

SALAD & SOUPS & SNACKS

House-Pickled Cauliflower & String Beans // 5

Original Bavarian Style Brezel with sweet-spicy made-from-scratch mustard // 4
German Brezel are not, like American, warm or soft outside!

Bread & Herbed Butter // 7

4 slices house baked multigrain bread: flax seed, millet, and sunflower seed

Pickled Herring Salad - Hamburger Roter Heringssalat with housemade rye bread and salad greens.
We make this delicacy from scratch with house pickled cucumber, house-crafted yogurt,
and pickled herring from Monterey Fish Market (contains wine and onion). // 13

Frisée & Red Leaf Lettuce Salad homemade orange-honey dressing, golden beet, raw walnut pieces // 12

Butternut Squash & Apple Soup pureed and with a hint of butter and cinnamon // 8 small (8oz) and 13 large (16oz)

Potato Salad North German Style - Kartoffelsalat // 8

*We make our own yogurt and mayonnaise for the potato salad (salad contains carrot, scallion, dill).
In south Germany Kartoffelsalat is made with a cold (or warm) vinaigrette style dressing.*

with **Sausage** 2 Wiener Knackwürste (pork, smoked, by Schaller & Weber, NY), housemade sweet-spicy mustard // 14

ENTRÉES

Spätzle Mushroom // 19

creamy ragout of brown Criminis, onion and red wine; Swiss Gruyere, fresh parsley

Spätzle Onion with Cheese - Käsespätzle // 21

A classic Swabian dish with caramelized onions, extra virgin olive oil and butter, Swiss Gruyere, fresh parsley

Veggie Cake // 20

butter pan fried patty of fresh carrot and parsnip, fresh flaked oats and real eggs, following a Hamburg recipe from 1914
braised red cabbage, Petersilienkartoffeln (German style boiled golden potato drizzled with melted butter and fresh parsley)

Beef Goulash // 22

100% grass fed beef from small family farms and ranches, gently braised with onion, bell pepper and brown Crimini mushroom
served on Spätzle (south German egg noodle)

Pork Schnitzel // 22

breaded American Humane certified Coleman pork (non-GMO fed, no antibiotics), braised red cabbage, Spätzle

Pork Jägerschnitzel // 26

breaded pork Schnitzel, creamy ragout of brown Crimini mushroom (onion, red wine added), braised red cabbage, Spätzle

Rockfish from our local Fisherman Josh Churchman // 26

US sustainable from Monterey Fish Market and a great source of protein, phosphorus, selenium, vitamin B-12, and vitamin D.
gently pan-fried deboned fillet, braised red cabbage, Petersilienkartoffeln (German style boiled golden potato drizzled with
melted butter and fresh parsley)

DESSERT

Schokoladenpuffer A German classic. **Bundt Cake with Chocolate** // 4.5

Belgian Callbaut dark chocolate, almond extract
with real vanilla whipped cream added // 6

Apple-Rhubarb-Cinnamon Streusel // 4.7

made with fresh fruit and delicate shortbread crust
with vanilla whipped cream added // 6.2

Mohnkuchen vom Blech **German Streusel Cake with Poppy Filling** // 6

a wonderful traditional German cake baked with a yeast dough
with real vanilla whipped cream added // 7.5

Schwarzwälder Kirschtorte **Black Forest Cake** // 8

layer of Genoise, shortbread, raspberry jam, cherry filling (may contain pits, whipped cream,
Kirschwasser (real German cherry brandy)

Originates from the Black Forest and is not a German chocolate cake which is an American cake (and not known in Germany).

Organic Rieslaner Spätlese 9.5% // 7.5 small glass | 58 bottle

*Weegmüller "Pegasus frucht'zy:s" 2017, Haardter Mandelring, estate bottled - Pfalz
Rieslaner is a breed cross of Silvaner and Riesling grapes. The Weegmüller family is making wine since 1685.*

BEVERAGES

Sparkling Carbonated Water // 2 and 4 for ½ liter | **Housemade Soda** (made with orange, lemon, and ginger) // 3.75

Fresh Juice: apple, apple spritzer, Valencia orange // 4.75 | **Iced Tea:** black or rosehip-hibiscus, unsweetened // 3.5

Espresso or **Americano** single 2.5 double 4 | **Tea Pot:** Assam, Earl Grey, Chai, Moroccan Mint, decaf Rooibos 5.5

Prost und guten Appetit!