



BOARDS

ALPINE CHARCUTERIE FLIGHT.....15
 three Olympia Provisions meats, house made pickles,
 grain mustard, crostini

THE METZGERE'S BOARD.....22
 five Olympia Provisions meats, house made pickles,
 grain mustard, crostini

CHEESE BOARD.....16
 three artisan cheeses, seasonal fruit or preserves, toasted nuts,
 crostini

SMOKED TROUT BOARD28
 house smoked trout, trout roe, cream cheese, seasonal
 compote, sauerkraut, grain toast

SANDWICHES

served with fries or green salad

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

BRATWURST.....11
 House made sauerkraut, whole grain mustard | on a bun or
 board

PUBLIC HOUSE GRINDER.....14
 Sweetheart ham, mortadella, salami cotto, pickled peppers,
 shredded lettuce, red onion, red wine vinaigrette, aioli* | on
 a hogie roll

CARMAN RANCH BURGER.....15
 100% local grass fed beef, tillamook cheddar cheese, shredded
 lettuce, onion, aioli*, potato bun
 add house cured pasture raised jowl bacon +3

SMALL PLATES

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

FORAGED LETTUCES.....13
 local foraged greens, Belper Knolle cheese, radish, fennel,
 lemon, olive oil

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

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

PICKLE PLATE.....5
 Seasonal pickled vegetables

FRENCH FRIES.....7
 with aioli*

ALPINE SPECIALTIES

TOGGI SCHNITZEL.....23
 breaded fried Farmer's Network Pasture Raised
 pork cutlet, landrauchschenken, swiss cheese,
 gemischter salats

ALPINE PLATTER.....16
 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*

ROSENSTADT DRAFT BEER

KOLSCH .3L / .5L	5 / 7
HELLES LAGER.5L.....	7
GERMAN PALE .5L.....	7
VIENNA LAGER.5L.....	7
BOCK DARK LAGER.5L.....	7
SCHWARZBIER BLACK LAGER.5L.....	7
DUNKEL.5L.....	7
ROSENSTADT RADLER.5L.....	8

MORE BEER & CIDER

ROTATING SEASONAL IPA16oz draft.....	7
ROTATING HAZY IPA16oz draft.....	8
ROTATING SEASONAL CIDER16oz draft.....	7
ROTATING SEASONAL SOUR 16oz draft	7
EX NOVO PERLE HAGGARD 16oz can.....	5

ALPINE SCHNAPPS

one ounce served with Rosenstadt beer back

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

SPRITZ

CAPPELLETTI APERITIVO.....	10
cappelletti, sparkling wine, soda, orange, lemon, rosemary, rocks	
VIN d'ORANGE SPRITZ.....	10
arichival vin d'orange, sparkling wine, soda, bitters, orange, rocks	

COCKTAILS

HERBST MED.....	13
Beefeater gin, Cynar, honey, lemon, sage, up	
THE ALPINE MARTINI.....	13
Aviation gin, Cardamaro, dry vermouth, honey, orange bitters, up	
RASPBERRY GHOST.....	12
Cocchi Americano Rosa, Himbeergeist Raspberry Schnapps, grapefruit juice, lemon bitters, sparkling wine, soda, rocks, lemon zest	
OLD FASHIONED.....	11
Bulleit bourbon, brown sugar syrup, Angostura bitters, orange zest, king cube	
THE WURST CHOICE.....	10
Pilsner Tallboy, shot of Dickel 12 year, pickle back	
FUZZY SLIPPER.....	13
Espolon silver tequila, St. Germain, Cointreau, apple cider, lime, cinnamon-sugar-salt rim (served hot)	
HOT TODDY.....	11
Four Roses, Barenjager, lemon, cinnamon stick	
CAFFE CORRETTO	12
Classic italian tradition of black coffee "corrected" with Averna Amaro, served with whipped cream	

WINE BY THE GLASS

please see bottle list for additional options

SPARKLING

COLLIN cremant de limoux brut chardonnay, chenin blanc, pinot noir | fr \$12

WHITE

OHLZELT "gruner leader" gruner veltliner | pflaz, 20 ' \$11

VINCENT pinot blanc | willamette valley, or '18 \$11

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

SKIN CONTACT WHITE AKA "ORANGE"

FORLORN HOPE "queen of the sierras" vermentino, chardonnay, muscat | california '20 \$12

ROSE

MULLER REPRECHT pinot noir | rheinhessen , de '20 \$10

RED

STICK FIGURINE "ferdinand the bull" pinot noir | willamette valley, or '19 \$12

MAISON ANGELOT bugey gamay | val d'aoste, it '19 \$11

FUSO barbera | piedmont, it '20 \$10

ZERO PROOF COCKTAILS

GHIA GINGER LIME RICKY.....	8
Ghia n/a aperitif, ginger, lime, soda water, amerena cherry	
SASKATOON SPRITZ.....	8
For Bitter or Worse "Saskatoon," grapefruit juice, honey, soda, thyme, rocks, lemon zest	

NON-ALCOHOLIC

STUMPTOWN COFFEE.....	3
STUMPTOWN COLD BREW.....	4.5
THYME ICED TEA.....	2.50
HOUSEMADE LEMONADE.....	2.50
GINGER LIME SODA.....	4
ELDERBERRY ROSEMARY SPRITZER.....	4.5
COKE/DIET COKE/SPRITE.....	2.50
STEVEN SMITH HOT TEA.....	3
Lord Bergamot (black), British Brunch (black), Mao Fung Shui (green), Meadow (herbal), Peppermint	



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