# Auf zum Oktoberfest!

## "Spaten Oktoberiest" ... It's back!!! 0.51 \$10.00

Our benchmark of all Oktoberfest brews

"Radler" Bavaria's refreshing mix of Bene' Lager and Lemon-Lime Soda o.5L \$10.00
"Cider Aperol Spritz" Pfanner Hard Cider, Aperol, and orange slice garnish. \$11.00

#### <u>"a Brez'n"</u> \$3.00

warm Bavarian pretzel served with our house made sweet mustard

#### "Festwiesn' Delight" \$11.00

"Obatzda" – our Bavarian beer cheese served with a traditional Bavarian pretzel and radish salad

#### "Oktoberfest Treat" \$9.00

Munich's most loved "Weißwurst" served with a Bavarian soft pretzel and sweet mustard

#### "Hausgebeizter Lachs mit Kartoffelpuffer" \$13.00

house cured salmon on golden potato pancakes served with sour cream and honey mustard sauce

#### "Kartoffellauchkremsüppchen" \$6.00

cream of potato and leek soup topped with our pretzel croutons

## "Therese's Rahmschnitzel" ... \$25.00

pan seared pork loin steaks topped with button mushroom cream sauce and served with our gratinated cheese spätzle

## "Bayrischer Leberkäs' " ... \$23.00

sautéed finely minced Bavarian style meatloaf topped with roasted onions and a sunny side up fried egg presented with potato puree and a side cucumber salad

## "Bayrische Schlachteplatte" ... \$25.00

butcher's platter containing Germany's most loved treats, including Bratwurst, Weißwurst, Knockwurst, and Leberkäse, presented with sauerkraut and knödel

### "Schweinenackenbraten" ... \$25.00

tender pork shoulder roasted in Oktoberfest beer topped with sautéed onions and served with our sauerkraut and pan seared slices of pretzel dumplings

### "Schnitzel für den Gemüsefreund" ... \$21.00

our vegetarian schnitzel made from zucchini wheels and eggplant, served with cheese spätzle and sautéed button mushrooms.

#### "Wies'n Backhendl" ... \$19.00

crisp, golden, traditionally roasted quarter chicken just like you'd get at the tents in München, presented with warm potato salad and cucumber salad