



beer



Rotating Drafts 16 Oz	6.
Cheap Lager 16 Oz	3.
Left Hand Milk Stout NITRO 13.65 Oz	6.
Lompoc Classic Porter 12 Oz	5.
Cider Riot Everyday Semi-Dry 12 Oz	5.



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	



wine



brut rosé Patrice Colin "Perles Grises" Brut Rosé	10/40.
smoked cranberry and steel. like a good lover, this is taut & magnificent	
white Leon Boesch Edelzwicker	9/45.
A dry juicy pinot blanc blend from Alsace! Notes of citrus, pear, sun (11 bottle)	
rosé Domaine Montrose	9/36.
watermelon and provencal herbs make for a lovely dry pink wine	
red Brigatti Colline Novaresi Uva Rara 	9/36.
fleshy berries 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

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 housemade sauerkraut, grain mustard, served on a bun	
German Corn Dog	9.
Caraway-dill batter, served with grain mustard	
Kasekrainer	10.
Celery root & apple remoulade, 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	
Pork Cheek Sauerbraten	11.
Marinated pork cheek, pickled apple relish, cabbage salad, horseradish aioli*, on ciabatta	
Public House Grinder	13.
Italian meats, pickled veggies, shredded lettuce, red onion, aioli*, on ciabatta	
Roasted Cauliflower	9.
with Russian dressing*, gruyere, sauerkraut, served on rye	
Beef Tongue Reuben.	13.
Slow braised beef tongue, Swiss cheese, sauerkraut, Russian dressing*, served on grilled rye bread	



also



Charcuterie Board.....	16.
two salami, pork rillettes, pork liver mousse, pate, butter, mustard, pickles, rye bread	
Choucroute Garnie	15.
Kielbasa, frankfurter, ham, bacon lardons, fingerling potato, fresh housemade sauerkraut	
Alpen Macaroni	12.
Baked macaroni, sauce mornay, bread crumbs, choice of bratwurst or kielbasa, served with apple chutney	
Alpine Poutine	7.
French fries, caramelized onion & salami gravy, gruyere, aioli*	
Large Fries W/Aioli*	5.
Little Gem Lettuces	9.
Little gem lettuce, apples, bacon, creamy dill-sauerkraut vinaigrette	
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*