

## Oyster Menu

**Thursday- until supplies last!**

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

**Rockefeller Baked Oysters-** Half Dozen |\$15 Dozen |\$27  
Oysters topped with a rich sauce butter, parsley, spinach and bread crumbs.

**Baked Oysters with Parmesan-** Half Dozen |\$15 Dozen |\$27  
Oysters topped with parmesan, bread crumbs and parsley.

**Baked Oysters Sylter Style-** Half Dozen |\$15 Dozen |\$27  
Pernod butter and garlic. **\*Gluten Free\***

### Special offers:

Half dozen oysters (raw) & Louis Perdrier Brut sparkling split (187 ml) btl |\$18

Dozen oysters (raw) & Louis Perdrier Brut sparkling split (187 ml) btl |\$30

Add a full btl of Louis Perdrier Brut sparkling (750 ml) btl |\$5 off

***\* For baked oysters, there is a \$3 upcharge \****

## Schnitzel Menu

**Ask us about our next Schnitzel Night!**

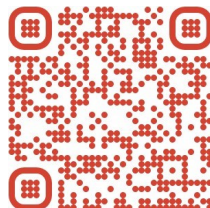
**Vienna Style Schnitzel |\$15**  
Breaded pan fried pork with fresh lemon slices.

**Hunters Schnitzel |\$15**  
An add of creamy mushroom sauce served on top.

**Gypsy Schnitzel |\$15**  
This Schnitzel comes with a hot and spicy sauce of bell peppers and onions.

**Sides |\$4 each**  
Spaetzle (Egg noodle)  
Potato Salad (German Style)  
Red Cabbage  
Cabbage Salad  
Sauerkraut

***\*Not available everyday\****  
***Check our homepage!***



## Soups & Snacks of the Day

**Cheese Board** For 2 \$22 For Table \$38

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 \$38

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

**Oxtail Soup Cup | \$8 Bowl | \$15**

Served with slices of bread.

**Lentil Soup Bowl | \$12**

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

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

**Tripple Dip Sampler | \$15**

Includes feta cream, stuffed peppers and baked eggplant with home-made bread slices.

**Salmon Flammkuchen | \$14**

Flatbread with smoked salmon, goat cheese, green peppercorn and apples.

**Original Flammkuchen | \$12**

Flatbread with sour cream, bacon and onions.



**Tripple Dip Sampler**

## Heartier Small Plates

**German Bratwurst with Sauerkraut | \$18 \*Gluten Free\***

(1) Bratwurst served with sauerkraut and mustard.

**German Meatballs | \$17**

Meatballs (2) served with potato salad.

**Sausage Tortellini Soup | \$17**

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

**Broccoli Quiche | \$16**

Quiche made with broccoli, cheddar, parmesan and gruyere. Served with a side of cabbage salad.

**Quiche Lorraine | \$16**

Quiche made with bacon, Swiss cheese, and onions. Served with a side of cabbage salad.

**Steak Burger with Cabbage Salad | \$20**

Includes lettuce, tomato, pickles and onions on a pretzel bun.

**Shashlik Skewer with Rice | \$12**

Pork, onions and peppers on a skewer on a bed of rice.



**Steak Burger**

## 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.

**Pecan Pie with a scoop of Vanilla Ice Cream | \$8**

Vanilla ice cream with chocolate and caramel drizzle on top.

**Buttermilk- Mandarin Cake | \$6**



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

### **Lager Beer**

- Ayinger Bavarian Pils \$6
- Flensburger Pilsner \$6.5
- Weihenstephaner Prem. Original \$6
- Weihenstephaner Prem. Original Pint \$9.5
- Weihenstephaner Helles Pint \$8
- Weihenstephaner Pils \$6
- Krombacher Pils \$6
- Krombacher Pils Pint \$8
- Krombacher Hell Pint \$8
- Bitburger Premium Pils \$6
- Bitburger Lemon Radler Pint \$9.5
- Veltins Pilsener Pint \$9.5



### **Wheat & Ale Beer**

- Flensberger Dunkel (dark) \$6.5
- Hofbrau Hefeweizen \$6
- Hofbrau Dunkel (dark) \$6
- Weihenstephaner Dunkel Pint (dark) \$9.5
- Weihenstephaner Hefe Weissbier Pint \$8
- Reissdorf Kolsh Pint \$8



### **Alcohol Free Beer/ Malt Beverage**

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

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

**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** | Italy | \$8

**Louis Perdrier Brut** | France | \$8 | \$29

**Louis Perdrier Brut Rose'** | France | \$8 | \$29

**Cielo Rose' Prosecco** | Italy | \$25

**Caves Naveran Brut** | Spain | \$30

**Caves Naveran Brut Rose'** | Spain | \$30

## Whites by Glass & Bottle

**The Infinite Monkey Theorem White Wine** | Colorado | \$7

Lightly carbonated, blend of Viognier and Roussanne. *\*House selection\**

**Domaine Saint Nabor Chardonnay** | France | \$11 | \$29

Dry, notes of pear, apricot, apple, limestone, oak, butter and mild acidity. *Great with sweet or spicy foods!*

**Solter Art de Marianne Riesling** | Germany | \$16 | \$38 *\*Special by Glass\**

Dry, notes of green apple, citrus and minerals. *Clean and refreshing!*

**Eric Kent Sauvignon Blanc** | California | \$14 | \$34

Dry, notes of exotic tropical fruits, guava, papaya, passionfruit and citrus.

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

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

**La Perlina Moscato** | Italy | \$9 | \$25

Sweet, semi sparkling, notes of peach, orange blossoms and nectarine.

## 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 Dunnock*

**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

**T.I.M.T: The Bubble Universe Rose** | Colorado | \$7

Lightly carbonated, 100% Syrah.

**H. Kraye Spatburgunder Rose'** | Germany | \$14 | \$34

Dry, 100% Pinot Noir, notes of strawberries, flowers and lively acidity.

**The Mill Keeper Rose'** | California | \$12 | \$32

Dry, blend of Cabernet Sauvignon and Cabernet Franc. Notes of cranberry, strawberry, watermelon, vanilla, minerals and white flowers.

**Andis Winery Rose'** | California | \$12 | \$32

Dry, blend of Grenache and Syrah, notes of watermelon, grapefruit, peaches and cherries. Easy to drink and a great summer wine!

## 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\**



## Wine Cocktails by the Glass

**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.

## ***Red by Glass & Bottle***

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### **The Hess Collection: Maverick Ranches Cabernet Sauvignon**

| California | **\$12 | \$39** *\*Special by glass\**

Dry, notes of dark cherries, kola nuts, velvety dark chocolate and espresso. *Organic*

### **LaPlaya Merlot | Chile | \$8 | \$23**

Dry, notes of cherry, currant, cedar, cocoa and soft tannins.

### **Gabbiano Chianti | Italy | \$10 | \$27**

Dry, blend of Sangiovese and Merlot, medium-body with red berries and floral violet notes. Soft tannins and a smooth finish.

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

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

### **City Limits "Street Art" Syrah | Washington | \$11 | \$28**

Dry, notes of black cherry, plum, blueberry, oak and slightly earthy.

### **Jakob Jung Spatburgunder Traditional Pinot Noir | Germany | \$15 | \$36**

Dry, light bodied, notes of sweet and sour cherries, vanilla and oak.

## ***Interesting Reds by the Bottle***

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

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

### **Baracchi Winery Toscana Artido | Italy | \$60**

Dry, blend of Cabernet Sauvignon and Syrah, notes of cocoa, vanilla, oak and spices with firm tannins.

### **Andis Winery Barbera d'Amador | California | \$32**

Dry, notes of red cherries, black cherries and pomegranates. *91 Pts. Wine Enthusiast*

### **Sanglier Cellars River Tusque Pinot Noir | California | \$47**

Medium-bodied, notes of dark cherry, raspberry, herbs, mushrooms, oak and a lingering finish. Smooth and easy to drink. *Organic*

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

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

### **Andis Winery En Or Red Blend | California | \$54**

Dry, blend of Syrah, Grenache and Mourvèdre, notes of plums, cocoa and white pepper. *92 Pts. Wine Enthusiast*

## ***Dessert Wines by the Glass***

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### **Warre's Fine White Porto | \$15**

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

### **Warre's Warrior Finest Reserve Port | \$17**

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 | \$35**

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

### **Bodegas Olivares Jumilla Dulce Monastrell | \$18**

Sweet, notes of fig, dates and ripe fruits with an intense smell and freshness.

### **Miles Rainwater Madeira White | \$12**

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

### **H&H 10 Yr. Boal Madeira Red | \$35**

Well balance of sweetness and acidity, floral aromas, notes of chocolate, roasted nuts, espresso and brown sugar.

***\*Please ask server for non- alcoholic options\****

