



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

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| ALPINE CHARCUTERIE FLIGHT 12
three Olympia Provisions meats, house made pickles, grain mustard, crostini | SMOKED TROUT BOARD 28
smoked trout, trout roe, cream cheese, apple compote, sauerkraut, grain toast |
| THE METZGEREI'S BOARD 19
five Olympia Provisions meats, house made pickles, grain mustard, crostini | GRAND CHALET BOARD (serves four) 55
inspired by the grand hotel buffets of Switzerland, this is the ultimate brunch smorgasboard five Olympia Provisions meats, two artisan cheeses, smoked trout, rosti with melted raclette cheese, apple compote, sauerkraut, muesli with elderflower yogurt, birnenhonig, sour butter, grain toast
<i>Please allow 15 minutes to prepare.</i> |
| CHEESE BOARD 15
three artisan cheeses, grapes, toasted nuts, crostini | |

BRUNCH CLASSICS

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| CLASSIC BENEDICT14
Sweetheart Ham, two poached eggs, housemade english muffin, hollandaise, rosti potatoes
<i>add dungeness crab hollandaise \$8</i> | BIRCHER'S MUESLI 11
classic Swiss cereal of oats soaked with yogurt, grated apple, and honey. Elderflower yogurt, apple compote, and toasted walnuts on the side |
| MATTERHORN BREAKFAST13
two poached eggs, landrauchschen, rosti potatoes with melted raclette cheese, birnenhonig, grain toast | EIERKUCHEN12
eggy German crepes, served with powdered sugar and choice of apple compote, maple syrup, or nutella spread |
| BAUERNOMELETT14
german farmer's omelette with OP bacon, onions, potato, and emmentaler. Served with autumn lettuce salad in herb vinaigrette, house pickles | ALPINE PLATTER 14
fingerling potatoes, sauerkraut, dijon, grain mustard, choice of kielbasa, bratwurst, frankfurter, or kasekrainer |

SANDWICHES

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

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| FRANKFURTER9
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, onion, italian vinaigrette, aioli* on a hoagie roll |
| 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

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| WINTER CHICORIES 12
farm chicories, sherried raisins, walnuts, bleu d'auvergne, shallot, champagne viniagrette |
| 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 |

aged pepper hot sauces available upon request



**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.....	10
House mary mix, spicy vodka, salted rim, salami-pickle skewer	
WILDE LECKE.....	10
Tomato juice, ham stock, lemon, vodka with mustard caraway seed-salt rim, pretzel, ham, emmentaler skewer	
MONTE LEONE (<i>served hot</i>).....	12
Dewars, Cherry Heering, Allspice Dram, lemon	
BREITHORN COFFEE (<i>served hot</i>).....	12
Bulleit Bourbon, Nux Alpina Walnut liqueur, Averna, black walnut bitters, coffee, whip	
RUINETTE.....	9
Rothman & Winter Orchard Apricot liqueur, lemon, cava	
CIMA VIOLA.....	11
Dolin Genepy, Aviation Gin, Barenjager, sage, lemon	
EGGINER.....	11
Gin, St Germain Elderflower liqueur, lemon, lime ,egg white, cream, soda, rocks	
SANTIS.....	9
Vodka, grapefruit, cappelletti, rocks	
MIMOSA.....	8
Choice of Orange or Grapefruit	

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
UR WEISS .5L.....	6
ROSENSTADT RADLER .5L.....	7
ROSENSTADT FLIGHT 3 samples 4 oz.....	8

add salami pairing to flight \$2

MORE BEER AND CIDER

OLD GERMAN LAGER 16oz can.....	3
ROTATING SEASONAL HAZY IPA 16oz draft.....	7
ROTATING SEASONAL IPA 16oz draft.....	7
ROTATING SEASONAL CIDER 16oz draft.....	7

ALPINE SCHNAPPS

one ounce served with Rosenstadt beer back

PURKHART BLUME MARILLEN APRICOT.....	10
SCHLADERER HIMBERGEIST 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
HOUSEMADE LEMONADE.....	3.00
COCK N BULL GINGER BEER.....	3.50
SHIRLEY TEMPLE.....	3
COKE/DIET/7 UP.....	2.50

WINE

by the glass

SPARKLING

HILD sekt *ebbling* | de \$10

WHITE

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

BARBARA ÖHLETTZ *gruner veltliner* | kamptal, at '19 \$11

ROSE/ORANGE

BUONA NOTTE *sangiovese* | columbia gorge, or '19 \$11
STICK FIGURINE "above the columbia" *skin contact pinot gris* | oregon '19 \$11

RED

ROTTERFAGEN "terraces red" | lemlberger, trollinger, pinot meunier | rosswag, de '19 \$12

MCKINLAY *pinot noir* | willamette valley, or '18 \$12
DE FORVILLE "cascina buc" *barbera* | piedmont, it '17 \$12

by the bottle

SPARKLING

HILD sekt *ebbling* | de \$33

LE MARIE "PAS DOSE" *metodo classico brut chardonnay, pinot noir* | piemonte, it \$50

PATRICE COLIN "perles grises" *brut rosé pineau d'aunis* | loire, fr \$36

WHITE

SEEHOF "elektrisch" *barely off dry riesling* | mosel, de 2019 \$36

MALAT "furth palt" *dry riesling* | kremstal, at '18 \$46
PAUL DIDIER | *gruner veltliner* | wadrum, at '19 \$32
BARBARA ÖHLETTZ *gruner veltliner* | kamptal, at '19 \$42
CAVES MONT BLANC Morgex... *prie blanc* | vallée d'aoste, it '18 \$48
GOJER karneid *kerner* | Sudtirol, it '18 \$50

ROSE/ORANGE

INGRID GROISS "hasenhaide" *rosé pinot noir, zweiglet* | weinviertel, at '18 \$44

BUONA NOTTE *rosé sangiovese* | columbia gorge '19 \$40
STICK FIGURINE "above the columbia" *skin contact pinot gris* | oregon '19 \$40

ENDERLE & MOLLE "weiss & grau" *skin contact pinot blanc & gris* | baden, de '18 \$44

REDS

STICK FIGURINE "under the wallows" *syrah* | snake river, or '19 \$53
ROTTERFAGEN "terraces red" | lemlberger, trollinger, pinot meunier | rosswag, de '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

