



Der Salat ENTRÉE SIZE SALADS, Piadini crust in gf available

CAESAR 13. PIADINI style 17. GF/V
creamy lemon anchovy dressing, Calabrian chili paste, white anchovy. Parmesan cheese finish. Dressing contains raw egg.

CHOPPED SALAD 15. PIADINI style 19. GF/V
romaine lettuce, Tuscan kale, avocado, toasted walnuts, Greek feta, honey tabasco vinaigrette. PIADINI Style 19.

SUMMER SALAD 14. PIADINI style 18. GF/VG/V
Blistered tomatoes, fresh shucked yellow corn, blueberries, raspberries red onions, Romain Lettuce, white balsamic raspberry vin. Especially delicious with FLUGGERS bacon 4.5

LENTIL SALAD 13. PIADINI style 17. GF/VG/V
Arugula, Cucumbers, blistered tomatoes, Mint, Cilantro and Feta, red onions. Dill vinaigrette.

BEET SALAD 15. PIADINI style 19. GF/V
Spinach and arugula, red onions, raspberries + blueberries, BURRATA, Lemon Balsamic vinaigrette,

PUT IT ON TOP

Pulled lemon herb Chicken 2 Beef Tri Tip 6 Bacon 4.5

Das Sandwich 4 Panino available on GF focaccia

HOUSEMADE WAFFLE POTATO CHIPS
Sub RED CABBAGE SLAW Blaukraut Salat or KARTOFFEL SALAT, Pommes Frites +2.

SCHNITZEL BURGER 17.
pretzel crusted Pork loin, red cabbage slaw - jalapeno, red onion cilantro. House made pickles, egg wash hamburger bun and mayo

GERMAN Style MEATLOAF 12.5
also known as LEBERKÄS WECKLE spicy Mustard, onions, pickles on sourdough bun with side of Potato Salad/Kartoffel Salat,

BEEF TRI TIP 17.
Sweet onions, Swiss Cheese, mayo, toasted sweet deli roll, au jus

PANINO Y POLPETTES 16. Meatball Sandwich, white cheddar, parmesan cheese, seared onions, smokey marinara, toasted sweet deli roll

PULLED CHICKEN AND SLAW 15.
lemon oil and house blend of herbs, red cabbage and apple slaw, mayonnaise, egg wash hamburger bun

SUMMER BLT 15. Fluggers Bacon, tomatoes, mayonnaise sourdough rye

To Share or Not!

ARANCINI 10., SIX bite-sized lemon, mascarpone + chive risotto balls, garlic aioli. *V*

CREAMY BURRATA, 15. wood fire roasted peaches, crispy prosciutto, balsamic reduction, olive oil, focaccia, (gluten free available)

FOCCACCIA PLATE, 6, house made focaccia, olive oil and balsamic with John's very secret spices.

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

VESPER, 13. Two artisan German Sausages, Debriziner and Landjäger, mustard, pickles butterkäse, Focaccia

WARM BAVARIAN PRETZEL 12., mustard + hand crafted pimento cheese. ADD Debriziner, Landjäger, butterkäse + pickles \$7.

KARTOFFEL PUFFER 10. three potato pancakes, Riesling apple sauce and sour cream, or have it with a gravy*GF*.

POMMES FRITES, 9. Thin crispy French fries. Salt, pepper, Cajun seasoning. Fried green onions + herbs. Side of Aioli + ketchup*GF*

SUMMER ZUCCHINI STICKS, 9. wood fire roasted, herbaceous parmesan bread crumbs, spicy ranch, *V*

"Pizza+Strudel and Schnitzel with Noodles"

Plates join us Friday and Saturdays for

our Authentic Beef Rouladen, braised red cabbage and potato cake.

BAUERNFRÜHSTÜCK 16. *GF*
Or call it a Hash fingerling and sweet potatoes, roasted carrots, bell peppers, sweet roasted onions, mushrooms and ARUGULA, one egg sunny side up! ADD corned beef, chicken, bacon, mozzarella \$1each

HÜHNCHEN and roasted potatoes 24. *GF*
half chicken, sage rosemary brine and rub, oven roasted. Please allow 25min. Lemon Oil and Chili paste finish.

RIPPCHEN 17. *GF*
7oz SEARED SMOKED BONE IN PORKCHOP potato salad, mustard.

BURRATA RAVAIOLI, 19. *V*
Four raviolis with blistered tomatoes, charred zucchini. Dollops of pesto puree, burrata

PASTA POMODORO 19. *V* With meatball 22.
Spaghetti in rich tomato basil sauce with parmesan and olive oil. Meatballs are handcrafted with veal + pork. Additional meatballs \$3

Kinder/Kiddos

CHEESE PIZZA 10.
MARGHERITA PIZZA 10.
PLAIN FRENCH FRIES 5.
SPAGHETTI POMODORO 9.
SPATZLE OLIVE OIL AND PARMESAN 7.
SCHNITZEL FINGERS(PORK), FRENCH FRIES, 10.

Sausage Plates

BRAT UND BUN 16.
Choose your brat from the list below
Pickled vegetable Sauerkraut, sourdough bun side of mustard, Kartoffel Salat

TWO BRATS 19.
warm Sauerkraut, KARTOFFEL Salad
Choose your brats from the list below.

HAUS BRATS 22.
TWO PORK Brats, potato cake, braised white Bavarian style cabbage with apples bacon and caraway seeds, Honey Mustard.

DER BERLINER 22.
Choose two brats, pommes, sauerkraut, curry ketchup.

SAUSAGE CHOICES
NÜRNBERGER BRATWURST pork and veal, marjoram
PORK BRATWURST
DEBRIZINER, smoked pork sausage, great flavors and spices
WIENER, skinny pork and beef with the perfect snap

Schnitzel Plates

DAS TELLERSCHNITZEL 29. Or DAS KLEINE TELLER 20. (Smaller version)
A pork loin, breaded and fried, as big as the plate, Porcini mushroom gravy, house-made herbaceous Spätzle and caramelized onions.

WIENER SCHNITZEL 24.
Breaded AND fried *veal loin*, wedge of lemon, crispy French fries

CHICKEN SCHNITZEL SALTIMBOCCA 26.
Panko crusted chicken schnitzel, layered with melted house made mozzarella, sage and prosciutto. Roasted fingerling sage potatoes, lemon Riesling caper sauce

Wood Fire Pizza

GLUTEN FREE CRUST AVAILABLE

DIPS FOR YOUR PIZZAS 2. SPICY RANCH, CALABRIAN CHILI PASTE, CAESAR,

CHEESE 16. red sauce, creamy mozzarella, butterkäse, dry mozzarella, parmesan, garlic. *V*

MARGHERITA 17. Classic Italian Pie tomato sauce, garlic, creamy mozzarella, basil, extra virgin olive oil. *V*

TOMATO PIZZA 17. tomato slices, roasted garlic, oregano, arugula, creamy mozzarella. Pesto finish. *V*

PIZZE ROSEMARIN E FUNGHI 21. cremini, shitake and oyster mushrooms, dry mozzarella. Calabrian chili infused goat cheese, and house herb blend, roasted garlic. Smoked sea salt and parmesan finish. *V*

CHORIZO, 22., red sauce, Spanish dry chorizo, artichokes, olives, dry mozzarella, garlic, red onions,

PIZZE Spaghetti + Meatball 23. red sauce, garlic butter, creamy mozzarella, parmesan, oregano.

MANCHESTER 23., red sauce, pepperoni, Italian sausage, prosciutto, mozzarella, caramelized onions,

FLAMMKUCHEN, 21. Famous German pizza *butterkäse, white onions, FLUGGERS Bacon, crème fraiche, burrata, green onion finish.

PUT IT ON TOP

Parma Prosciutto 3. an Egg 2. Italian Sausage 2.
Spanish Chorizo 2. Mushrooms 1.

On the side

KARTOFFEL SALAT, 5. POTATO SALAD,
Vinegar based, onions and cucumbers

RED CABBAGE SLAW 4.5
Cilantro, red onions, lime juice, cumin, coriander

WHITE BRAISED BAVARIAN CABBAGE, 6.
apples, onion, bacon, caraway

RED BRAISED CABBAGE, 6.
red wine, apples, onions, cloves, juniper berries, cinnamon

HERBACEOUS SPÄTZLE and GRAVY 7.
Sauteed with caramelized onions, porcini mushroom sauce

CAULIFLOWER MAC N CHEESE, 9.
Mascarpone, butterkäse, sauteed leeks, hazelnut and sage

Nachtsch/Desert

APPLE STRUDEL 7.50

spiced apples, black walnuts, golden raisins in a flaky crust. Whipped Cream. Our strudel is not very sweet, by choice!

BOMBOLONIS 6.

Italian mini doughnuts, with warm chocolate hazelnut filling.

GELATO 5.

VANILLA or PISTACHIO

CAFÉ VIENNA 6.

Double shot Espresso americano, chocolate Milano syrup, whipped cream chocolate powder. Delicious with rum or whiskey \$3

ESPRESSO AFFOGATO 7.

scoop of vanilla gelato, draped with a double shot of hot espresso,

EIS KAFFEE, 7.

Iced americano, scoop of vanilla gelato, whipped cream

Refreshers

BUBBLY WATER, 3.25, zero calories, no sugar, electrolytes, magnesium. 12 oz, all natural and light flavors, choose: pomegranate-acai, blackberry, tangerine-mango.

ICE TEA, 3.75 Fresh brewed Lipton tea over ice, with lemon

ITALIAN SODA Soda water and flavorings 3.75 vanilla, coconut, chocolate Milano, strawberry

SODA SPRITZER 3.75 apple juice, orange juice

SPARKLING LEMONADE 3.75 w/flavors **4.5**

APPLE JUICE 8oz 3.

KIDS LEMONADE, 8oz, 2. In paper cup

HOT OR ICED CHOCOLATE 12oz, 3.75

FOUNTAIN SODAS 3.75 GINGER ALE, PEPSI, DIET PEPSI, DR. PEPPER, MUG ROOTBEER

Kaffee Bar Taylor Lane Coffee

ESPRESSO, single 2. /or double 3.

AMERICANO 12oz \$3, 16oz \$4

Double shot Espresso and water/hot or iced Served with cream and sugar

CAFÉ LATTEE Iced or Hot

Double shot espresso,, 12oz \$4, 16oz \$5

Flavorings: vanilla, butter rum, crème de

menth, irish cream, coconut, chocolate Milano,

CAPPUCCINO 3.5, 5oz, beverage dbl. espresso, steamed milk

TURMERIC STEAMER, 7.75 fierce yellow drink with cardamon, ginger, red pepper, black pepper extract.

TUMERIC TEA, 6.00 in hot water for a lighter alternative

STEAMED MILK 12oz 5. add your flavors

SYRUPS: vanilla, irish cream, coconut, chocolate Milano, strawberry,

Cocktails

ENJOY OUR LIGHTER RERESHING COCKTAILS WITH

FERMENTED NOT DISTILLED LIQUOR

All our juices and flavors are fresh

LEMON DROP, 10. SABE Vodka, squeezed Lemons, lemon syrup

LAVENTINI, 10. Hahn Vodka, lavender infused simple syrup, lemon squeeze

STRAWBERRIES sweet and spicy, over Ice. Sabe Jalapeno infused vodka, Tequilla and muddled strawberries! Lime and simple syrup

THE MAGGI, 10. HAHN tequilla, margarita on the rocks, lime and simple syrup

GRAPEFRUIT PALOMA 10, SABE tequila, grapefruit juice, lime, syrup, on the rocks.

COPPER LEMONADE 10., Sabe Copper Whiskey, lemonade, bitters

COPPER SOUR 11. Sabe Whiskey, simple syrup, egg white, lemon juice, bitters

JARDESCA BOTANICAL SPRITZ ,10. White local botanical Vermouth, prosecco, mint + fruit garnish

WATER SERVICE and REFILLS UPON REQUEST ONLY.

To all a Happy 4th. Our staff is celebrating too, closed on July 4th and 5th.

Bier vom Fass / Tap

32oz Stein 15.{ 16oz-9{ 14oz-7{ 8oz-5{

RISSDORF KÖISCH ABV 4.8%

pale of color, soft on the palate, restrained on fruitiness, with a delicate dryness in the finish.

ST. GEORGEN BRAÜ, Kellerbier, ABV 4.8%

Strongly hopped, naturally cloudy, bottom fermenting yeast rich in vitamins.

ETTALER CURATOR DOPPELBOCK, 9%

The nose is filled with complex notes of figs, fruitcake, port, licorice, cherry, raisin chocolate, black toffee, coffee and caramel, while it tastes deliciously thick and chewy, with great complexity showing notes of fruits, coffee-roastiness, molasses, licorice, and toffee. This beer is a meal! ESTABL.1330

SEISMIC, Mega Thrust local IPA, ABV 7.5%

tropical fruit, citrus, and pine. Flavors of mango, pineapple, papaya, and tangerine.

Enjoy our **TASTER FLIGHT** four 2oz pours 8.

Bier in a Bottle served in a Glass

ERDINGER, NON-ALCOHOLIC, 11.2oz, 6.

TWO ROOTS BREWING, IPA, NON-ALCOHOLIC, 12oz, 6.

ELYSAN SPACE DUST, Seattle, 16oz, 9., ABV 8.2%

GRAPEFRUIT HEFE WEISSBIER, 6., Schöffenhofer 11 oz, ABV 2.5%

HEFE WEISSBIER Franziskaner, Munich, 16oz, 9., ABV 5%

WEIHENSTEPHANER Pilsner, 12oz bottle, 6., ABV 4.5%

WEISSER BOCK, Landbrauerei Schönram, 9., ABV 7.4%,

The Chilled Wines

BUBBLY, BRUT ROSE, CREMANT, LUCIEN ALBRECHT, D'Alsace **14/41**

BUBBLY, PROSECCO, BENVOLIO, ITALY **13/31**

SIX OUNCE POOR or have the bottle

ROSE, CHATEAU MNUTY 13/45, Cotes de Provence

CHARDONNAY, 13/42 TILTH, Napa Valley, full body

GRÜNER VELTLINER, 12/42 WEINGUT FRANK, Austria, medium body

PECORINO, 10/35 CANTINA TOLLO, ABRUZZO, ITALY, medium body

PINOT BLANC, 12/42 PFLÜGER, Pfalz, Germany, medium body

SAUVIGNON BLANC, 10/35 WÄLDELE, Kenwood, light body

VERDICCHIO, 13/39 TENUTA DELL' UGOLINO, Castelli di Jesi, Central Italy, medium body

The Reds

MONTEPULCIANO D'Abbruzzo, La Quercia, Italy, **13/39** ABV 14%

PINOT NOIR, St.Laurent, PFLÜGER, Pfalz Germany, ABV 13%, **15/45**

RED Grenache BLEND, VIVA LA REVOLUTION, France, ABV 13.5%, **11/35.**

PRIMITIVO/Zinfandel ARRANGELO, Italy, ABV 13.5%, **12/36.**

SANGIOVESE, ROSSO DI MONTALCINO, ABV 14.5%, **14/45**

Martoccia di Luca Brunelli, Tuscany, Italy,

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

PINOT NOIR, Günther Steinmetz, 45. Mosel Germany, ABV 13%

VALPOLICELLA RIPASSO, 47. Mara Cesari, Veneto Italy, ABV 13.5%