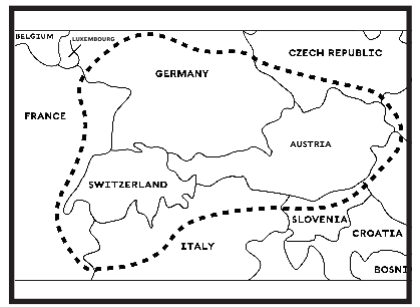




These dishes pay homage to the traditional Alpine butchery that formed the basis for everything Olympia Provisions does. Each is inspired by traditional staples from parts of Germany, Austria, Italy, and Switzerland



BOARDS

ALPINE CHARCUTERIE FLIGHT12 Three Olympia Provision meats, house made pickles, grain mustard, baguette	MATTERHORN BOARD 32 two salamis, ham, pâté, landrauchschinken, half bratwurst, half kasekrainer, two cheeses, apple, pickles, mustard, baguette
THE METZGEREI'S BOARD19 Five Olympia Provision meats, house made pickles, grain mustard, baguette	GRAND SAUSAGE BOARD 40 Whole kielbasa, bratwurst, kasekrainer, frankfurter, sauerkraut, grain mustard, pretzel
OP HAM BOARD17 Landrauchschinken, capicola, Sweetheart Ham, sour dill pickles, dijon, salted butter, baguette	CHEESE BOARD 15 Three artisan cheeses, summer berry compote, toasted nuts, cros-tini

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, or kasekrainer \$6</i>	BACKHENDL19 VIENNA, AUSTRIA Five crispy breaded chicken wings, cucumber salat, potato salat, creamy caraway dip
TOGGI SCHNITZEL21 TOGGENBURG, SWITZERLAND Breaded fried pork cutlet, Landrauchschinken, Swiss cheese, gemischter salats	ALPINE PLATTER14 EVERYWHERE IN THE ALPS Choice of kielbasa, bratwurst, frankfurter, or kasekrainer, confit fingerling potatoes, sauerkraut, grain mustard
SCHWEINERIPPCHEN24 SUDTIROL, ITALY Boar ribs, cherry-fennel relish, marinated ancient grains, summer herbs	
KASESPATZLE14 SWABIA, GERMANY Crispy spaetzle, emmentaler, gruyere, crispy shallots, apple sauce	

SAUSAGES

served with fries or green salad, sub potato salad \$1

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 Cheese studded sausage, sauerruben (pickled anaheim saurkraut), dijon on a bun served with fries or green salad

SMALL PLATES

HAND ROLLED PRETZEL 5 Beer cheese sauce, grain mustard
PICKLE PLATE 5 Seasonal pickled vegetables
FRENCH FRIES 5 Aioli*
SOUP 9 Chilled cucumber-buttermilk soup, garlic scape salsa, croutons

SANDWICHES

served with fries or green salad, sub potato salad \$1

PUB BURGER 10 American cheese, shredded lettuce, onion, aioli*, potato bun Make it a Brian burger (double patty, add bacon) 15
BLT 13 Olympia Provisions bacon, heirloom tomato, gem lettuce, herb vinaigrette, aioli*, on brioche toast

SALADS

LITTLE GEM LETTUCES12 Cherry tomato, cucumber, pickled green beans, croutons, tarragon dressing
GEMISCHTER SALAT 12 Three seasonal salats with Spring lettuces in grain vinaigrette
SIMPLE GREENS 8 Farm lettuces in herb vinaigrette
GERMAN POTATO SALAD 5 Potatoes, celery, scallion, caraway-mustard dressing



**contains raw eggs. consuming raw eggs, or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase risk of food borne illness.
20% automatic gratuity added for parties 8 or larger*

ROSENSTADT DRAFT BEER

KOLSCH .3L/.5L.....	3/5
FESTBEIR .5L.....	6
VIENNA LAGER .5L.....	6
GERMAN PALE ALE .5L.....	6
MAIBOCK .3L.....	7
DUNKEL .5L.....	7
SCHWARZBIER .5L.....	6
ROSENSTADT RADLER .5L.....	7
ROSENSTADT FLIGHT 3 samples 4 oz.....	8

add salami pairing to flight \$2

MORE BEER & CIDER

OLD GERMAN LAGER 16 oz can	3
EX NOVO "Elliot" IPA 16 oz can	6
ROTATING SEASONAL HAZY IPA 16 oz draft	7
ROTATING SEASONAL IPA 16 oz draft	7
POND "Man Go to Moon" HAZY IPA 19.2 oz can.....	8
ROTATING SEASONAL 12-16 oz draft.....	MP
ROTATING SEASONAL CIDER 16 oz draft.....	7
MILL A "Sunsetter" DRY CIDER 12 oz can.....	5

ALPINE SCHNAPPS

one ounce served with Rosenstadt beer back

PURKHART BLUME MARILLEN APRICOT.....	10
SCHLADERER HIMBERGEIST RASPBERRY.....	11
KRAMER WILLIAMS PEAR.....	12

SPRITZ

CAPPELLETTI APERITIVO.....	10
cava, soda, orange, lemon, rosemary, rocks	
BONAL SPRITZ.....	10
dolin blanc, cava, soda, grapefruit, rocks	

COCKTAILS

BLONDE NEGRONI.....	11
Aria Gin, Dolin Blanc, Cocchi Americano Bianco, lemon zest, in a coupe	
SOUR ROSE*.....	12
Aviation Gin, Cocchi Americano Rosa, lemon, sugar, egg white, rosemary, up	
MEZCAL OLD FASHIONED.....	13
Banhez mezcal, lemon bitters, agave, lemon peel, king cube	
OLD FASHIONED.....	10
Bulleit bourbon, brown sugar syrup, Angostura bitters, orange zest, king cube	
BARREL AGED BOULEVARDIER.....	14
Bourbon & rye whiskey, sweet vermouth, Campari, orange peel, king cube	
THE WURST CHOICE.....	10
Tallboy, shot of Dickel rye, pickle back	
JAGERTEE traditional Swiss hunter's tea 	11
Spiced iced tea, black strap rum, pinot noir, maraska maraschino, lemon, orange round	

NON-ALCOHOLIC

THE RAMBLER SPARKLING WATER (16 oz can).....	2.50
THYME ICED TEA	2.50
HOUSEMADE LEMONADE	2.50
COCK N BULL GINGER BEER	3.50
SHIRLEY TEMPLE.....	3
COKE/DIET/7 UP.....	2.50
STEVEN SMITH HOT TEA.....	3
STUMPTOWN COFFEE (HOT OR COLD BREW).....	3

WINE

by the glass

SPARKLING

HILD sekt *elbling* | de \$10

WHITE

SEEHOF "elektrisch" *barely off dry riesling* | mosel, de 2019 \$10

RICOCHET *gruner veltliner* | willamette valley, or '19 \$11

ROSE

BUONA NOTTE *sangiovese* | columbia gorge, or '19 \$11

RED

METHODE SAUVAGE "iruai" *trousseau, mondeuse, blau-frankisch* | shasta-cascade, ca '19 \$11

MCKINLAY *pinot noir* | willamette valley, or '18 \$11

DE FORVILLE "cascina buc" *barbera* | piedmont, it '17 \$11

by the bottle

SPARKLING

HILD sekt *elbling* | de \$33

CAVES MONT BLANC "1187" *metodo classico extra brut prié blanc* | valle de d'asota \$50

PATRICE COLIN "perles grises" *brut rosé pineau d'auvignis* | loire, fr \$36

GOULART *gran reserva cava brut xarello blend* | penedes, es \$36

WHITE

SEEHOF "elektrisch" *barely off dry riesling* | mosel, de 2019 \$36

MALAT "furth palt" *dry riesling* | kremstal, at '18 \$46

MALAT "am zaum" *pinot blanc* | wachau, at '15 \$46

CAVES MONT BLANC *Morgex... prié blanc* | vallée d'aoste, it '18 \$48

GOJER *karneid kerner* | Sudtirol, it '18 \$50

RICOCHET *gruner veltliner* | willamette valley, or '19 \$40

ROSE/ORANGE

INGRID GROISS "hasenhaide" *rosé pinot noir, zweigelt* | weinviertel, at '18 \$44

BUONA NOTTE *rosé sangiovese* | columbia gorge '19 \$40

ENDERLE & MOLLE "weiss & grau" *skin contact pinot blanc & gris* | baden, de '18 \$44

REDS

METHODE SAUVAGE "iruai" *trousseau, mondeuse, blau-frankisch* | shasta-cascade, ca '19 \$40

GROSJEAN *gamay* | vallee d'aoste, it '18 \$48

MCKINLAY *pinot noir* | will. valley, or '18 \$40

CANTALUPO "agamium" *nebbiolo* | colline novaresi piedmont, it '16 \$46

DE FORVILLE *barbera* | piedmont, it '17 \$40

BOW & ARROW "air guitar" *cabernet franc, cabernet sauvignon* | will. valley, or '18 \$54

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