



DER SALAT ENTRÉE SIZE SALADS + PIADINI

Piadini style= thin pizza crust with a salad, fold it, cut it, eat it like a sandwich. The Piadini crust is available in "gf"

- 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.
- BEET SALAD 14.** Beets, Squash, dried cranberries, pumpkin seeds. Walnuts, spring mix. Shallot cider vinaigrette,

PUT IT ON TOP

Pulled lemon herb Chicken 2. {Beef Tri Tip 6 {Bacon 4.5 Bratwurst \$6. {Pork Schnitzel 8. {Fried Chicken Schnitzel 8.

DAS BELEGTE BROT

SANDWICHES CAN BE REQUESTED ON GF FOCACCIA
CHOOSE your side: FRIES OR POTATO SALAD

SCHNITZEL BURGER 17.

pretzel crusted pork loin, red cabbage slaw with jalapeno, red onion and cilantro. German pickles, egg washed hamburger bun with mayo. **Try it LOADED:** 19. with potato salad and mushroom gravy on the sandwich

LEBERKÄS WECKLE OR GERMAN Style MEATLOAF 14.5

spicy mustard, onions, pickles on sourdough bun

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

CURRY HUHNCHEM SALAT 14.5. Curry chicken salad sandwich roasted Chicken, apple chutney, scallions, raisins, with curry mayo on sourdough bun.

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, butterkäse + gurken \$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

SCHNITZEL PLATES

"The Schnitzel" is a PORK LOIN, pounded, breaded and fried. We use our house made pretzel breading.

"The Chicken Schnitzel", a chicken breast, pounded, and breaded with seasoned panko.



DAS TELLERSCHNITZEL 29.

as big as the plate, house-made herbaceous Spätzle and caramelized onions, porcini mushroom gravy on the side.

DAS KLEINE TELLER Smaller version 20.

CHICKEN SCHNITZEL SALTIMBOCCA 26.

The schnitzel is layered with melted creamy mozzarella and prosciutto, with mash potatoes and house gravy.

CHICKEN SCHNITZEL, LINGONBERRY 26.

Sauteed gnocchi with roasted beets and squash.

WIENER SCHNITZEL 24.

veal loin, wedge of lemon, crispy French fries.

PLATES

DIE SUPPE The Soup

BROTHY GERMAN POTATO SOUP 9.

potato, lentils, carrots, leeks and parsley in a pork stock, side of focaccia. Great with a WIENER ON TOP 4.

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

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 \$24.

Five Authentic German roasted sausages. One each listed below. Add focaccia \$3 or any of "on the side" dishes.

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 two brats,

warm Sauerkraut, KARTOFFEL Salad

DER BERLINER 22.

Choose two brats,

pommes, sauerkraut, curry ketchup.

HAUS BRATS 22.

Choose two 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, pimento, cloves, marjoram

DEBRIZINER, smoked pork sausage, great flavors and spices

WIENER, skinny pork and beef with the perfect snap

SPÄTZLE PFANNE

SPÄTZLE BOWLS

PLAIN SPÄTZLE 5.5

HERBACEOUS sauteed SPÄTZLE and GRAVY 7.

with caramelized onions, porcini mushroom sauce

SPÄTZLE + Italian Sausage, sauteed mushrooms,

braised white cabbage

KÄSESPÄTZLE 9. German Cheesy noodles

With Butterkäse and caramelized onions

SPÄTZLE MIT GRUNKOHL 9.

braised kale and swiss chard

"Mein SPÄTZLE" is also a term of endearment

Wood Fire Pizza ASK FOR GLUTENFREE

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*

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.

DIPS FOR YOUR PIZZAS 2.

CAESAR, SPICY RANCH, CALABRIAN CHILI PASTE,

KINDER/KIDDOS

This menu is for Kids Only, not the young at heart.

CHEESE PIZZA 10.

MARGHERITA PIZZA 10.

PLAIN FRENCH FRIES 5.

SPAGHETTI POMODORO 9.

SPATZLE with OLIVE OIL AND

PARMESAN 7.

SCHNITZEL FINGERS(PORK),

FRENCH FRIES, 10.

SIDES

KARTOFFEL SALAT, 4.5 GF

POTATO SALAD, Vinegar based, onions and cucumbers

SAUERKRAUT, 4.5 GF

perfect balance of vinegar and fermentation

WHITE BRAISED BAVARIAN CABBAGE, 6.

GF apples, onion, bacon, caraway

RED BRAISED CABBAGE, 6.GF

red wine, apples, onions, cloves, juniper berries, cinnamon

FOCACCIA 4pieces 2.00

FOCACCIA plate with 8pieces olive oil

and vinegar, mix 6.

Refreshers no refills

- 3. WATER Service**
4. ICE TEA, 16oz, house brewed Lipton tea over ice, lemon
4.5 Arnold Palmer
4. HARVEST SPRITZER 14oz
OUR OWN SQUEEZED Grape Juice WITH Soda Water
4. ITALIAN SODA 16oz, Soda water and flavorings
4. SODA SPRITZER 16oz, apple juice, orange juice
4. SPARKLING LEMONADE 16oz w/flavors **4.50**
3. APPLE JUICE 8oz
2. KIDS LEMONADE, 8oz, In paper cup
4.5 HOT OR ICED CHOCOLATE 12oz
4. FOUNTAIN SODAS 16oz 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 choose

Milk choices: HALF+HALF, 2%MILK or OATMILK

- 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
CAPPUCCINO 4., dbl. espresso, steamed milk 5oz, beverage
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 our Tumeric mix 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, zheijian province, nutty, sweet aftertaste, light + clean
❖ YUNAN BLACK, full-bodied husky, rich body,
❖ CAFFEIN FREE: PURE PEPPERMINT or ROIBOOS, African Needle Tree

Nachtisch Dessert

- 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 vodka \$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

- 10. HARVEST PUNCH** Sabe rum fresh grape juice, squeeze of lime
10. COCONUT CLOUD Sabe rum, almond milk, coconut syrup, chocolate syrup
10. SWEET + SPICY STRAWBERRY RITA over Ice. Sabe Jalapeno infused vodka, Tequilla and muddled strawberries! Lime and simple syrup
10. THE MAGGI, HAHN tequilla, margarita on the rocks, lime and simple syrup
10. GRAPEFRUIT PALOMA SABE tequila, grapefruit juice, lime, syrup, on the rocks.
10. JARDESCA BOTANICAL SPRITZ White local botanical Vermouth, prosecco, mint + fruit garnish

JOIN US for GERMANUARY German “Awfuls” in January
MAIEN FEST May Fest, Everything Asparagus/OKTOBERFEST classics.
WATER SERVICE and REFILLS are served UPON REQUEST ONLY.

We will be closed for Thanksgiving DAY, regular hours remaining week.
We thank you for being our guest! Join us Mo-Sa 11.30-8.00pm, Sunday Brunch 10-2.00pm

The Chilled Wines

13/35 BUBBLY, BRUT ROSE, VAIDO, Rose Italian Sparkling
12/31 BUBBLY, PROSECCO, VALDO BRUT, ITALY
13 HARVEST PROSECCO *prosecco + pressed grape juice*

SIX OUNCE GLASS or have the bottle

10/35 PECORINO, CANTINA TOLLO, ABRUZZO, ITALY, medium body,
12/42 PINOT BLANC PFLÜGER, Pfalz, Germany, medium body, dry
12/42 RIESLING, HOHEN SÜZEN, Rheinhessen Germany, BONE DRY
12/39 VERDICCHIO, TENUTA DELL' UGOLINO, Castelli di Jesi, Central Italy, medium body, citrus and pear on the palate. Goes with everything.

Enjoy these by the BOTTLE

45. ROSE, CHAUTEAU MNUTY, Cotes de Provence, light body, delicate
40. SLATE RIESLING, KABINETT, BRUNO, Karthäuserhof, Mosel, feinherb.
Fruity, savoury, fresh, mineraly

The Reds SIX OUNCE Carafe or By the BOTTLE

13/42 PINOT NOIR, St.Laurent, PFLÜGER, Pfalz Germany, ABV 13%,
14/45 SANGIOVESE, ROSSO DI MONTALCINO, ABV 14.5%,
11/36 PRIMITIVO, RUMINAT, central Italy, terre di chietti, bursting with fruit, soft tannins.

Enjoy these by the BOTTLE

49. BARBERA, PORTALUPI Wines, HEALDSBURG, Amador County ABV 15%
49. BARBERA d'ALBA, MASSOLINI, Piedmont, Italy, ABV 14.5%
39. PINOT NOIR, WALDELE, KENNWOOD, ABV
49. PINOT NOIR, Unfiltered, Familie Friedrich Becker, Schweigen Pfalz, ABV 13.5%
52. SUPER TUSCAN, BOLGHERI, VITICCIO, ABV 13.5% (really special)
47. VALPOLICELLA RIPASSO, Mara Cesari, Veneto Italy, ABV 13.5%
Martoccia di Luca Brunelli, Tuscany, Italy,

Bier vom Fass draft beer

32oz Stein 15, 16oz-9, 14oz-7, 8oz-5.
Our Beers are always rotating.

RADLER, 16oz, 7. Beer + Gingerale
SPATEN LAGER, a classic German premium lager, bottom fermented with a supremely well balanced hop flavor. ABV 5.2%
RISSDORF KOLSCH, BLOND, ABV 4.8 %
Reissdorf Kölsch is the beer speciality from Cologne with a tradition starting 1894. A Kölsch with a pleasant, full-bodied, and uniquely light and sweet taste in premium quality, that is brewed for the adepts who prefer something special.
VELTINS PILSNER, ABV 4.8%
Subtle malt and grassy-ness fill the nose. The first sip bursts with carbonation and there is a very balanced soft note of malt and hops. The sweet malt slowly melds to a dry, clean, crisp finish that leaves the mouth begging for one more drink.
WEIHENSTEPHANER WEISSE, HEFE Weissbier ABV 5.45%

TAP BEER FLIGHT 4/3 oz samplers 8.00

Bier in a Bottle served in a Glass

6. NON-ALCOHOLIC, BLOND, Weihenstephaner 12oz,
6. NON-ALCOHOLIC, IPA, TWO ROOTS BREWING 12oz,
6. GRAPEFRUIT HEFE WEISSBIER, Schöffenhofer 11 oz, ABV 2.5%
9. IPA ELYSAN SPACE DUST, Seattle, 16oz, 9., ABV 8.2%
10. AVENTINUS WEIZEN DOPPELBOCK Ale, ABV 8.2%
Schneider Weisse