



lettuces & soup



Roasted Asparagus	11
Pickled egg gribiche, herb crutons	
Spring Lettuces	10
Asparagus, pickled radish, creamy tarragon vinaigrette	
Simple greens	6
Mixed greens, herb vinaigrette, olive oil	
German Potato Salad	5
Nettle-Potato Soup	8
Lemon cream	



plates



Traditional Raclette de Valais	16
Warm alpine cheese melted on kielbasa, bratwurst, duck fat fingerling potatoes, and sauerkraut, served with red onion, dill pickles	

Toggi Schnitzel	17
Breaded fried pork cutlet wrapped in Landrauchschinken and Swiss cheese served with lemon, parsley, seasonal rotating gemischter salads	
Baked Macaroni	12
Sweetheart ham, English peas, sauce mornay, bread crumbs	
Simple mac & cheese \$8	
Schweinshaxe	15
Braised smoked pork shank, potatoes, braised greens, lardons, pork jus	
Alpine Platter	12
Choice of kielbasa, bratwurst, frankfurter, or kasekrainer with confit fringerling potatoes, sauerkraut, grain mustard	

➡ sausages - burgers - sandwiches ←

served with your choice of fries or green salad

Classic Frankfurter 9

With your choice of toppings: Dijon or yellow mustard, ketchup, relish, onions, sauerkraut (+ \$1) on a bun

Bratwurst 9

With house made sauerkraut, grain mustard on a bun

Kasekraimer 11

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

Beef Tongue Reuben 13

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

Classic Cheese Burger..... 9

Sauce*, American cheese, shredded lettuce, onion on a sesame seed bun - add bacon \$2 / jalapeno or egg \$1

Brian Burger..... 13

Double patty, bacon, sauce*, American cheese, shredded lettuce, onion, served on a sesame seed bun – add jalapeno or egg \$1

Grilled Mortadella Sandwich 12

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

Public House Grinder 13

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



bar snacks



\$1 off weekdays 3pm-6pm & 10pm-close Friday & Saturday

Hand Rolled Pretzel 5
with cheese sauce, grain mustard

Pickle Plate 5

French Fries with Aioli* 5

Alpine Poutine 7
French fries, caramelized onion & salami gravy, gruyere, aioli*

Bar Charcuterie Board 11
3 Olympia Provision meats, house made pickles, grain mustard rye bread

OP Ham Board 15
Landrauchschinken, capicola, & sweetheart hams, sour dill pickle, Dijon, salted butter, rye bread

Charcuterie Board..... 18
5 Olympia Provision meats house made pickles, grain mustard, rye bread



happy hour & late night



weekdays 3pm-6pm & 10pm-close Friday & Saturday

Classic Frankfurter 5
With your choice of toppings: Dijon or yellow mustard, ketchup, relish, onions, sauerkraut (+ \$1) on a bun

Classic Burger 5
Sauce*, American cheese, shredded lettuce, onion on a sesame seed bun - add bacon \$2 / jalapeno or egg \$1

Bratwurst 5
With house made sauerkraut, grain Dijon mustard on a bun

Alpine Platter 10
Choice of kielbasa, bratwurst, frankfurter, or kasekrainer with confit fingerling potato, sauerkraut, grain mustard



Rosenstadt drafts



tasting flight of three \$6

Kölsch .3L/.5L	3/5
Maibock .3L	5
Dunkle .5L	6
Weissbier .5L	6
Helles Lager .5L	6
German Pale Ale .5L	6
Rauchbier (<i>smoked lager</i>) 5L	7
Rosenstadt Radler	7



other draft beers



5 rotating beers and a cider on tap..... see board at the bar



can/bottle beers



Ramona Wine Spritz 8.4oz	9
Old German 16oz	3
Tecate 16oz	3
Sasquatch Mouth Pillow Hazy IPA 16oz	6
Guinness 14.9oz	6
Cider Riot New Wave Pub Cider	5.5



cocktails/spritz



Cappelletti Vino Aperitivo	9
Cava, soda, orange, lemon, rosemary, rocks	
Dolin Blanc	9
Cava, soda, grapefruit, lemon, thyme, rocks	
The Wurst Choice	8
Tallboy, shot of Dickel rye, pickle back	
Old Fashioned	9
Bulleit bourbon, brown syrup, Angostura bitters, orange zest, king cube	
Mezcal Old Fashioned	11
Benhez mezcal, agave, lemon bitters, lemon zest, king cube	
Horsefeather	10
Buffalo Trace bourbon, orange bitters, Angostura bitters, house made ginger-lime soda, tall, rocks	
Rosato Stone	12
Monopolowa vodka , Elvio Tintero rosato, Cocchi Americano Rosa, St. Germaine, grapefruit bitters, grapefruit, king cube	
Vieux Carré	13
Tullamore Dew whiskey, Maison Rouge cognac, Benedictine, Miro Rojo, Psychaud's bitters, lemon twist- <i>house barrel-aged</i>	



schnaps



Purkhart Blume Marillen Apricot	9
served with Rosenstadt bier back	
Schladerer Himbeergeist Raspberry	10
served with Rosenstadt bier back	
Kramer Williams Pear	11
served with Rosenstadt bier back	



wine



brut rosé Ohlig Sekt brut weiss de	10
white Brand Weissburgunder/pinot blanc '17 de	8
white Manni Nössing Dry Riesling '14 ita	10
white Domaine de L'Idyelle "Cruet" Jacquere '17 at	9
rosé Eugène Carrel et Fils Rosé Savoie Gamay '18 fr	9
red Domaine de L'Idyelle Gamay '17 fr	8
red Guillaume Franche Comté Pinot Noir '16 fr	10
red Brigatti Colline Novaresi Uva Rara '17 it	9

riesling by the bottle

Peter Lauer Barrel X Dry Riesling '17 de	35
Ovum Memorista Dry Riesling '17 or.....	36
Weiser Kunstler Kind of off dry Riesling '17 de	34
Falkenstein Krettnacher Euchariusberg Kabinett Riesling '17 de	36
Manni Nössing Dry Riesling '14 ita	40

other wine by the bottle

white Battenfield Spanier Sylvaner Trocken '16 de	32
white Jochen Beurer Weiss Trocken '16 de	32
white Domaine de L'Idyelle "Cruet" Jacquere '17 at	32
white Brand Weissburgunder/pinot blanc '17 de	40
white Becker Oberberg Kabinett Trocken Muller Thurgau '16 de	48
brut rosé Ohlig Sekt brut weiss de	35
brut rosé Stein Secco '17 de	40
rosé Eugène Carrel et Fils Rosé Savoie Gamay '18 fr	34
chilled red Jochen Beurer Baden Trollinger '16 de	32
red Domaine de L'Idyelle Gamay '17 fr	32
red Guillaume Franche Comté Pinot Noir '16 fr	32
red Brigatti Colline Novaresi Uva Rara '17 it	30