowl $12
Served with bread slices.

Pretzel (5oz) $12
Served with mustard, winehouse cheese, and pickles.

Lunch Combos- $12

The Bavarian
Bratwurst on a roll + Potato Salad. Comes with mustard on the side.

Currywurst
Sliced Knackwurst with curry ketchup, a bread roll + Cabbage Salad.

Savory Slices- $17

All quiches are served with cabbage salad

Quiche Lorraine
Made with bacon, mixed cheeses, and onions.

Broccoli & Feta Quiche
Made with broccoli and feta cheese.

Pear & Blue Cheese Quiche
Made with pear, blue cheese, and pecans on top.

Looking for a sweet treat? Just ask your server!

Midday pick- me- up

Cup o' Coffee $2.50

Espresso Shot $3.50

Latte $5.50

House Sips- $6

Prosecco

Pinot Grigio

Chardonnay

Sweet Riesling

Rose

Pinot Noir

Merlot

Cabernet Sauvignon

Looking for more? Ask your server for our regular Wine Menu!

Oyster Menu

Every Thursday until supplies last!
5:30 p.m. - 7:30 p.m.
Oysters are made to order and first come, first served.

Raw Oysters- *Half Dozen $13|Dozen|$26*

Classic- Horseradish and cocktail sauce.
Chimichurri- Fresh herbs, garlic, olive oil, and vinegar.

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

Baked Rockefeller
Topped with a rich butter sauce, parsley, spinach, and breadcrumbs.

Baked BBQ
Topped with butter and unagi sauce.

Baked Cajun Jalapeno
Topped with butter, garlic, Cajun seasoning, jalapenos, and parsley garnish.

Baked Garlic Butter Parmesan
Topped with breadcrumbs and parsley.

Baked Asian Style
Topped with soy sauce and cooking wine.

Baked German Style
Topped with bacon and Worcestershire sauce.

*Consumer information: If you have a 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 fully cooked oysters. *

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- *Cup* $7 / *Bowl* $12

Ask your server about weekly soup specials.

(5oz) Pretzel | $12

Served with beer cheese, mustard, and pickles

(16oz) The Pretzel Beast | $18

Served with mustard, bacon onion jam, beer cheese, and pickles. ***(feeds 4-6 people)***



Meat & Cheese Board for 2

Heartier Small Plates

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 noodles).

Bavarian Spätzle | $16

Spätzle (egg noodles) with Gouda, Gruyère 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.



Pineapple Upside Down Cake | $8

Buttermilk Mandarin Cake | $8

Sides & Extras

Potato Salad $4

Cabbage Salad $4

Red Cabbage $4

Sauerkraut $2

Bread $2

Homemade Pickles $2.50

Our Specialty Beer Selection

Lager Beer

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



Wheat Beer

Ayinger Brauweiss	$6
Hofbrau Original	$6
Hofbrau Hefe Weizen	$6
Weihenstephaner Hefe Weissbier Pint	$8

Dark Beer

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

Seasonal/Special Beer & Seltzers

Horbrau Oktoberfestbier	$6
Ayinger Oktoberfest Marzen	$7
Weihenstephaner Festbier Pint	$8
Bitburger Lemon Radler Pint	$8
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

**All beer is available for purchase, just ask!*

Sparkling Splits and Bottles

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

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

Gabbiano Prosecco |Italy**| *Btl* $26**

Looking for more sparkling wine options? Ask your server!

Whites by Glass & Bottles

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

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

Arona Sauvignon Blanc |New Zealand**| $10 |$27**

Fresh & bright, notes of kiwi, zesty lemon, grapefruit, and flinty minerality.

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

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

The Hess Collection: Panthera Chardonnay |California**| $18 |$43**

Dry, rich & creamy, notes of lemon curd, Crème Brulée, and stone fruit. ***91 Pts. Wine Spectator***

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.

Rose by Glass & Bottles

House Rose $9 ***By glass only***

Tablas Creek Patelin de Tablas Rose |California**| $14 |$34**

Medium-bodied, Grenache, Mourvèdre and Vermentino. Fruity, citrusy, and zesty.

Bouchaine Estate Vin Gris Pinot Noir Rose |California**| $15 |$40**

Dry, 100% Pinot Noir, notes of strawberry, watermelon, guava and cantaloupe. ***92 Pts. Wilfred Wong***

Solter Portugieser Rose |Germany**| $12 |$39** ***Special by glass***

Dry, 100% Pinot Noir, notes of raspberries, hibiscus, and citrus. Very refreshing!

Wine Flights

Your Choice of 3 wines $20

A great option for the wine enthusiast or the perpetually undecided. You tell us what you want/ like, or we can create a flight for you!

***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 & Bottles

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

Dona Paula "Paula" Malbec |Argentina**| $10 |$27**

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

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

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

Knuttle Family Cabernet Sauvignon |California**| $14 |$35**

Dry and bold, notes of black cherry, blackberry, spices, and violets with velvety tannins.

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

Dry, Cabernet Sauvignon, Cabernet Franc, and Merlot. Notes of dark berries, black pepper, and balsamic with fine tannins.

The Hess Collection: Shirtail Ranches Pinot Noir |California| $13 |$33

Dry, soft tannins, notes of cherry, raspberry, cinnamon, and vanilla, and a big, luscious mouthfeel.

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

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

Dessert Wines by Glass (2oz)

Miles Rainwater Madeira White $6

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

Warre's Fine White Port $8

Crisp flowery aromas, fresh almonds on the palate, and a long tangy finish.

Fritz Windisch Silvaner Eiswein $14

Notes of peach, almonds, and honeysuckle with a nutty finish.

Warre's Warrior Finest Reserve Port $7

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

Pintas 2014 Vintage Port $20

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

Broadbent 1996 Madeira Colheita $15

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

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