



## BOARDS

**ALPINE CHARCUTERIE FLIGHT**.....15  
 three Olympia Provisions cured meats, house made pickles,  
 grain mustard, crostini *\*often contains nuts*

**THE METZGERE'S BOARD**.....22  
 five Olympia Provisions cured meats, house made pickles,  
 grain mustard, crostini *\*often contains nuts*

**CHEESE BOARD\*** .....16  
 three artisan cheeses, seasonal fruit, toasted hazelnuts, crostini

**SMOKED TROUT BOARD** .....28  
 house smoked mcfarland springs trout, trout roe, cream  
 cheese, seasonal fruit or compote, sauerkraut, grain toast

## SANDWICHES

*served with fries or green salad*

**FRANKFURTER**.....9  
 choice of toppings | ketchup, dijon or yellow mustard, onions,  
 relish | *add sauerkraut \$1*

**BRATWURST**.....11  
 house made sauerkraut, whole grain mustard

**PUBLIC HOUSE GRINDER**.....14  
 capicola, mortadella, salami cotto, pickled peppers, shredded  
 lettuce, onion, italian vinaigrette, aioli\*, hoagie roll

**CARMAN RANCH BURGER**.....15  
 100% local grass fed beef, american cheese, shredded lettuce,  
 onion, aioli\*, potato bun | *add pasture raised jowl bacon \$3*

## SMALL PLATES

**SOLEDURNER WYSÜPPLI**.....10  
**SOLOTHURN, SWITZERLAND**  
 creamy spring onion-carrot soup, white wine, hazelnuts

**LITTLE GEM LETTUCES & STRWABERRIES**.....13  
 little gem lettuces, strawberries, fennel, croutons, creamy  
 poppyseed dressing

**GEMISCHTER SALATS**.....14  
 three seasonal salads, farm lettuces, mustard  
 vinaigrette

**HAND-ROLLED PRETZEL**.....8  
 with beer cheese, grain mustard

**SEASONAL PICKLE PLATE**.....5  
 seasonal pickled vegetables

**FRENCH FRIES**.....7  
 with aioli\*

## ALPINE SPECIALTIES

**TOGGI SCHNITZEL**.....23  
**TOGGENBURG, SWITZERLAND**  
 breaded fried Farmer's Network Pasture Raised  
 pork cutlet, landrauchschinken, swiss cheeses,  
 gemischter salats

**ALPINE PLATTER**.....16  
**EVERYWHERE IN THE ALPS**  
 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, France, Switzerland, and all of the bounty of the Alps.*

this limited mid-day menu is available saturday & sunday from 3-4pm only while we transition from  
 brunch to dinner, thanks for understanding!



*\*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 | 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 sou	
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 <i>hot or cold</i> .....	12
an italian tradition of black coffee "corrected" with averna amaro, served with whipped cream 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 <i>draft</i> .....	7
ROTATING HAZY IPA 16oz <i>draft</i> .....	8
ROTATING SEASONAL CIDER 16oz <i>draft</i> .....	7
ROTATING SEASONAL SOUR 16oz <i>draft</i> .....	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 OLIVIERS *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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