

## **Oyster Menu**

**Every Thursday- until supplies last!**

**Raw Oysters– Half Dozen|\$12 Dozen|\$24**

**Classic-** horseradish and cocktail sauce.

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

**Mignonette-** vinaigrette, pepper and shallots.

**Baked Oysters- Half Dozen|\$14 Dozen|\$28**

### **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.

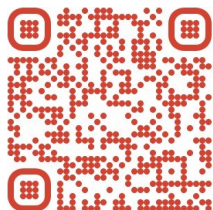
## **Happy Hour Specials**

**From 6-8 p.m.**

**Wednesday-** \$15 wine flights (*choose 3 wines from our wine by glass menu*), \$2 off wine by glass and \$1 off beer pints.

**Thursday-** \$2 off wine by glass and \$1 off beer pints.

***A party of 6 or more will be charged 18% gratuity added to the check.***



## Soups & Snacks of the Day

**Cheese Board** For 2 \$22 For Table \$40

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 \$40

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

**Pretzel with mustard and pickles** |\$5

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

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

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

Served with slices of bread.

**Oxtail Soup Cup** |\$7 **Bowl** |\$12

Served with slices of bread

**Broccoli Cheese Soup Cup** |\$7 **Bowl** |\$12

Served with slices of bread

**Hummus with Pita Chips and Veggies** |\$8



**Meat & Cheese Board For Two**

## Heartier Small Plates

**Nürnberg Sausage with Sauerkraut** |\$18 *\*Gluten Free\**

(4) Original Bavarian skinny brats served with sauerkraut and mustard.

**German Meatballs** |\$17 *add an extra meatball for \$5*

Grilled meatballs (2) served with potato salad and mustard.

**Broccoli and Feta Quiche** |\$16

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

**Quiche Lorraine** |\$16

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

**Sausage Tortellini Soup Bowl** |\$17

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

## 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.

**Pumpkin Orange Cake** |\$6

Made with walnuts, orange zest and a slightly sweet orange icing on top.

**Buttermilk Mandarin Cake** |\$6



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## ***Our Specialty Beer Selection***

### ***Lager Beer***

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- Ayinger Bavarian Pils \$6
- Weihenstephaner Prem. Original \$6
- Weihenstephaner Original Lager \$6
- Weihenstephaner Helles Pint \$8
- Weihenstephaner Pils \$6
- Krombacher Pils \$6
- Krombacher Pils Pint \$8
- Krombacher Hell Pint \$8
- Bitburger Premium Pils \$6
- Bitburger Premium Pils Pint \$8



### ***Wheat Beer***

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- Hofbrau Original \$6
- Hofbrau Hefeweizen \$6
- Weihenstephaner Hefe Weissbier Pint \$8
- Reissdorf Kolsh \$6
- Reissdorf Kolsh Pint \$8



### ***Dark Beer***

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- Ayinger Double Bock Celebrator \$6
- Flensberger Dunkel \$6.5
- Hofbrau Dunkel \$6

### ***Seasonal or Special Beer***

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- Hofbrau Oktoberfestbier Pint \$9
- Weihenstephaner Festbier \$6
- Weihenstephaner Kellerbier \$6
- Bitburger Lemon Radler Pint \$9.5
- Kentucky Bourbon Barrel Ale (dark) \$7

### ***Non-Alcoholic Beer***

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

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



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TRIP ADVISOR

## Sparkling Splits & Bottles

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

Scandi Cuvee Brut Split | Italy | \$7

Louis Perdrier Brut Split | France | \$8

Louis Perdrier Brut Rose' Split | France | \$8

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

Gabbiano Prosecco | Italy | \$25 Btl

Cielo Rose' Prosecco | Italy | \$25 Btl

## Whites by Glass & Bottle

Domaine Lanegly Oppidum Chardonnay | France | \$10 | \$27

Dry, well balanced acidity, a little butter and oak, notes of pear and vanilla. Fresh, fruity and juicy!

Domaine Weinbach Riesling | France | \$16 | \$38 *\*Special by Glass\**

Medium dry, notes of peach, apricot, floral and crisp, elegant acidity and a saline finish.

Andis Sauvignon Blanc | California | \$12 | \$31

Dry, notes of lemon, guava, grapefruit and green apple. *90 Pts. Wine Enthusiast*

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

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

## Interesting Whites by the Bottle

Im Weinegg Blanc de Noir Trocken | Germany | \$38

Dry, 100% Pinot Noir, notes of red berries, nuts, stonefruit and tobacco. Moderate acidity and very refreshing! *Organic*

Tarpon Cellars American Beauty Gewurztraminer | California | \$50

Dry, notes grapefruit, tangerines with a bit of ginger, mineral and floral aromas.

Domaine Gassier Nostre Pais White Blend | France | \$35

Dry, blend of Grenache, Viognier and Roussanne. Notes of fresh citrus fruit, minerals and white flowers. *92 Pts. Jeb Dunnuck*

Flor de Vetus Verdejo | Spain | \$34

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

## Rose' by Glass & Bottle

Solter Portugieser Rose' | Germany | \$15 | \$36

Dry, 100% Portugieser, notes of raspberry, hibiscus, and citrus. Very refreshing!

Hect & Bannier Cotes de Provence Rose' | France | \$15 | \$36

Semi-dry, blend of Syrah, Grenache, Cinsault and Rolle. Notes of white cherry, peach, strawberry and cantaloupe. *Organic*

Rodger & Christophe Moreux Rose' | France | \$12 | \$39 *\*Special by Glass\**

Dry, 100% Cabernet Franc with notes of strawberry, raspberry and lemon with lively acidity.

## Wine Cocktails by the Glass

Renegade Lemonade \$10

A refreshing lemon wine topped off with club soda.

Gruet Elderflower Lemon Spritz | \$15

A refreshingly sweet sparkling cocktail with notes of elderflower, lemon zest and other citrus fruit.

Mimosa | \$8

House sparkling wine with your choice of cranberry, orange or pineapple juice.

Limoncello Spritz | \$15

Italian Moonshiners Limoncello topped off with house prosecco.

## 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 during events and live music nights\**



## Non-Alcoholic Wines by the Glass

Leitz Riesling | Germany | \$12

Slightly sweet and alcohol free, with hints of peach, apricot, ripe apples and a bright acidity.

Thomas & Scott Noughty Rose' | South Africa | \$15

Light and crisp, 0.5% alcohol, Pinotage and Chenin Blanc, peach, summer berries and lingering finish.

## Red by Glass & Bottle

### **Donati Family Vineyards Cabernet Sauvignon** | California | \$15 | \$36

Dry, notes of oak, red fruits, hints of tootsie rolls and velvety tannins.

### **Donati Family Vineyards Merlot** | California | \$15 | \$36

Dry, notes of raspberry, caramel, vanilla, blueberry, plum, slight oak and velvety tannins.

### **Painted Fields Old Vine Zinfandel** | California | \$12 | \$31

Dry, notes of black pepper, plum, coffee bean, blackberry and raspberry. *93 Pts. T.L.*

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

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

### **Powell & Son Barossa Riverside Red Blend** | Australia | \$14 | \$34 *93 Pts. Wine Enthusiast*

Dry, blend of Grenache, Mataro and Shiraz, bright acidity, zesty, vanilla, cherry and raspberry notes.

### **Sangler Tusque Pinot Noir** | California | \$16 | \$46 *\*Special by the glass\**

Medium body, smooth and easy to drink, notes of dark cherry, raspberry, herbs and oak with a lingering finish.

## Interesting Reds by the Bottle

### **Long Meadow Ranch Cabernet Sauvignon** | California | \$74

Dry, 100% Cabernet Sauvignon, notes of blackberry, cherry, cocoa powder and hints of vanilla and toast. Great acidity and a rich mouthfeel.

### **Domaine Jean- Louis Chave St. Joseph Offerus Syrah 2017** | France | \$45

Dry, 100% Syrah, notes of blackberry, plum, spices and tobacco. *94 Pts. James Suckling*

### **Amphorae Chateau Belleveue Cotes De Bordeaux Merlot** | France | \$39

Dry, 100% Merlot, notes of plum, currant, vanilla, raisins and minerals.

### **El Seque Monastrell** | Spain | \$56

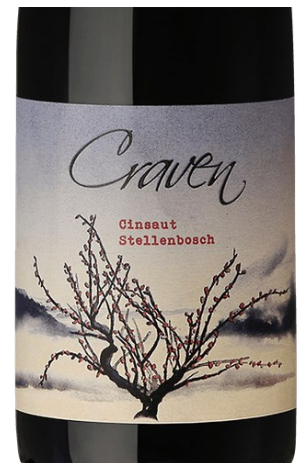
Dry, 100% Monastrell, notes of blackberry, blueberry, pepper, vanilla licorice, red cherries, mint, cocoa and oak. *Organic*

### **Caparzo Brunello Di Montalcino** | Italy | \$65

Dry, 100% Sangiovese, full body, notes of blueberry, cherry, orange zest and toffee with velvety tannins. *94 Pts. James Suckling.*

### **Craven Stellenbosch Cinsaut** | South Africa | \$38

Dry, 100% Cinsaut, chalky tannins, notes of cranberry, pomegranate, rhubarb, white pepper, bay leaf, rooibos teas and currant.



## 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.

### **Warre's Otima 20 Yr. Tawny Port** | \$16

Sweet, notes of green tea, ginger, caramel, dates, toasted sesame and fine acidity.

### **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.