

NEW: TAKE OUT & DELIVERY

Red Wine

Coppola Votre Sante, Pinot Noir, Sonoma County (10/38)

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Cline, Syrah, Sonoma County (10/38)

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Salmon Creek, Cabernet Sauvignon, Sonoma County (8/30)

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Salmon Creek, Pinot Noir, Sonoma County (8/30)

White Wine

Hanna, Sauvignon Blanc, Russian River Valley (10/38)

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Josh, Chardonnay, Sonoma County (10/38)

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Sofia Coppola, Rosé, Monterey County (10/38)

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Coppola Bianco, Pinot Grigio, Sonoma County (10/38)

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Salmon Creek, Pinot Grigio, Sonoma County (8/30)

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Salmon Creek, Chardonnay, Sonoma County (8/30)

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Salmon Creek, White Zinfandel, Sonoma County (8/30)

Sparkling

Korbel Split, Brut, Sonoma County (9)

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Salmon Creek, Brut, Sonoma County (30)

Corkage Fee

\$15 per bottle

Beer On Tap

Boont Amber Ale, California, 5.8% (7)

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Scrimshaw, Pilsner, California, 4.5% (7)

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Racer 5, IPA, California, 7.5% (7)

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Carlsberg, Lager Beer, Denmark, 5.0% (7)

Bottled & Cider

Schneider Weisse, Wheat Beer, Germany, 5.4% (8)

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Bitburger, Pilsner, Germany, N/A (7)

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Ace 'The Joker', Dry Apple Cider, California, 6.9% (7)

Cocktails

Hot Toddy – Honey, Lemon, Whiskey, Cinnamon stick (10)

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Hot Apple Pie – Tuaca, Hot Apple Cider, Whipped Cream (11)

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Spiked Coco – Hot Coco, Peppermint Schnapps, Whipped Cream (11)

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Double Chocolate Martini – Chocolate Vodka, Dorda, Dolce Nero, Cream (12)

Soft Drinks

Bottled Water (1.50)

Soda (3)

Coffee/Tea (3)

Hot Chocolate/ Hot Apple Cider (4)

Add 9% Tax; A 20% gratuity will be added to parties of 6 or more.

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FRI – TUE: 3:30 – 7:30pm Call: (707) 865-2300

Salad

Mixed Organic Baby Greens (GF)

Baby greens bathed in an aged balsamic vinaigrette topped with candied pecans, sundried cranberries and crumbled blue cheese.

\$10

Sides

Home-made German Spaetzle Pasta

\$5

Two Home-made German Style Potato Pancakes (GF)

\$8

German Style Braised Red Cabbage with Apples (GF/Vegan)

(served hot)

\$5

German Style Braised Sauerkraut with Bacon and Onions (GF)

(served hot)

\$5

Dessert

Ask your server about tonight's special dessert.

Prices may vary.

Entrées

Schnitzel Vienna Style

Lightly breaded & Pan-fried pork tenderloin garnished w/ sliced lemon, capers, and anchovies.

\$15

Jaegerschnitzel

Lightly breaded and pan-fried pork tenderloin topped with a creamy mushroom sauce.

\$15

Hungarian Style Goulash

Beef and pork stew with paprika & onions.

\$15

Chicken Highland Dell

Grilled chicken breast (boneless & skinless) topped with sauteed mushrooms & red onions in a balsamic demi-glaze.

\$15

Bratwurst (GF)

A pair of locally made German style grilled sausages served with stone ground mustard.

\$15

Pasta Du Jour (Vegetarian Option)

Angel hair pesto pasta with cherry tomatoes, served with shaved parmesan.

\$18

Baby Kale & Brussel Sprouts (GF/Vegan)

Pan fried to a light crispy in extra virgin olive oil with onion and garlic.

\$10

Ask your server about any special options.

All sides served separately.

Add 9% Tax; A 20% gratuity will be added to parties of 6 or more.