



BOARDS

ALPINE CHARCUTERIE FLIGHT..... 12
 three Olympia Provisions meats, house made pickles, grain mustard, crostini

THE METZGERE'S BOARD..... 19
 five Olympia Provisions meats, house made pickles, grain mustard, crostini

CHEESE BOARD 15
 three artisan cheeses, preserves, toasted nuts, crostini

SMOKED TROUT BOARD..... 25
 house smoked McFarland Springs trout, trout roe, cream cheese, rhubarb compote, sauerkraut, grain toast

SANDWICHES

*served with fries or green salad, sub potato salad for \$1
 add side dill pickle spear \$3*

FRANKFURTER.....9
 Choice of toppings | ketchup, dijon or yellow mustard, onions, relish, sauerkraut +1 | on a bun

BRATWURST.....10
 House made sauerkraut, whole grain mustard | on a bun

PUBLIC HOUSE GRINDER..... 13
 Sweetheart ham, mortadella, salami cotto, pickled peppers, shredded lettuce, red onion, red wine vinaigrette, aioli* | on a hogie roll

CARMAN RANCH BURGER..... 14
 100% local grass fed beef, tillamook cheddar cheese, shredded lettuce, onion, aioli*, potato bun
 add house cured pasture raised jowl bacon +3

SWEETHEART HAM & EMMENTAL MELT..... 12
 rhubarb mostarda, grilled rye

SMALL PLATES

ROASTED ASPARAGUS..... 12
 landrauchschen, sauce gribiche

BÜNDER-GERSTENSÜPPE..... 10
 barley and boar soup, potato, carrots, cabbage, cream

HAND-ROLLED PRETZEL..... SMALL..... 5 LARGE..... 9
 beer cheese, grain mustard

PICKLE PLATE5
 Seasonal pickled vegetables

FRENCH FRIES 6
 with aioli*

JUST A WURST..... 8
 kielbasa, bratwurst, frankfurter, or kasekrainer
 ask your server about our seasonal sausages

ALPINE SPECIALTIES

TOGGI SCHNITZEL..... 21
 breaded fried pork cutlet, sweetheart ham, swiss cheese, gemischter salats

ALPINE PLATTER..... 15
 fingerling potatoes, sauerkraut, dijon, grain mustard, choice of kielbasa, bratwurst, frankfurter, or kasekrainer

This restaurant pays homage to the traditional Alpine butchery that formed the basis for everything Olympia Provisions does. We are inspired by traditional staples from parts of Germany, Austria, Italy, and Switzerland.



**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
ALTBIER .5L.....	6
HELLES LAGER .5L.....	6
GERMAN PALE ALE .5L.....	6
MAIBOCK .3L.....	7
DUNKEL .5L.....	7
VEINNA LAGER .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
ROTATING HAZY IPA 16oz draft	7
ROTATING IPA 16oz draft	7
ROTATING SEASONAL CIDER 16oz draft.....	7
ROTATING SEASONAL SOUR 16oz draft.....	7

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	
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	
JAGERTEE traditional Swiss hunter's tea.....	11
Spiced iced tea, black strap rum, pinot noir, maraska maraschino, lemon, orange round	
MONTE LEONE (served hot).....	12
Dewars, Cherry Heering, Allspice Dram, lemon	
MEZCAL OLD FASHIONED.....	13
Bahnez mezcal, lemon bitters, king cube	
SOUR ROSE.....	12
Aviation Gin, Cocchi Americano Rosa, lemon, sugar, egg white	

NON-ALCOHOLIC

STUMPTOWN COFFEE	3
STEVEN SMITH HOT TEA	3
THYME ICED TEA	2.50
THE RAMBLER SPARKLING WATER (16 oz can)	2.50
HOUSEMADE LEMONADE	2.50
COCK N BULL GINGER BEER	3.50
SHIRLEY TEMPLE	3
COKE/DIET/7 UP	2.50
GHIA SPRITZ.....	6
GHIA GINGER LIME RICKY.....	7

WINE

by the glass

SPARKLING

EUGENE CARREL BRUT ROSE

gamay, mondeuse, pinot noir | savoie, fr \$11

WHITE

PETER LAUER "barrel x" off dry riesling |

mosel, de 20 \$11

METHODE SAUVAGE "irvai shasta-cascade" chardonnay, savagnin, bergeron, savagnin rose musque |

etna, ca '20 \$11

DOMAINE LUPIN "frangy" altesse | Roussette de savoie,

fr '18 \$11

ROSE/ORANGE

TEUTONIC pinot noir | chehalem mountains, or '20 \$11

GOLDEN CLUSTER "muller? muller? muller?"

muller thurgau | willamette valley, or '19 \$11

RED

MCKINLAY pinot noir | willamette valley, or '18 \$12

ROTTERFAGEN "terraces red" lemburger, trollinger, pinot muunier

| rosswag, de '19 \$12

TRIEBAUMER blaufrankisch | weinland, at '18 \$12

RENZO CASTELLA barbera | diano de alba, it '19 \$12

by the bottle

SPARKLING

LE MARIE "pas dose" metodo classico brut

chardonnay, pinot noir | piemonte, it \$50

EUGENE CARREL BRUT ROSE

gamay, mondeuse, pinot noir | savoie, fr \$42

DOMAINE MIGOT brut rosé gamay | Cotes de toul, fr \$45

WHITE

SEEHOF "elektrisch" barely off dry riesling | mosel,

de 2019 \$36

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

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

GOJER karneid kerner | Sudtiroil, it '18 \$50

BARBARA ÖHLETTZ gruner veltliner | kamptal, at '19 \$42

DIVISION WINE "trois" chardonnay | willamette valley, or '19 \$65

DOMAINE LUPIN "frangy" altesse | Roussette de savoie,

fr '18 \$45

ROSE/ORANGE

INGRID GROISS "hasenhaide" rosé pinot noir, zweiglet | weinvier-

tal, at '18 \$44

TEUTONIC rosé pinot noir chehalem mountains, or '20 \$40

ENDERLE & MOLL "weiss & grau" skin contact pinot blanc & gris |

baden, de '18 \$44

REDS

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

ROTTERFAGEN "terraces red" lemburger, trollinger, pinot muunier

| rosswag, de '19 \$40

TRIEBAUMER blaufrankisch | weinland, at '18 \$49

JOHAN zweigelt | willamette valley, or '19 \$65

STICK FIGURINE "under the wallows" syrah | snake

river, or '19 \$53

CANTALUPO "agamium" nebbiolo | colline novaresi

piemonte, it '16 \$46

RENZO CASTELLA barbera | diano de alba, it '19 \$45

BOW & ARROW "air guitar" cabernet franc, cabernet

sauvignon | will. valley, or '18 \$54

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