

## Red Wine

**Coppola Diamond Collection**, Pinot Noir, Sonoma County (10/38)

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**Cline**, Syrah, Sonoma County (10/38)

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**Girasole**, Zinfandel, Mendocino 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)

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**Salmon Creek**, Merlot, Sonoma County (8/30)

## White Wine

**Josh**, Sauvignon Blanc, Sonoma County (10/38)

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**Josh**, Chardonnay, 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

\$20 per bottle

## Beer On Tap

**Drake 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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**Warsteiner**, Pilsner, Germany, 4.8% (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

**Cosmo** – Vodka, Cranberry Juice, Triple Sec, Lime (12)

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**Mai Tai** – Blend of Rums, Orange Juice, Pineapple Juice (11)

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**Sambuca Orange Twist** – Sambuca, OJ, Lime Juice (12)

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

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

## Soft Drinks

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.**



**Hours: Fri. - Tue. 4:00pm - 9:00pm Closed on Wed. & Thu.**

## **Salad**

### **Mixed Organic Baby Greens (GF)**

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

\$12

## **Sides**

Home-made German Spaetzle Pasta

\$7

Two Home-made German Style Potato Pancakes (GF)

\$9

Add Sour Cream \$1 Add Apple Sauce \$1

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

\$7

German Style Braised Sauerkraut with Bacon and Onions (GF)

\$8

## **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.

\$18

### **Jaegerschnitzel**

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

\$18

### **Hungarian Style Goulash**

Beef stew with bell peppers & onions.

\$18

### **Chicken Highland Dell**

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

\$18

### **Bratwurst (GF)**

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

\$18

### **Pasta Du Jour (Vegetarian Option)**

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

\$20

### **Baby Kale & Brussel Sprouts (GF/Vegan)**

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

\$14

Ask your server about any special options.

All sides served separately.

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