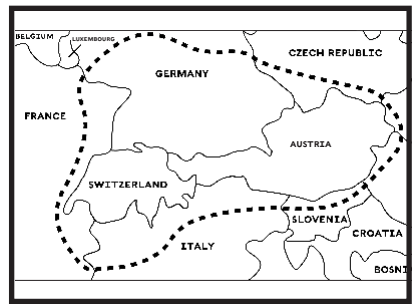




These dishes pay homage to traditional Alpine butchery that formed the basis for everything Olympia Provisions does. Each is inspired by traditional staples from parts of Germany, Austria, Italy, and Switzerland



BOARDS

ALPINE CHARCUTERIE FLIGHT 12 Three Olympia Provision meats, house made pickles, grain mustard, crostini	MATTERHORN BOARD 32 Two salami, ham, pâté, landrauchschinken, half bratwurst, half kasekrainer, two cheeses, apple, pickles, mustard, crostini
THE METZGEREI'S BOARD 19 Five Olympia Provision meats, house made pickles, grain mustard, crostini	GRAND SAUSAGE BOARD 40 Whole kielbasa, bratwurst, kasekrainer, frankfurter, sauerkraut, grain mustard, pretzel
OP HAM BORD 17 Landrauchschinken, capicola, sweetheart ham, sour dill pickles, dijon, salted butter, crostini	CHEESE BOARD 15 Three artisan cheeses, price grapes, 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 bites, bread <i>add bratwurst, frankfurter, or kasekrainer \$8</i>	ALPINE PLATTER 14 EVERYWHERE IN THE ALPS Choice of kielbasa, bratwurst, frankfurter, or kasekrainer, confit fingerling potatoes, sauerkraut, dijon, grain mustard
TOGGI SCHNITZEL 21 TOGGENBURG, SWITZERLAND Breaded fried pork cutlet, landrauchschinken, swiss cheese, gemischter salats	
KASESPATZLE 14 SWABIA, GERMANY Crispy spaetzle, emmentaler, gruyere, crispy leeks, apple sauce <i>add kielbasa \$8</i>	

SAUSAGES

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

FRANKFURTER 9 Choice of toppings ketchup, dijon or yellow mustard, onions, relish, sauerkraut +1 on a bun, served with fries or green salad
BRATWURST 9 House made sauerkraut, whole grain mustard on a bun, served with fries or green salad
KASEKRAINER 11 Cheese studded sausage, anaheim-sauerkraut, dijon on a bun served with fries or green salad

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
SWISS ONION MELT 8 Gilled swiss, caramelized onions, russian dressing, rye Make it a patty melt (add a burger patty)..... 12
PUBLIC HOUSE GRINDER 13 Sweetheart ham, mortadella, salami cotto, pickled peppers, shredded lettuce, onion, italian vinaigrette, aioli*, hoagie roll

SMALL PLATES

HAND ROLLED PRETZEL 5, Large... 9 Beer cheese sauce, grain mustard
PICKLE PLATE 5 Seasonal pickled vegetables
FRENCH FRIES 5 Aioli*
SOUP 10 Austrian pumpkin soup, toasted pumpkin seeds, styrian pumpkin-seed oil

SALADS

AUTUMN CHICORIES 12 Chicories, price grapes, walnuts, bleu d'auvergne, shallot, champagne vinaigrette
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
SOMMERBIER .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 16oz can.....	3
EX NOVO "Elliot" IPA 16oz can	6
ROTATING SEASONAL HAZY IPA 16oz draft	7
ROTATING SEASONAL IPA 16oz draft	7
PONO "Man Go to Moon" HAZY IPA 19.2 oz can.....	8
ROTATING SEASONAL SOUR 12-16oz draft.....	MP
ROTATING SEASONAL CIDER 16oz draft.....	7
MILL A "Sunsetter" DRY CIDER 12oz.....	5

ALPINE SCHNAPPS

one ounce served with Rosenstadt beer back

PURKHART BLUME MARILLEN APRICOT.....	10
SCHLADERER HIMBEERGEIST 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
Rose City 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/7UP.....	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'auvins* | loire, fr \$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* | Sudtiro, it '18 \$50

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

ROSE/ORANGE

INGRID GROISS "hasenhaide" *rosé pinot noir, zweiglet* | 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

enjoy wine, you deserve it!

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