



Der Salat ENTRÉE SIZE SALADS, Piadini crust in gf available

TOMATO CAPRESE 13. PIADINI STYLE, with arugula and a pesto crust. 18.

A seasonal plate of Tomatoes from Lazzaro, our house made mozzarella, red onions, balsamic and olive oil.

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 14. PIADINI style 18. GF/V

romaine lettuce, Tuscan kale, avocado, toasted walnuts, Greek feta, honey tabasco vinaigrette.

FLAVORFULL SMALL SALATS

BEETS BERRIES + BURATA 10. Marinated beets, red onions, raspberries + blueberries, BURATA, Lemon Balsamic vinaigrette.

LENTIL SALAD 9.

Marinated Lentils are topped with a salad of Cucumbers, blistered tomatoes, Mint, Cilantro, Feta and red onions. Dill vinaigrette.

PUT IT ON TOP

Pulled lemon herb Chicken 2. {Beef Tri Tip 6 {Bacon 4.5 Any Sausage, see choices \$5. {Pork Schnitzel 8. {Fried Chicken Schnitzel 8.

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 on

sourdough deli

To Share or Not!

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

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

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

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

Make it a VESPER with Debriziner Sausage, Landjäger, butterkäse + pickles \$7.

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

KARTOFFEL PUFFER/POTATO CAKE, 8. One big Crispy Potato Cake with Sour Cream and Apple Sauce

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

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

"Pizza+Strudel and Schnitzel with Noodles"

Plates join us Friday and Saturdays for

our Authentic Beef Rouladen, braised red cabbage and potato cake 26.

BAUERNFRÜHSTÜCK 16. *GF*

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

HÜHNCHEN and roasted potatoes 24. *GF*

half oven roasted chicken in a sage rosemary brine and rub, please allow 35min. Lemon Oil and Chili paste finish. It's a beauty. Last call at 7pm. You may pre order!

RIPPCHEN 17. *GF*

7oz SEARED SMOKED BONE IN PORKCHOP potato salad, mustard. Great with roasted onions \$1 sunny side up egg 2.

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

Sausage Plates

SAUSAGE PLATTER \$20.

Four roasted sausages, to share

Add focaccia \$3, choose any other sides!

BRAT UND BUN 16. Choose your brat from the list below

Pickled vegetable Sauerkraut, sourdough bun, side of mustard, Kartoffel Salat (potato salad)

TWO BRATS 19. Choose your brats from the list below

warm Sauerkraut, KARTOFFEL Salad

DER BERLINER 22. Choose two brats,

pommes, sauerkraut, curry ketchup.

HAUS BRATS 22.

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

SAUSAGE CHOICES

SAUSAGE OF THE DAY, just ask

NÜRNBERGER BRATWURST pork and veal, marjoram

PORK BRATWURST, garlic, pimenton, cloves, marjoram

DEBRIZINER, smoked pork sausage, great flavors and spices

WIENER, skinny pork and beef with the perfect snap

WHAT IS: LANDJÄGER as in the vesper plate.

A Dry Cured Sausage, like a jerky but meatier.

Schnitzel Plates

DAS TELLERSCHNITZEL 29. Or DAS KLEINE TELLER 20. (Smaller version)

Pork loin, breaded and fried, as big as the plate, house-made herbaceous Spätzle and caramelized onions, porcini mushroom gravy is on the side.

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

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*

MUSHROOM PIZZA 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, 4.5

POTATO SALAD, Vinegar based, onions and cucumbers

SAUERKRAUT, 4.5

perfect balance of vinegar and fermentation

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

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

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

FLAVORS FOR COFFEE OR ITALIAN SODA

vanilla, butter rum, peppermint, Irish cream,

coconut, chocolate Milano, pomegranate,

strawberry, cinnamon, lavender

Kaffee+Tea Bar Taylor Lane

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 LATTE Iced or Hot

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

CAPPUCCINO 3.5, 5oz, beverage dbl. espresso,

steamed milk

TURMERIC STEAMER, 7.75 fierce yellow drink with

cardamon, ginger, red pepper, black pepper extract.

STEAMED MILK 12oz 5. add your flavors

SYRUPS: vanilla, irish cream, coconut,

chocolate Milano, strawberry,

TUMERIC TEA, 6.00 in hot water for a lighter

alternative

SILK ROAD TEAS, ORGANIC RARE+ARTISAN 5.5

- ❖ VITAL GREEN full leaf sencha green tea, nettle leaf, spearmint, calendula, lemon balm
- ❖ SPICED CHAI, Indian black tea, cloves, cardamom, cinnamon, ginger,
- ❖ DRAGON WELL, full leaf, zhejiang province, nutty, sweet aftertaste, light + clean
- ❖ YUNAN BLACK, full bodied husky, rich body,
- ❖ CAFFEIN FREE: PURE PEPPERMINT or ROIBOOS, African Needle Tree

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, 8.

Iced 12oz americano, scoop of vanilla gelato, whipped cream

Cocktails

ENJOY OUR LIGHTER RERESHING COCKTAILS WITH

FERMENTED NOT DISTILLED LIQUOR

All our juices and flavors are fresh

You can always ask for no syrup!

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

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

lemon squeeze

SWEET + SPICY STRAWBERRY RITA 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

WHAT'S NEW!

MARK YOUR CALENDAR! WE ARE ADJUSTING OUR HOURS FOR ONE SHORT WEEK!

NO BRUNCH ON SUNDAY 8.29 AND 9.5 + NO MONDAY SERVICE ON 8.30 + 9.6

BACK TO OUR SEVEN DAYS A WEEK ON SEPTEMBER 7th.

WATER SERVICE and REFILLS are served UPON REQUEST.

Bier vom Fass / Tap

32oz Stein 15, 16oz-9, 14oz-7, 8oz-5

BAHNHOF BERLIN WEISSE 14oz glass 8. This is the epidemic of a fun summer beer with only 3% ABV. If you have not had a berliner weisse it is a must, perfect effervescent! Now add your Framboise or Woodruff syrup, one red one green. Oh, so good, give me more!

HACKER Pschorr Munich Dark Lager, ABV 5%

The flavor profile with roasted bready malts and caramel sweetness that gives way to some roasted nuts and some earthy hops that complement the other flavors quite nicely

UERIGE WET HOP Jren Sticke Altbier. ABV 6%

What is Altbier? is **not purely an ale**, nor is it a lager. It is a hybrid. It's made with the pale malts and Saaz hops of a classic German Pilsner, plus some darker roasted grains; then it employs an aggressive, top-fermenting ale yeast that attenuates the wort completely to reduce the sweetness

SEISMIC, Mega Thrust local IPA, ABV 7.5%

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

BERLINER WEISSE FLIGHT 3/ 5oz pours 12.00

TAP BEER FLIGHT 4/3 oz samplers 8.00

Bier in a Bottle served in a Glass

BLOND, NON-ALCOHOLIC, Weihenstephaner 12oz, 6.

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

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

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

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

PILSNER, Weihenstephaner 12oz bottle, 6., ABV 4.5%

WEISSBIER CRYSTAL CLEAR, Weihenstephaner 16oz, 8., ABV 5.4%

SCHNEIDER AVENTINUS WEIZEN Doppelbock, Ale 9., ABV 8.2%,

The Chilled Wines

BUBBLY, BRUT ROSE, VAIDO, Rose Italian Sparkling 13/35

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

SIX OUNCE GLASS or have the bottle

ROSE LAGARIA PINOT GRIGIO 11/36. Vigneti Delle Dolomiti, particular freshness and strong acidity.

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

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

SAUVIGNON BLANC, 35. WÄLDELE, Kenwood, light body, fruity,

SYLVANER, ALTO ADIGE VALLE ISARCO, 10/35 full body, dry, juicy finish,

perfect sub to a pinot grigio.

BY THE BOTTLE

ROSE, CHATEAU MNUTY 13/45, Cotes de Provence, light body, delicate

ROSE BLEND, CANTINA ZACCAGNINI, 36. Terre di Chianti, light bodied,

delicate mouthwatering red berry flavors

SAUVIGNON BLANC, 35. WÄLDELE, Kenwood, light body

VERDICCHIO, 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%, **10/35.**

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, PORTALUPI Wines, HEALDSBURG, 49. Amador County ABV 15%

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%