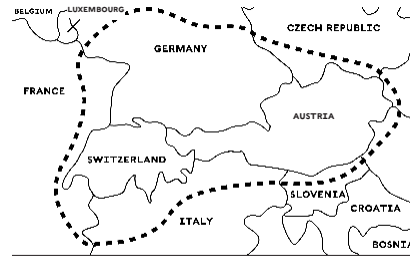


These dishes pay homage to the traditional Alpine cuisine & butchery of Germany, Austria, Italy, France, and Switzerland that formed the basis for much of Olympia Provisions' inspiration.



BOARDS

- ALPINE CHARCUTERIE FLIGHT**.....15
 three Olympia Provisions cured meats, house made pickles, grain mustard, crostini **often contains nuts*
- THE METZGEREI'S BOARD**.....22
 five Olympia Provisions cured meats, house made pickles, grain mustard, crostini **often contains nuts*
- SMOKED TROUT BOARD**.....28
 house smoked mcfarland springs trout, trout roe, cream cheese, seasonal fruit or compote, sauerkraut, grain toast

- MATTERHORN BOARD**.....37
 five Olympia Provisions cured meats, two half sausages, two cheeses, seasonal fruit, pickles, mustard, crostini **contains nuts*
- GRAND SAUSAGE BOARD**.....45
 whole kielbasa, bratwurst, kasekainer, frankfurter, sauerkraut, grain mustard, pretzel
- CHEESE BOARD***.....16
 three artisan cheeses, seasonal fruit, toasted hazelnuts, crostini

ALPINE CLASSICS

- ASPERGES SAUCE GRIBICHE**.....13
 LYON, FRANCE
 roasted asparagus, landrauschschinken, sauce gribiche
- SOLEDURNER WYSÜPPLI**.....10
 SOLOTHURN, SWITZERLAND
 creamy spring onion-carrot soup, white wine topped with hazelnuts
- FLAMMEKEUCHE**.....14
 ALSACE, FRANCE
 "tarte flambee" alsatian flatbread with house cured jowl bacon, spring onions, sheep cheese, and sourdough crust
- ALPINE PLATTER**.....16
 EVERYWHERE IN THE ALPS
 fingerling potatoes, sauerkraut, dijon, grain mustard | *choice of kielbasa, bratwurst, frankfurter, or kasekainer*
- FONDUE NEUCHATEL** | Feeds 2-4 people.....48
 NEUCHATEL, SWITZERLAND | ask us what makes our fondue unique!
 fondue with emmental, gruyere, & white wine, served with a whole kielbasa, apple, fingerling potatoes, pickles, house-made soft pretzel bites, bread | *add bratwurst, frankfurter, or kasekainer \$8*
*Please allow extra time to prepare. *limited availability**

- EISBEIN**.....32
 BERLIN, GERMANY
 poached Farmer's Network pasture raised pork shank, housemade sauerkraut, potatoes, dijon mustard
- TOGGI SCHNITZEL**.....23
 TOGGENBURG, SWITZERLAND
 breaded fried Farmer's Network Pasture Raised pork cutlet, landrauschschinken, swiss cheeses, gemischter salats
- RISOTTO ASPERAGI E FUNGHI DI BOSCO**.....19
 LOMBARDY, IT
 asparagus and foraged mushroom risotto, spring garlic, sheep cheese
- KASESPATZLE**.....17
 SWABIA, GERMANY
 crispy spaetzle, emmentaler, gruyere, crispy leeks, apple sauce | *add kielbasa \$9*

SAUSAGES

served on a bun with fries or green salad

- FRANKFURTER**.....9
 choice of toppings | ketchup, onions, relish, dijon or yellow mustard, sauerkraut +1
- BRATWURST**.....11
 house made sauerkraut, whole grain mustard
- KASEKRAINER**.....12
 cheese studded sausage, spicy carrot kraut, dijon

SANDWICHES

served with fries or green salad

- CARMAN RANCH BURGER**.....15
 100% local grass fed beef, american cheese, shredded lettuce, onion, aioli*, potato bun | *add house cured pasture raised jowl bacon \$3*
- PUBLIC HOUSE GRINDER**..... 14
 capicola, mortadella, salami cotto, pickled peppers, shredded lettuce, onion, italian vinaigrette, aioli*, hoagie roll

SALADS & SMALL PLATES

- LITTLE GEM LETTUCES & STRAWBERRIES**.....13
 little gem lettuces, strawberries, fennel, croutons, creamy poppyseed dressing
- GEMISCHTER SALATS**.....14
 three seasonal salats with springtime lettuces in a vinaigrette
- SIMPLE GREENS**.....8
 springtime lettuces in herb vinaigrette
- FRENCH FRIES** with aioli*7
- SEASONAL PICKLE PLATE**.....5
- HAND-ROLLED PRETZEL**.....8
 with beer cheese, grain mustard

DESSERT

- KAISERSCHMARRN "THE EMPORERS MESS"**.....11
 torn sweet souffle pancake, rum raisins, apple sauce

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

***not an inspected product*

20% automatic gratuity added for parties 8 or larger | a 3% charge is added to all checks to cover state and local business surcharges | 4 payment type max per party

COCKTAILS

THE ALPINE MARTINI.....	13
aviation gin and cardamaro for an alpine take on a classic	
HERBST MED.....	13
citrusy and herbaceous! gin, cynar, honey will fix you right up	
MILANO TORINO SOUR.....	13
campari and bordiga extra dry vermouth in an egg white sour	
OLD FASHIONED.....	12
bulleit bourbon on a king cube with the classic fixins': cherry and twist	
HOT TODDY.....	11
bourbon with barenjager honey liqueur, lemon, and a whole cinnamon stick	
CAFFE CORRETTO	12
an italian tradition of black coffee "corrected" with averna amaro, served with whipped cream and nutmeg grated to order	

SPRITZ

CAPPELLETTI APERITIVO.....	10
refreshing, herbal, and sweet cappelletti in bubbles	
VIN D'ORANGE SPRITZ.....	10
featuring archival vin d'orange, a locally made orange based wine	
RASPBERRY GHOST.....	12
a spritz of cocchi rosa and himbeergeist raspberry schnapps himbeergeist means raspberry ghost	

ROSENSTADT DRAFT BEER

KOLSCH .3L/.5L.....	5 / 7
HELLES LAGER .5L.....	7
GERMAN PALE .5L.....	7
VIENNA LAGER .5L.....	7
OTTO ITALIAN PILSNER .5L.....	7
ALTBIER .5L.....	7
HEFEWEIZEN .5L.....	7
ROSENSTADT RADLER .5L.....	8

ROTATING BEER & CIDER

ROTATING SEASONAL IPA 16oz draft.....	7
ROTATING HAZY IPA 16oz draft.....	8
ROTATING SEASONAL CIDER 16oz draft.....	7
ROTATING SEASONAL SOUR 16oz draft.....	7

ALPINE PAIRINGS

KOLSCH + SCHNAPPS.....	12
short kolsch with a shot of apricot, raspberry, or pear schnapps	
CIDER + AMARO.....	12
short cider with a shot of bonal, fernet, or cocchi teatro	
THE WURST CHOICE.....	10
tallboy with a shot of dickel rye and a pickle back	

WINE BY THE GLASS

please see bottle list for additional options

SPARKLING

DURANTE "le spinee" prosecco *glera* | veneto, it
\$12/ \$46

WHITE

SEEHOF *dry riesling* | rheinhessen, de '20 \$11/ \$42

SONNHOF *gruner veltliner* | kamptal, at '19
\$11/ \$48(1L)

OVUM "big salt" *riesling, gewurztraminer, pinot blanc, muscat* | oregon '21 \$11/ \$42

SKIN CONTACT WHITE AKA "ORANGE"

ENDERLE & MOLL "weiss und grau" *pinot blanc, pinot gris* | baden, de '20 \$12/ \$46

ROSE

BASTIDE DES OLIVIERES *cinsault, grenache, cairgnan* | provence fr '20 \$10/ \$38

RED

IRUAI "Bloom Phase" *grenache, pinot gris, syrah, muscat* | ca/or '20 2 \$12/ \$46

SHELTER WINERY "lovely lilly" *pinot noir* | baden, de '19 \$12/ \$46

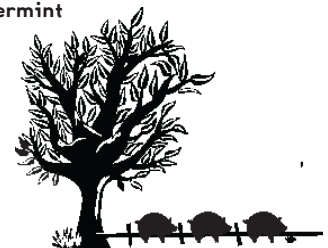
FUSO *barbera* | piedmont, it '20 \$10/ \$38

ZERO PROOF COCKTAILS

GHIA GINGER LIME RICKY.....	8
ghia non-alcoholic apertif in a sweet bubbly mocktail	
SASKATOON SPRITZ.....	8
for bitter or worse saskatoon elixir on the rocks	
ELDERBERRY ROSEMARY SPRITZ.....	5
our housemade elderberry soda	

NON ALCOHOLIC

STUMPTOWN COFFEE.....	3
STUMPTOWN COLD BREW.....	5
THYME ICED TEA.....	3
HOUSEMADE LEMONADE.....	3
GINGER LIME SODA.....	4
BOTTLED COKE OR SPRITE.....	4
DIET COKE.....	3
CLUB SODA.....	2.5
STEVEN SMITH HOT TEA.....	3
Lord Bergamot, British Brunch, Mao Fung Shui Meadow, Peppermint	



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