

OKTOBERFEST 2021

Starters

Warm Pretzel \$8

Served warm with beer dipping sauce and Kozlicks German mustard

Hausmacher Liverwurst \$8

A homemade style pate served with kozlicks mustard, gherkins, pickled onions and Dimpflmeier rye bread

Sauerkraut Balls

Crumbled bratwurst, sauerkraut, cream cheese, and beer rolled in panko and served crispy and golden brown with grainy mustard

Sauerkrautsuppe (German Sauerkraut soup) \$8

Frankfurters, sauerkraut and potatoes make up this traditional German soup

Mains

Chicken Schnitzel \$24

Dill cream sauce, mashed potatoes, and braised purple cabbage with green beans

Beer-Braised Bratwurst \$21

Bratwurst sausage braised in beer served with a side of German potato salad, sauerkraut and Dimpflmeier rye bread

Schweinshaxe German Pork Hock \$26

Slow roasted pork hock served with dark lager gravy on a bed of mashed potatoes, braised red cabbage and green beans

Oma's Goulasch \$21

Beef braised with Hungarian paprika, lager, and potatoes make this rich and hearty stew served with Dimpflmeier rye bread to soak up all the extra sauce

Desserts

Oma's Pear Kuchen \$8

A pear crumb cake served warm with vanilla ice cream

German Apple strudel \$8

Puff pastry stuffed with seasoned apples and raisins served warm with ice cream

Make it a prix fixe add \$12 to any entrée and choose an appetizer and dessert to round out your Oktoberfest meal

