

OKTOBERFEST

Drinks

WHISKY APPLE GINGER MULE 1.5 oz

Lot No. 40 Single Copper Pot Whisky, apple juice, lemon juice, ginger beer. Garnished with mint and lemon.

MAPLE APPLE FIZZ 1.5 oz

Cabot Trail Maple Whisky, apple juice, soda. Garnished with green apple and cinnamon.

BLACK FOREST ESPRESSO MARTINI 2.5 oz

Absolut Vodka, Chambord, simple syrup, espresso. Garnished with espresso beans.

Appetizers

HOCHZEITSSUPPE

GERMAN WEDDING SOUP

Chicken broth, German meatballs, egg noodles, root vegetables, green peas and baby spinach. Served with a pretzel baguette.

BRATKARTOFFELN

BEER HALL LOADED FRIES

Pub-style fries topped with crispy bacon, pulled pork, pickles, sauerkraut, alpine cheese sauce, green onions and sour cream.

BREZEL & BIER KÄSE FONDUE

PRETZEL & BEER CHEESE FONDUE

A giant Bavarian pretzel, brushed with garlic butter and lightly dusted in salt, served with a house made beer cheese fondue for the perfect dipping experience.

ADD ANOTHER PRETZEL

BRATKARTOFFELN

BEER HALL LOADED FRIES



BREZEL & BIER KÄSE FONDUE

PRETZEL & BEER CHEESE FONDUE

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Mains

KÄSESPÄTZLE

SPÄTZLE MAC & CHEESE

A German style mac & cheese with beef meatballs, roasted mushrooms, alpine cheese sauce and crispy onions.



RINDERGULASCH

BAVARIAIAN BEEF GOULASH

A savoury goulash with stewed peppers and onions, smoked paprika and slow cooked beef. Served with spätzle, fresh vegetables and topped with scallion sour cream.



JÄGERSCHNITZEL

HUNTER'S SCHNITZEL

Crispy pork schnitzel served on top of a warm potato salad with rich mushroom gravy and seasonal vegetables.

