

To Share Or Not!

House Made **BURRATA, ROASTED FRUIT**, balsamic + FOCACCIA 15.,
ARANCINI 10., five bite-sized lemon, mascarpone + chive risotto balls, garlic aioli
DUNGENESS CRAB ARANCINI, 10, three bites sized crab risotto balls, Louie dip.

POMMES FRITES 9. thin French fries. Seasoned with salt, pepper + Cajun seasoning. Fried green onions. Side of Aioli + ketchup

BIG WARM BAVARIAN PRETZEL 12., mustard + hand crafted pimento cheese.

MEATBALLS, 15., three handcrafted veal and pork meatball and Pomodoro sauce. Parmesan, basil finish. Side of Focaccia bread.

CAULIFLOWER MAC'N CHEESE, 12., bronze extruded granoro lumachine, white cheddar + butterkäse
roasted cauliflower creamy cheese goodness. Toasted breadcrumb finish. ADD: Dungeness Crab
\$14./Chicken \$4.5/Beef Tri Tip 6.

FOCCACCIA PLATE, 8., bottomless goodness of our amazing focaccia, olive oil and balsamic,

REFRESHING SALADS

Add: pulled marinated herb Chicken 3.5, roasted Beef Tri Tip 6.
Bacon 3.5

DUNGENESS CRAB SALAD 23.

Romain and Arugula, tomatoes, roasted artichokes,
hb egg, kissed with a touch of lemon oil. Side of
house made Louie Dressing.

CLASSIC CAESAR 14.

creamy lemon anchovy dressing, Calabrian chili
paste, white anchovy. Parmesan cheese finish.
Dressing contains raw egg. PIADINI style 19.

CHOPPED SALAD 16.

romaine lettuce, kale, half avocado, toasted walnuts,
Greek feta cheese, honey tabasco vinaigrette.
PIADINI Style 20.

BEETS and CITRUS 14.

Roasted marinated beets, mandarin or oranges
kohlrabi and watermelon radish ribbons, Arugula,
sunflower seeds, champagne vinaigrette. PIADINI
STYLE 21.

BELEGTE BROTE/sandwich

With SIDE of HOUSEMADE WAFFLE POTATO CHIPS SCHNITZEL BURGER 17.

pretzel crusted Pork loin, jalapeno, mint and
cilantro, red cabbage slaw. Mayo+ house made
pickle, on toasted Brioche,

PULLED CHICKEN sandwich, 15., dressed with lemon
oil and house blend of herbs, red cabbage and apple
slaw, on toasted Brioche Bun with mayonnaise.

ROASTED BEEF TRI TIP 17. Caramelized onions,
melted Swiss Cheese on toasted Sourdough Deli,
mayonnaise. This is one loaded beef sandwich!

BBQ BURGER 19. Chuck Beef Angus Meat, Cheddar
cheese, red onions, house made pickles, mayo + bbq
sauce, Brioche Bun + Fries. MYO: Bacon 3./ Avocado
2./ Caramelized onions 1./ pickled Jalapenos
1./sunny side up egg 2./Blue Cheese 2./

BAUERNFRÜHSTÜCK

also known as our WOOD FIRE HASH

A warm German dish made from
Herbaceous roasted potatoes, bell peppers, sweet
roasted onions; mushrooms, creamy mozzarella,
one sunny side up egg, we finish it in the wood fire,
oven and serve it in a hot skillet.!

CHETTIS 17., roasted chicken breast and bacon

CORNED BEEF 17., corned beef and bacon

VEGETARIAN HASH 16., spinach + artichokes

VEGAN style 15., no cheese, no egg just more of all
the others spinach + artichokes;

Despite its name, it is eaten not only for breakfast
but also for lunch and dinner.

PLATES

FRIED CHICKEN 26.

Buttermilk fried boneless chicken, white and dark meat,
Yukon gold mashed potatoes, gravy.

THE BRATS 19.

Brats by SOCO Meat Company, potato cake, braised white cabbage with
apples and caraway seeds, Honey Mustard.

TELLERSCHNITZEL 29. SMALL TELLER 20.

A pork Schnitzel as big as the plate breaded and fried. Exotic mushroom gravy,
house-made Spätzle with caramelized onions.

WIENER SCHNITZEL 24.

Breaded AND fried **veal loin**, wedge of lemon, crispy French fries.

PASTA

DUNGENESS CRAB FETTUCINI 29.

with roasted and seared mushroom and artichokes, shallot
and herb vermouth beurre blanc

TRADITIONAL SPAGHETTI and meatball 19.

One handcrafted veal and pork meatball, rich tomato sauce,
parmesan, olive oil. Additional meatball \$3.

Wood Fire Pizza Napolitana

Gluten Free Available

PIZZA with TOMATO SAUCE

CHEESE PIZZA 15. red sauce, garlic, dry
mozzarella + *butterkäse. Parmesan finish

PIZZA MARGHERITA 17. Classic Italian Pie
tomato sauce, garlic, creamy mozzarella,
basil, extra virgin olive oil.
ADD Dungeness Crab 14.

SPANISH CHORIZO PIE, 20., Spanish
dry chorizo, dry mozzarella, garlic, red
onions, artichokes, olives.

SPAGHETTI AND MEATBALLS, 20.
also know as "the wise guy" garlic butter,
spaghetti, sliced meatballs, creamy
mozzarella. Parmesan and oregano finish.

SOPRASETTA SALAMI PIE + Fennel, 20.
garlic, dry mozzarella, roasted chili fennel,
blistered tomatoes. Parmesan finish.

MANCHESTER '92, 21., tomato sauce,
garlic, oregano, house-made mozzarella,
caramelized onions, pepperoni, Italian
sausage + prosciutto

PIZZETTA 5. To have with everything!

is a thin crispy pinned out dough, with garlic, herbs and parmesan.
For a happy dance in your mouth add Burrata 6.

PIZZA BLANCO no TOMATO SAUCE

FLAMMKUCHEN, 20. the pizza of Germans and Alsations, it's the bomb!, *butterkäse, white onions,
Bacon, crème fraiche, burrata,. Green onion finish.

ROSEMARY MUSHROOM PIE, 21. cremini, shitake and oyster mushrooms, covered with dry mozzarella,
Calabrian chili infused goat cheese, and house herb blend, roasted garlic. Smoked sea salt and parmesan finish.

PIADINI, A SALAD IN A PIZZA CRUST, folded + cut, eat like a sandwich,
good to share. OPEN FACED AVAILABLE. Choose any salad to have as a Piadini!

FRIED CHICKEN CAESAR PIADINI 22. We add fried chicken, bacon and
hardboiled eggs to our Caesar salad, yummylicious

DIPS FOR YOUR PIZZAS 2. Two ounces, choose: BLUE CHEESE, SPICY RANCH, CALABRIAN CHILI PASTE,
GREEN GODDESS, BASIL PESTO



KITCHEN, BIER UND WEIN STUBE

Cocktails

Classic MARGARITA on the rocks 10.
MARTINI shaken or on the rocks 8.
Vodka or Gin, lemon or olives
POMMEGRANATE MARTINI, 9.
LAVENTINI, Hahn Vodka + Lavender syrup 10.
BOOZY CHETTIS' 10.
like a long Island Ice Tea our way!
JARDESCA BOTANICAL SPRITZ ,10.
White Vermouth prosecco, mint + fruit garnish
JARDESCA RED MULE, 10.
Red Vermouth ginger beer, fruit and mint garnish.

Wine by the Glass

BUBBLES

CREMANT, LUCIEN ALBRECHT, D'Alsace 14/41

ROSE

ROSE BLEND, CaMajol, 11/35 CHIARETTO, Lake Garda, Italy

WHITE

PECORINO, 12/43 CANTINA TOLLO, ABRUZZO, ITALY

CHARDONNAY, 12/39 Clay Shannon, El Coyote, Red Hills Lake County, ABV 14.1%

RED

BLAUFRÄNKISCH, LENZ MOSER, 10/40 (1ltr) Burgenland, Austria, ABV 12.5%

CABERNET FRANK, LEMONDE, 11/39 Friuli Grave, Northern Italy, ABV 13.5%

Welcome to A little bit of German, A little bit of Italian, a whole lot delicious

Beer on Tap,

**NOT SURE?! Enjoy our TASTER FLIGHT
three 2oz pours 6.**

FRÜH KÖLSCH, COLOGNE,
German Blond, ABV 4.8%,
32oz Stein 13., 16oz-8., 14oz-7., 8oz-6.,
WELTENBURGER KLOSTER,
Barock dunkel lager, ABV 4.7
32oz Stein 13., 16oz-8., 14oz-7., 8oz-6.,
SCHONRAMER, Gold Lager, ABV 6%
32oz Stein 13., 16oz-8., 14oz-7., 8oz-6.,
SEISMIC, Mega Thrust local IPA, ABV 7.5%

Hot Toddlies

GLÜHWEIN 8. also known as hot mulled
Wine, with orange, cinnamon, star anis, rum.

WHITE OR RED

Very RICH HOT CHOCOLATE TODDY 7.
hot chocolate, vanilla, vodka, whipped cream
and chocolate drizzles

CLASSIC HOT TODDY, 7.

cinnamon infused whiskey, honey, lemon juice,
hot water

Beer in the Bottle still served in a glass

pint size unless specified

NON ALCOHOLIC, 11.2oz Erdinger, 6.
GRAPEFRUIT HEFE WEISSBIER, 6. Schöffenhofer,
11 oz, ABV 2.5%, The world's first Hefeweizen
IPA, 8. Elysian Space Dust, Seattle, ABV 8.2%,
HEFE WEISSBIER 8. Franziskaner, Munich, ABV 5%,
WEISSER BOCK, 9. Landbrauerei Schönram, ABV 7.4%,
PILSNER, 7. Landbrauerei Schönram, ABV 5.4%,
MÄRZEN BIER, 7. Festbier, Landbrauerei Schönram, ABV 6.4%

SOURS

AGED PALE, 9. Petrus, 12 oz, ABV 7.3%,
BOCKOR CUVÉE, 9. Des Jacobins Rouge, ABV 5.5%
OUDE GEUZE, 11. Boon 12.7 oz, ABV 7%

Wine Chilled by the bottle

take home a bottle at 30% discount

CHARDONNAY, FOLEY/JOHNSON, Carneros 45.

CHARDONNAY, TONTI, Healdsburg 43.

SAUVIGNON BLANC, SPY VALLEY, 19. New Zealand

HALF BOTTLE(2glasses) ABV 12.8%

WEISSBURGUNDER, 40. PFLÜGER, Pfalz, Germany

GRÜNER VELTLINER, 41. WEINGUT FRANK, Austria,

KERNER, 41. ABRAZIA DI NOVACELLA, STIFTSKELLEREI NEUSTIFT, Alto Adige.

VERDICCHIO, 45. TENUTA DELL' UGOLINO, Castelli di Jesi, Central Italy

The Reds by the bottle

BARBERA d'ALBA, MASSOLINI, 49., Piedmont, Italy, ABV 14.5%

COTES DU RHONE, Reserve, Famille Perrin, 34., ABV 13.5%

PINOT NOIR, Günther Steinmetz, 49., Mosel Germany

PINOT NOIR, St.Laurent, PFLÜGER, 49., Pfalz Germany, A BV 13%

PINOT NOIR, RICKSHAW, 45., Sonoma Coast, ABV 13.5%,

RED BLEND, VIVA LA REVOLUTION, 34., Vin de France, ABV 13%,

ROSSO DI MONTALCINO, Martoccia di Luca Brunelli, 47., Tuscany, Italy

SANGIOVESE, PICCINI, POGGIO ALTO, 49., Tuscany, ABV 13.5,

VALPOLICELLA RIPASSO, 49., Mara Cesari, Veneto Italy, ABV 13.5

Sunday Brunch Sunday's 10-2.00pm

Eggs Benedict Balooza

SOMEWHAT CLASSIC BENNIE, 15.

Black Forest Ham, poached egg, on toasted.....
hollandaise **sub bacon for ham,**

VEGGIE BENNIE 15.

Avocado, spinach, poached egg, hollandaise,

ADD In season tomatoes 3.

ADD Dungeness Crab 14.

WEISSWURST BENNIE 21.

Potato pancake, Riesling apple sauce, braised red
cabbage, poached egg, hollandaise (no side
potatoes)

WAFFLE AND FRIED CHICKEN BENNIE 23.

Crispy pearl sugar Belgian waffle Fluggers bacon,
poached egg, hollandaise. There is syrup on the
waffle!

WAFFLE + DUNGENESS CRAB 24.

Brie Cheese, Fried Artichokes, Poached Egg,
Hollandaise. There is syrup on the waffle!

BENNIE Sides, CHOOSE!

ÜBER GOOD herbaceous green onion breakfast
potatoes

FRUIT FROM THE FARMERS BASKET

Bottomless Mimosas every day 18.

Omelette

THE CLASSIC FRENCH STYLE

OMELETTE, WITH cheddar cheese 14.

Choose one side: Fluggers bacon, ÜBER
GOOD herbaceous green onion breakfast
potatoes, Farmers Fruit Basket.

BUILD YOUR OWN, choose a side as

above. Base price 12. + ingredients

meats, 1.75 each: bacon | Italian sausage |
black forest ham | prosciutto

veggies 1. Each: bell peppers | red onion |

white onion | spinach | mushrooms |

avocado | artichokes

cheese, 1.75 each: cheddar | creamy

mozzarella | butterkäse

Dungeness crab, 14.

Waffle

yeast-raised dough. Powder sugar, Berry Syrup, whipped
cream finish.

ONE SUGAR BELGIUM WAFFLE WITH A SIDE 12.

TWO SUGAR BELGIUM WAFFLES, 12

SIDES

ÜBER GOOD

herbaceous green onion breakfast potatoes 4.5

FARMERS BASKET, FRUIT 4.5

FLUGGERS BACON 6.

SCRAMBLED EGGS 6.