



## SNACKS - THE WORLD'S GREATEST HOBBY

- Brotzeit** freshly baked sourdough rolls, french butter, homemade spreads 15 *V, A* | add speck +10
- \*Hamachi Jalapeno** green apple, pickled wasabi, mustard, lime, avocado, cilantro 16 *DF, GF, R, A*
- Chicken Liver Profiteroles** chocolate, riesling pate de fruit 14 | make it a threesome +7 | add truffle MP *A*
- \*Bigeye Tuna Cannoli** heirloom tomato, soy onions, avocado, cucumber, sriracha 12 each *R, A, S*
- \*Steak Tartare Bruschetta** black truffle, cornichons, capers, arugula, pecorino, milk bread 21 *R, A*
- Roasted Butternut Squash Soup** pumpkin seed pesto, crispy cheese-pumpkin seed crostini 16 *V, A*

## CHEF'S FAVORITE THING TO EAT - SALAD!    *Add: ½ Chicken Schnitzel +12 | Avocado +4*

- Garden Salad** heirloom radish, cucumber, sprouts, fine herbs, tomato, citrus vinaigrette 19 *V, DF, GF*
- Grilled Broccolini** goulash sauce, whipped burrata, toasted almonds, lemon, espelette 20 *V, GF, T, A*
- Heirloom Beets** vanilla goat cheese, baby peaches, hazelnut, brussel sprouts, endive 25 *V, GF, T, A*
- Grilled Little Gem "Caesar"** marinated trout caviar, parmesan two ways, herb salad 24 *DF, S, A*
- BierBeisl Salad** pork belly, corn, peppers, romaine, arugula, parmesan, pumpkin seed 28 *DF, GF, A*

## CLASSIFIED AS PIZZA - RIGHTFULLY SO    *pizza dough made from an organic spelt mix sourdough*

- Ratatouille** tomato, bell pepper, zucchini, eggplant, mozzarella, black garlic, olive pesto 26 *V, A, S*
- Goulash Pizza** hungarian sausage, savoy cabbage, horseradish, cheese, sour cream, harissa 28 *A*
- Croque Monsieur** béchamel, prosciutto cotto, provolone, parmesan 24 | add truffle MP | Madame +4

## DIVING INTO THE WORLD OF SCHNITZELS    *\*gluten free option available*                      **chicken | veal**

- Austrian "The Original Wiener Schnitzel"** lingonberry-yuzu chutney, lemon *DF\**                      25 | 35
- German** wild mushroom sauce "Jägersauce", crispy brussel sprout leaves *A\**                      34 | 44
- Italian** california grown tomato sauce, mozzarella, parmesan, fresh basil *A\**                      33 | 43
- French "Cordon Bleu"** baked with herb bechamel, ham, provolone cheese                      30 | 40

## CHEF B's SIGNATURE DISHES (no substitutions - sorry!, but not that sorry) 🙌

- Grill Special** chef curated seasonal dish, ingredients changing based on market availability MP
- 12h Braised Beef Cheek "Sauerbraten"** herb spätzle, baby carrots, banyuls, crispy onions 38 *A*
- Käsespätzle** raclette cheese, organic cream, white wine, crispy onions 25 *V, A* | add fresh truffle MP
- Sausage Sampler** swiss cheese infused, spicy hungarian, german bratwurst, pretzel 32 *A*

## THE LOYAL COMPANIONS ALSO KNOWN AS SIDES

- potato-shishito sauté 12 | french fries 9 | rosemary spätzle 12 | horseradish-coleslaw 9  
braised red cabbage 16 | curry fries 10 | sauerkraut 10 | cucumber salad 9 | garden salad 8

*V*-egetarian    *D*-airy *F*-ree    *G*-luten *F*-ree    *R*-aw    *T*-ree nuts    *A*-llium    *S*-oy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*A 20% auto gratuity is added to any party size 6 guests or more*

*"We prefer to address any issues during your visit and not a day later, after reading about it on yelp!"*

# ZUM TRINKEN

to drink

## COCKTAILS | cocktails

<b>Seaberry Buck</b> seaberry, pineapple, juniper, grapefruit, lime, ginger beer, mint (non-alcoholic)	14
<b>Strudel Sour</b> green apple, strudel tea, anise, lemon, egg white, cinnamon (non-alcoholic)	12
<b>Gartenparty</b> gin, grapefruit, grapefruit radler, fennel, lemon, beet powder	18
<b>Amaro Milk Punch</b> house amaro blend, honey, grapefruit, lime, milk washed	16
<b>Christoph's Waltz</b> gin, pear eau de vie, oloroso, quince vinegar, pilsner cordial, lemon	19
<b>Buy Low, Celery High</b> green chile vodka, celery, pineapple, serrano, lime, celery salt	19
<b>Hedy Lamargarita</b> tequila or mezcal, bell pepper, paprika, lime, kümmel, shishito	18
<b>Oktoberfest Sour</b> pretzel rye, Köstritzer cordial, lemon, brown mustard (no egg!)	19
<b>Wake Me Up Before You Coco</b> coconut washed rum, espresso, oloroso, brown sugar	20
<b>Arnold Schwarzenegroni</b> hibiscus gin, Bavarian aperitivo, rabarbaro, East India sherry, cranberry	19
<b>Dirty Apple Martini</b> vodka, calvados, green apple, sauerkraut, manzanilla, finocchietto	19
<b>Sachertorte Old Fashioned</b> cocoa nib bourbon, crème de cacao, chocolate bitters, apricot eau de vie	20

## BUBBLY | pricklend

### 4.5oz gls | btl

Fritz Mueller, <b>Secco Non-Alcoholic</b> NV [Rheinhessen]	12   48
Hild, <b>Elbling Sekt</b> "#54" NV [Obermosel]	16   70
<b>Belle Bolle</b> , Spumante Brut Rosé 2021 DOC [Monteci, Italy]	17   74

## WHITE, ORANGE & PINK | weiss, orange, rosa

Bruno by Karthäuserhof, <b>Dry Riesling</b> 2021 [Mosel]	17   59
Ingrid Groiss, <b>Gemischter Satz</b> 2021 [Vienna]	16   58
Friedrich Becker, <b>Skin Contact Pinot Gris</b> 2021 [Pfalz]	16   56
Domäne Wachau, <b>Grüner Veltliner</b> Federspiel 2022 [Wachau]	15   54
Eder, <b>Roter Veltliner</b> Ried 2022 [Burgenland]	19   68
Ökonomierat Rebholz, <b>Rosé Spätburgunder</b> , Trocken 2022 [Pfalz]	18   64
Rodica, <b>Malvazija</b> Selekcija 2019 [Slovenia]	19   65

## RED | rot

Johanneshof Reinisch, <b>Pinot Noir</b> 2021 [Thermenregion]	16   56
Gassner, <b>Blaufränkisch</b> 2019 Reserve [Neusiedlersee]	21   80
Kolfok, <b>Rotburger</b> "Querschnitt" 2020 unfiltered [Burgenland]	19   70
Umatham, <b>St. Laurent</b> 2020 [Burgenland]	18   64
Wieninger, <b>Red Blend</b> Wiener Trilogie 2018 [Vienna Hills]	20   80

## BEER | bier

### 0.3l steinie | 0.5l stein

Trumer, <b>Classic Pils</b> [California via Austria] <i>draft</i>	7   11
Weihenstephaner, <b>Lager</b> [Bavaria aka Almost Austria] <i>draft</i>	8   12
Köstritzer, <b>Dark Lager</b> [Germany] <i>draft</i>	9   13
Erdinger, <b>Hefeweizen</b> [Germany] <i>draft</i>	10   14
Stiegl, <b>Grapefruit Radler</b> [Austria] <i>draft</i>	8   12
Weihenstephaner, <b>Non Alcoholic</b> [Almost Austria] 330ml	7
Anderson Valley, <b>West Coast IPA</b> [Booneville, CA] 330ml	7
Weihenstephaner, <b>Korbinian Starkbier</b> [Almost Austria] 500ml	13
Gouden Carolus, <b>Tripel</b> [Belgium] 750ml	42

### FLIGHTS

*Chef is too tall for economy*

**Premium Economy 15**  
pick 3 of our tap beers

**First Class 25**  
pick 3 of our wines by the glass

**Corkage Fee 45 | per** 🍷

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### EXTRA THIRSTY?

**BEER STEINS 1L 25 | ea**  
*any of our draft beers*