



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.

BOARDS

- | | |
|---|--|
| ALPINE CHARCUTERIE FLIGHT 12 | SMOKED TROUT BOARD28 |
| three Olympia Provisions meats, house made pickles, grain mustard, crostini | house smoked trout, trout roe, cream cheese, apple compote, sauerkraut, grain toast |
| THE METZGEREI'S BOARD 19 | GRAND CHALET BOARD (serves four)55 |
| five Olympia Provisions meats, house made pickles, grain mustard, crostini | Inspired by the grand hotel buffets of Switzerland, this is the ultimate brunch smorgasboard. Five OP meats, two cheeses, rosti with apple compote, sauerkraut, muesli with elderflower yogurt, birnenhonig, sour butter, grain toast. Please allow 25 minutes to prepare. |
| CHEESE BOARD 15 | |
| three artisan cheeses, grapes, toasted nuts, crostini | |

BRUNCH CLASSICS

- | | |
|---|--|
| CLASSIC BENEDICT14 | BIRCHER'S MUESLI11 |
| Sweetheart Ham, two poached eggs, housemade English muffin, hollandaise, rosti potatoes <i>add dungeness crab hollandaise \$8</i> | Classic Swiss cereal of oats soaked with yogurt, grated apple, and honey. Elderflower yogurt, apple compote, and toasted walnuts on the side |
| MATTERHORN BREAKFAST13 | EIERKUCHEN12 |
| Two poached eggs, landrauchschen, rosti potatoes with melted raclette cheese, birnenhonig, grain toast | German crepes, served with powdered sugar and choice of apple compote, maple syrup, or nutella spread |
| BAUERNOMELETT14 | ALPINE PLATTER 14 |
| German farmer's omelette with OP bacon, onions, potato, and emmentaler. Served with autumn lettuce salad in herb vinaigrette, house pickles | fingerling potatoes, sauerkraut, dijon, grain mustard, choice of kielbasa, bratwurst, frankfurter, or kasekrainer |

SANDWICHES

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

- | |
|--|
| FRANKFURTER9 |
| Choice of toppings ketchup, dijon or yellow mustard, onions, relish, sauerkraut +1 on a bun |
| BRATWURST9 |
| 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 ciabatta |
| PUB BURGER 10 |
| american cheese, shredded lettuce, onion, aioli* on a potato bun |
| Make it a brian burger (double patty, add bacon)..... 15 |
| Add an egg..... 2 |

SMALL PLATES

- | |
|--|
| AUTUMN CHICORIES 12 |
| farm chicories, grapes, walnuts, bleu d'auvergne, shallot in champagne viniagrette |
| HAND-ROLLED PRETZEL SMALL..... 5 LARGE..... 9 |
| beer cheese, grain mustard |
| PICKLE PLATE5 |
| Seasonal pickled vegetables |
| FRENCH FRIES 5 |
| with aioli* |
| JUST A WURST 8 |
| kielbasa, bratwurst, frankfurter, or kasekrainer |
| ask your server about our seasonal sausages |



**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*

COCKTAILS

| | |
|--|--|
| CLASSIC OP MARY..... | |
| House mary mix, spicy vodka, salted rim, salami-pickle skewer | |
| WILDE LECKE..... | |
| Tomato juice, ham stock, lemon, vodka with mustard caraway seed-salt rim, pretzel, ham, emmentaller skewer | |
| MONTE LEONE (<i>served hot</i>)..... | |
| Dewars, Cherry Heering, Allspice Dram, lemon | |
| BREITHORN COFFEE (<i>served hot</i>) | |
| Bulleit Bourbon, Nux Alpina Walnut liqueur, Averna, black walnut bitters, coffee, whip | |
| RUINETTE..... | |
| Rothman & Winter Orchard Apricot liqueur, lemon, simple, cava | |
| CIMA VIOLA..... | |
| Dolin Genepy, Aviation Gin, Barenjager, sage, lemon | |
| EGGINER..... | |
| Gin, St Germain Elderflower liqueur, lemon, lime ,egg white, cream, soda, rocks | |
| SANTIS..... | |
| Vodka, grapefruit, cappelletti, rocks | |
| MIMOSA..... | |
| Choice of Orange or Grapefruit | |

ROSENSTADT DRAFT BEER

| | |
|---------------------------------------|-----|
| KOLSCH .3L/.5L..... | 3/5 |
| VIENNA LAGER .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 |
| POND "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 can..... | 5 |

ALPINE SCHNAPPS

one ounce served with Rosenstadt beer back

| | |
|--|----|
| PURKHART BLUME MARILLEN APRICOT..... | 10 |
| SCHLADERER HIMBERGHEIST RASPBERRY..... | 11 |
| KRAMER WILLIAMS PEAR..... | 12 |

NON-ALCOHOLIC

| | |
|--|------|
| STUMPTOWN COFFEE FRENCH PRESS large (<i>serves 2-4</i>)..... | 8 |
| STUMPTOWN COFFEE FRENCH PRESS small (<i>serves 1</i>)..... | 4 |
| 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 |

WINE

by the glass

SPARKLING

HILD sekt *elbling* | de \$10

WHITE

SEEHOF "elektrisch" *barely off dry riesling* | mosel, de 2019 \$10

PAUL DIREDER *gruner veltliner* | wadrum, at '19 \$10

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'auis* | 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* | Sudtirol, 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



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