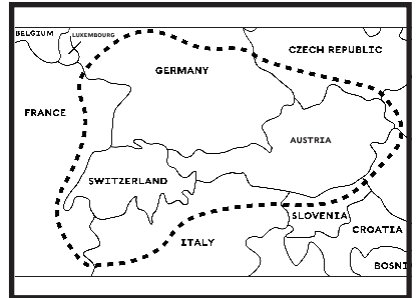




These dishes pay homage to the traditional Alpine butchery that formed the basis for everything Olympia Provisions does. Each is inspired by traditional staples from parts of Germany, Austria, Italy, and Switzerland



BOARDS

ALPINE CHARCUTERIE FLIGHT11	MATTERHORN BOARD 32
Three Olympia Provision meats, house made pickles, grain mustard, baguette	two salamis, ham, pâté, landrachschen, half bratwurst, half kasekrainer, two cheeses, apple, pickles, mustard, baguette
OP HAM BOARD15	GRAND SAUSAGE BOARD 40
Landrachschen, capicola, & sweetheart ham, sour dill pickle, Dijon, salted butter, baguette	Whole kielbasa, bratwurst, kasekrainer, frankfurter, sauerkraut, grain mustard, pretzel
THE METZGERE'S BOARD18	CHEESE BOARD 15
Five Olympia Provision meats house made pickles, grain mustard, baguette	3 European cheeses, apple mostarda, toasted nuts, crostini

ALPINE CLASSICS

FONDUE NEUCHATEL Feeds 2-4 people 45	
NEUCHATEL, SWITZERLAND ask us what makes our fondue unique!	
Fondue with emmental, gruyere, & white wine, served with a whole kielbasa, apple, fingerling potato, pickles, house-made soft pretzel, bread <i>add bratwurst, frankfurter, kasekrainer, or french garlic sausage \$6</i>	
TOGGI SCHNITZEL19	
TOGGENBURG, SWITZERLAND	
Breaded fried pork cutlet, Landrachschen, Swiss cheese, gemischter salats	
SCHWEINSHAXE16	
BAVARIA, GERMANY	
Braised and smoked pork shank, spaetzle, greens, pork jus	
	KASESPATZLE12
	SWABIA, GERMANY
	Spiced spaetzle, emmentaler, gruyere, crispy shallots, apple sauce

SAUSAGES

FRANKFURTER9
Choice of toppings ketchup, dijon or yellow mustard, onions, relish, sauerkraut +1 on a bun, served with fries or green salad
BRATWURST9
House made sauerkraut, whole grain mustard, on a bun, served with fries or green salad
KASEKRAINER11
Apple-fennel sauerkraut, dijon mustard, on a bun, served with fries or green salad
ALPINE PLATTER12
Choice of kielbasa, bratwurst, frankfurter, or kasekrainer, confit fingerling potatoes, sauerkraut, grain mustard

SMALL PLATES

HAND ROLLED PRETZEL 5
Beer cheese sauce, grain mustard
PICKLE PLATE 5
Seasonal pickled vegetables
FRENCH FRIES 5
Aioli*
ALPINE POUTINE 7
French fries, caramelized onion and salami gravy, gruyere, aioli*
SEASONAL SOUP 8

SANDWICHES

served with fries or green salad

PUB BURGER 9
American cheese, shredded lettuce, onion, house sauce*, potato bun
Make it a Brian burger (double patty, add bacon) 13
PUBLIC HOUSE GRINDER 13
Cured meats, pickled vegetables, shredded lettuce, red onion, aioli*, ciabatta
GRILLED MORTADELLA 12
Thick cut mortadella, Swiss cheese, apple mostarda, pickled sweet onions, potato bun

SALADS

DELICATA SQUASH 12
Radicchio, hazelnuts, goat cheese, browned butter vinaigrette
GEMISCHTER SALAT 10
Seasonal rotating salads, mixed greens, whole grain vinaigrette
SIMPLE GREENS 6
Mixed greens, herb vinaigrette, olive oil
GERMAN POTATO SALAD 5
Potatoes, mustard seed, dill, full sour dill pickles



please order at the bar

**contains raw eggs. consuming raw eggs, or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase risk of food borne illness.*

ROSENSTADT DRAFT BEER

KOLSCH .3L/.5L.....	3/5
ALTBIER .3L.....	5
VIENNALAGER .5L.....	6
WEISSBIER .5L.....	7
HELLES LAGER .5L.....	6
GERMAN PALE ALE .5L.....	6
SCHWARZBIER .5L.....	7
ROSENSTADT RADLER .5L.....	7

MORE BEER & CIDER

See menu board above the bar for more draft selections

OLD GERMAN LAGER 16 oz can	3
FORT GEORGE "SUICIDE SQUEEZE" IPA 12 oz can.....	5
SASQUATCH "MOUTH PILLOW" HAZY IPA 16 oz can.....	5
ROTATING CIDER 12 oz can.....	5

ALPINE SCHNAPPS

one ounce served with Rosenstadt beer back

PURKHART BLUME MARILLEN APRICOT.....	9
SCHLADERER HIMBERGEIST RASPBERRY.....	10
KRAMER WILLIAMS PEAR.....	11

SPRITZ

CAPPELLETTI APERITIVO.....	9
cava, soda, orange, lemon, rosemary, rocks	
BONAL SPRITZ.....	9
dolin blanc, cava, soda, grapefruit, rocks	

COCKTAILS

BLONDE NEGRONI.....	11
Townshend's Gin, Dolin Blanc, Cocchi Americano Bianco, lemon zest, in a coupe	
SOUR ROSE*.....	12
Townshend's White Rose, Cappelletti, lemon, sugar, egg white, rosemary, up	
OLD FASHIONED.....	9
Bulleit bourbon, brown sugar syrup, Angostura bitters, orange zest, king cube	
BARREL AGED MANHATTAN.....	13
Rye whiskey, Miró Rojo Vermut, Angostura & cherry bitters, bordeaux cherry, up	
THE WURST CHOICE.....	9
Tallboy, shot of Dickel rye, pickle back	
BARENJAGER HOT TODDY.....	10
Four Roses bourbon, Bärenjäger honey liqueur, lemon, honey, walnut bitters, cinnamon	
JAGERTEE traditional Swiss hunter's tea 	10
Hot spiced tea, black strap rum, pinot noir, maraska maraschino, lemon, orange round	
SCHUMLI PFLUMLI traditional apres ski coffee 	11
Stumptown Coffee, plum schnaps, Averna Amaro, Cointreau, brown sugar, black walnut bitters, whipped cream, cocoa	

NON-ALCOHOLIC

THYME ICED TEA	2.50
HOUSEMADE LEMONADE	2.50
CRATER LAKE ROOT BEER	3.50
SHIRLEY TEMPLE.....	3
COKE/DIET/7 UP.....	2.50
STEVEN SMITH HOT TEA.....	3
STUMPTOWN FRENCH PRESS COFFEE 14 ounce	3

WINE

by the glass

SPARKLING

PATRICE COLIN "Perles Grises" brut rose | fr \$10

WHITE

VOM WINNING dry riesling | pfalz, de '17 \$9

VULLIEN jacquere | savoie, fr '18 \$9

RICOCHET gruner veltliner | will. valley, or '18 \$10

ROSE

STEIN pinot noir, cab, merlot | mosel, de '18 \$10

RED

RAINOLDI nebbiolo | valtellina, it '16 \$10

LE VIEUX JOSEPH "mariadzo" cornalin, vien de nus, pinot noir | vallee d'aoste, it '17 \$11

BECK "ink" zweiglet | burgenland, at '17 \$9

by the bottle

SPARKLING

PATRICE COLIN "Perles Grises" brut rose | fr \$35

CAVE MONT BLANC "1187" Brut prie blanc | Vallee d'Aoste, it '16 \$55

RIESLING

VOM WINNING dry riesling | pfalz, de '17 \$33

SEEHOF dry riesling | rheinhessen, de '18 \$28

STEIN "weihwasser" dry riesling | mosel, de '17 \$32

OVUM "memorista" dry riesling | wil val, or '17 \$36

HAART "1000L" off dry riesling | mosel, de '18 \$35

FALKENSTEIN krettnacher euchariusberg kabinet off dry riesling | mosel, de '17 \$36

MINERAL DRIVEN WHITES

VULLIEN jacquere | savoie, fr '18 \$33

CHAMIOT Apremont jacquere | savoie, fr '15 \$36

RICOCHET gruner veltliner | will. valley, or '18 \$36

TROPICAL & EXOTIC WHITES

BEURER "weiss" muller, kerner, weissburgunder | swabia, de '16 \$32

JB BECKER "oberberg" muller thurgau | rheingau, de '16 \$48

NOVACELLA kerner | alto adige, it '17 \$40

ROSE

STEIN pinot noir, cab, merlot | mosel, de '18 \$34

DELICATE REDS

RAINOLDI nebbiolo | valtellina, it '16 \$36

PUTZENHOF schiava blend | sudtirol, it '16 \$35

ZESTY & EARTHY REDS

LE VIEUX JOSEPH "mariadzo" cornalin, vien de nus, pinot noir | vallee d'aoste, it '17 \$48

ROTTERFADEN lemlberger | wurttemberg, de '17 \$48

BOLD & DARK REDS

PEILLOT mondeuse | bugey, fr '16 \$45

DOMAINE GIACHINO "black giac" mondeuse | savoie, fr '18 \$48

BECK "ink" zweiglet | burgenland. at '17 \$34



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the bar

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