



Authentic Oktoberfest Entrees

Schlachtplatte

Wood grilled pork chop, smoked sausage, and a bratwurst served with sauerkraut and tiroler knoedel (bread dumpling). \$24.95

Alpenrose Wiener Schnitzel

Breaded and golden fried pork cutlet served with our spätzle and braised red cabbage. \$24.95

Sauerbraten

Beef sirloin roast prepared in a sweet and sour marinade, slow-roasted. Served with spätzle and braised red cabbage. \$24.50

Lachs Mit Bayrischer Senfkruste

Salmon with Bavarian mustard crust. Baked and served with creamy bacon and leek sauce. \$26.95

Rindsrouladen

New York strip cutlet stuffed with bacon, carrots, egg, and dill pickle, Served with natural gravy, mashed potatoes, and vegetable. \$24.95

Huehnerbrust in Pretzelkruste

German beer chicken breast in a pretzel crust. Served with braised green cabbage with bacon, house made spätzle, and apple compote. \$21.95



Starter

Goulasch Suppe

Goulash soup is our own meaty stew with tender beef, Onion, and potatoes, flavored with paprika.

Cup \$4.95 Bowl \$6.50

Great Finish

Apfel Strudel

Austrian apple strudel, served with a scoop of vanilla ice cream \$5.95

Schwarzwaelder Kirsch Cupcake

Black forest cupcake with Kirshwasser-soaked cherries and whipped cream. Finished with dark chocolate curls \$5.95

Sacher Torte Cupcake

Chocolate cupcake with apricot preserves and chocolate ganache. \$5.95

Featured Beers and Wines

Hoffbrau Oktoberfest \$6.50

Hacker Pschorr Hefeweissbier \$6.50

Chateau St. Michelle Gewurtztraminer \$7.00/\$24.00

Valkenberg Dornfelder \$10.00/ \$38.00