

» beer «

4 Rotating beers on tap see board at the bar

Cheap Lager 16 Oz 3

Fort George Vortex IPA 16 Oz 6

Left Hand Milk Stout NITRO 13.65 Oz 6

21st Amendment Hell or High Watermelon Wheat 12 Oz 5

Cider Riot New Wave Pub Cider 12 Oz 5

Rosenstadt Radler 7

Rosenstadt bier, house made grapefruit soda

» cocktails & spirits «

Rye Whiskey Ginger 9

Rye, ginger syrup, soda, bitters, lime

Bergamot Old Fashioned 8

Bourbon, Bergamot sugar, bitters

George Dickel Rye Served with a pickle back 6

Fighting Cock Bourbon Served with a pickle back 6

Bloody Mary 10

Vodka, House Mary Mix, Pickle, Peppercorn

» wine «

Patrice Colin "Perles Grises" Brut Rose 10/40

smoked cranberry and steel. like a good lover, this is taut & magnificent

Weingut Brand Pinot Blanc..... 9/45

A dry minerally and bright German Pinot Blanc. Das ist gut! (11 bottle)

Division Villages L'Avoiron Gamay Rosé 9/36

from one of our favorite urban wine makers comes this dry bright dream

Brigatti Colline Novaresi Uva Rara 9/36

fleshy berries, pepper, and earth combine for an easy drinking delicious red

» non alcoholic «

Coke/Diet Coke 2.5

Crater Lake Root Beer 3

Alla Palla 3

Iced Tea 2.5

Polar Seltzer 2.5

Kids Juice Box 1.5

» sausages «

Includes choice of small fries or mixed green salad
Substitute a Field Roast vegan sausage \$2

Classic Frank 9

Pork Frankfurter with choice of toppings: Dijon, yellow mustard, ketchup, relish, onions, add sauerkraut (\$1) served on a bun

Bratwurst 9

With house made sauerkraut, grain mustard, served on a bun

German Corn Dog 9

Caraway-dill batter, served with grain mustard

Kasekruener 11

Cheese-stuffed sausage, red cabbage & beet sauerkraut, Dijon mustard, served on a bun

» sandwiches «

Includes choice of small fries or mixed green salad

Schnitzel 10

Breaded pork cutlet, Dijon, bread & butter pickles, slaw, served on a sesame seed bun

Grilled Mortadella Sandwich 11

Thick cut, Swiss cheese, rhubarb mostarda, pickled sweet onions, on ciabatta

Public House Grinder 13

Italian meats, pickled veggies, shredded lettuce, red onion, aioli*, on ciabatta

Beef Tongue Reuben. 13

Slow braised beef tongue, Swiss cheese, sauerkraut, Russian dressing*, served on grilled rye bread

» everything else «

Charcuterie Cone 5

Tasting of 3 meats, full sour dill pickle, Dijon mustard, crostini

Charcuterie Board..... 16

5 Olympia Provisions meats house made pickles, grain mustard, rye bread

Alpine Platter 12

Choice of kielbasa, bratwurst, frankfurter, or kasekruener with confit fingerling potato, sauerkraut, grain mustard

Alpen Macaroni 12

Sweetheart ham, English peas, nettles, sauce mornay, bread crumbs

Simple mac & cheese \$8

Spring Lettuces 10

Asparagus, pickled radish, creamy tarragon vinaigrette

Alpine Poutine 7

French fries, caramelized onion & salami gravy, gruyere, aioli*

Fries W/Aioli* 5

House Pickled Vegetable Selection 5

**The Multnomah County Health Department would like to remind you that you consuming raw or undercooked eggs can cause illness*