

* Oktoberfest beers are seasonal.
Limited quantities available.

Oktoberfest 2020

Cocktails

HOFBRAU HIMBEERE \$8
Classic Hofbrau beer, a hint of raspberry syrup, finished with a fresh orange slice

BLACK FOREST MANHATTAN \$9
Makers Mark bourbon, sweet vermouth, Edel-Kirsch liquor served over ice

GERMAN OLD FASHIONED \$9
Asbach Uralt brandy, bitters, sugar and a triple fruit mull of lemon, orange and cherry

SALZBERG SUNSET \$9
Peach Vodka, triple sec, cranberry juice and sour mix finished with a full fruit medley of orange, cherry, and lime

WHITE SANGRIA \$10

WHITE CLAW BERRY \$4

Das Boot Bloody Mary - \$25

An over the top edible arrangement! Handcrafted bloody Mary served in a liter boot (or stein) with olives, salami, cheese, topped off with pork schnitzel, bacon, schnitzel finger, sausage, and a chicken wing.

Beer Flights

Four Beers, 4 oz. each

HOFBRAU FLIGHT \$9
Hofbrau, Hofbrau Oktoberfest, Hofbrau Weiss, Hofbrau Dunkel

CHOOSE YOUR OWN FLIGHT \$9

Beers On Tap

12 oz. - \$4; 16 oz. - \$6.50; 32 oz. - \$15;
Das Boot 2L - \$30

WEIHENSTEPHANER DUNKEL
Freising, Germany

HACKER PSHORR WEISS
Munich, Germany

KOSTRITZER
Thuringen, Germany

STELLA ARTOIS
Leuven, Belgium

SPATEN
Munich, Germany

HOFBRAU

HOFBRAU WEISS

HOFBRAU DUNKEL

HOFBRAU OKTOBERFEST*
Munich, Germany

STIEGL
Salzburg, Austria

SHINER OKTOBERFEST*
Spoetzl Brewery, Shiner, Texas

EDELWEISS PILSNER 16 oz - 4.50
Trumer Pils Salzburg, Austria

SEASONAL CIDER
Ask your server

Bottled Beer

Miller Lite \$3

Clausthaler Original (Non Alcoholic) \$4

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White Wines

Germany and Austria

	Glass	Bottle
Kerzel Kerner Spatlese Rheinhausen, Germany Sweet, bright with notes of apple. Pairs well with Salmon.	9	36
Saint M Riesling Pfalz, Germany Sweet, crisp, with a fine fruitiness. Pairs well with Wiener Schnitzel.	9.50	38
Grooner Gruner Veltiner Niedosterreich, Austria Medium bodied with notes of citrus and green apple. Pairs well with the Edelweiss Platter.	9	36

USA, New Zealand, Italy

Seven Daughters Moscato Veneto, Italy Well-balanced with a refined fruitiness. Pairs well with Cheesy Spatzle.	8.75	35
Charles Smith Eve Chardonnay Columbia Valley, Washington Fresh and crisp, with hints of apple. Pairs well with Jager Schnitzel.	8	32
Kim Crawford Sauvignon Blanc Marlborough, New Zealand Fresh and zesty with notes of citrus and tropical fruit. Pairs well with Schnitzel Sampler.	11.75	47

Red Wine

German and Austria

Kellerbruder Sweet Red Mosel, Germany Smooth, velvety and sweet. Pairs well with Wurst Platter.	8.50	34
Johannes Wolf Dornfelder Halbtrocken Rheinhausen, Germany Full bodied with red fruit notes. Pairs well with Schweinhaxe.	9	36

USA

Meiomi Pinot Noir Sonoma, California Hints of dark red fruits and fresh berries. Pairs well with Beef Stroganoff.	12	48
Josh Cellars Cabernet Craftman's Collection Napa, California Rich with dark fruits and a spicy smooth finish. Pairs well with Sauerbraten.	9	36

Sekt - Sparkling Wine

Henkell Trocken Rheingau, Germany	Split	8
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Wine Flight - \$15 Your choice of 4 wines; 3oz. each