



SPECIALS

Oktoberfest

Soup

CREAM OF POTATO LEEK SOUP CUP \$6 | BOWL \$11

Appetizers

SMOKED FISH BITES 14

smoked salmon served on fresh cucumbers with pickled red onions, topped with sour cream, dill, and finished with a honey mustard sauce

JUMBO PRETZEL 14

served with beer cheese

GERMAN PUFF PASTRY 14

made with camembert cheese and fig jam.

Sandwich

DEUTSCHLAND GRILLED CHEESE 22

served on rustic garlic bread with Wild Boar ham, gruyere cheese, smoked rauchkäse, tomatoes, and truffle mayo. Offered with a side of German potato salad

Entrées

MARINATED GERMAN SAUERBRATEN 30

in a red wine ginger sauce, served with traditional potatoes, bacon, and sweet & sour red cabbage with apples

GRILLED GERMAN PORKCHOPS 34

apple sauerkraut, spätzle, drizzled with hot honey, served with traditional potatoes, bacon, and sweet & sour red cabbage with apples

CHICKEN SCHNITZEL 28

topped with gruyere cheese brown mustard sauce, served with traditional potatoes, bacon, and sweet & sour red cabbage with apples

BAKED CORNISH HEN 32

in a cranberry sauce with traditional potatoes, bacon, and sweet & sour red cabbage with apples, served with spätzle

Dessert

HOMEMADE APPLE RAISIN STRUDEL 9

served with vanilla ice cream

Drink Specials

PUMPKIN ESPRESSO MARTINI 16

fresh espresso mixed with our espresso martini and pumpkin liqueur

FALL CIDER MULE 15

Benchmark bourbon, splash lime juice, fresh apple cider, topped with ginger beer

GERMAN CHOCOLATE CAKE MARTINI 16

Malibu Rum, Frangelico, Liquor 43 chocolate liqueur, served with a chocolate rimmed glass, dipped in fresh coconut and walnuts for added flavor

BEER

Draft

SAM ADAMS OKTOBERFEST 7

served in a chilled stein.

SOUTHERN TIER PUMKING 8

Bottle

SPATEN OKTOBERFEST 7

OKTOBERFEST COFFEE 12

fresh coffee served with Rum Chata spiced cream, topped with whipped cream and a sprinkle of cinnamon.