



lettuces & soup



Roasted Beets 10

Winter lettuces, drunken goat cheese, walnuts, maple-cracked pepper vinaigrette

Winter Chicories 12

Seasonal chicories, bacon, apples, creamy dill-sauerkraut vinaigrette

Winter lettuces 6

Mixed greens, dressed in lemon, olive oil

German Potato Salad 5

Mushroom & Farro Soup 8

Sour cream, chives



plates



Toggi Schnitzel 17

Breaded fried pork cutlet wrapped in Landrauchschinken and Swiss cheese served with lemon, parsley, seasonal rotating gemischter salads

Alpine Macaroni 12

Baked macaroni, sauce mornay, bread crumbs, choice of bratwurst or kielbasa, served with apple chutney

A la carte mac and cheese \$8

Schweinshaxe 15

Braised smoked pork shank, potatoes, braised greens, lardons, pork jus

Choucroute Garnie 13/19

Kielbasa, frankfurter, ham, bacon lardons, fingerling potato, sauerkraut, whole grain mustard

Charcuterie Board..... 18

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

➡ 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 dijon mustard on a bun

Kasekruiner 10

Celery root & apple remoulade, 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 | Add jalapeno or egg \$1

Brian Burger..... 13

Double patty, bacon, sauce*, American cheese, shredded lettuce, onion, served on a sesame seed bun. Add bacon \$2 | Add jalapeno or egg \$1

Public House Grinder 13

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

Pork Cheek Sauerbraten 14

Slow braised pork cheek, pickled apple relish, cabbage salad, horseradish 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, and sweet heart hams with sour pickles, Dijon, salted butter, 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 | add jalapeno or egg \$1
- Bratwurst** 5
With housemade sauerkraut, grain dijon mustard on a bun
- Choucroute Garnie** 11
Kielbasa, frankfurter, ham, bacon lardons, fingerling potato, sauerkraut, whole grain mustard



Rosenstadt drafts



tasting flight of three \$6

Kölsch .3L/.5L	3/5
Altbier .3L	5
Dunkel .5L	6
Schwarzbier .5L	6
German Pale Ale .5L	6
Houblon Pils .5L	6
Fünf Null Drei (German IPA) .5L	6
Rosenstadt Radler	6
Rosenstadt Pils, house made lemon soda	



other draft beers



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



can/bottle beers



Old German 16oz	3
Olympia 16oz	3
Tecate 16oz	3
Wittekerke Wild 16oz	5
Everybody's Brewing Country Boy IPA 12oz	5



cocktails



- The Wurst Choice** 8
Tallboy, shot of Dickel rye, pickle back
- Pub Haus Hot Toddy**..... 9
Four Roses bourbon, Bärenjäger, honey, lemon, walnut bitters
cinnamon
- Hot Buttered Rum** 9
Spiced rum, hot buttered mix, nutmeg
- Old Fashioned** 9
Bulleit Bourbon, brown syrup, bitters, orange zest, king cube
- Vieux Carré** 11
Old Overholt rye whiskey, Maison Rouge cognac, Benedictine, Miro
Rojo, Peychaud's bitters, lemon twist
- Portland Sour*** 11
Townshend's Gin, Cappelletti Vino, lemon, sugar, egg white, rosemary,
coup
- Sazerac** 12
Rye whiskey, Absinthe rinse, sugar cube, Peychaud's bitters, Angostura
bitters, lemon, neat
- Alpine Manhattan** 13
Early Times Whisky 100, Townhend's Bluebird, Cocchi Dopo Teatro,
bitters. king cube - *house barrel-aged*



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



by the glass

brut rosé Patrices Colin “Perles Grises” Pineau d’Aunis fr	10
white Seehof Trocken Dry Riesling de	9
white Boesch Edelzwicker Sylvaner, Pinot Blanc blend fr	8
rosé Domaine Montrose Grenache blend fr	8
red Guillaume Franche Comté Pinot Noir fr	10
red Brigatti Colline Novaresi Uva Rara it	9

riesling by the bottle

Seehof Trocken Dry Riesling de	30
Stein Blauschiefer Dry Riesling de	32
Peter Lauer Barrel X Dry Riesling de	35
Keller Dry Riesling de	38
Weiser Kunstler Kind of off dry Riesling de	36

other wine by the bottle

white Battenfield Spanier Sylvaner Trocken de	32
white Jochen Beurer Weiss Trocken de	32
white Becker Oberberg Kabinett Trocken Muller Thurgau de	48
white Boesch Edelzwicker Sylvaner, Pinot Blanc blend (1L) fr	38
brut rosé Patrice Colin Perles Grises Brut Rosé Pineau d’Aunis fr	35
brut rosé Stein Secco de	40
rosé Domaine Montrose Grenache blend fr	34
chilled red Jochen Beurer Baden Trollinger de	32
red Guillaume Franche Comté Pinot Noir fr	35
red Bow & Arrow Willamette Valley Pinot Noir or	35
red Brigatti Colline Novaresi Uva Rara it	30