



9/19/2026

Appetizers:

Potato Leek Soup – German sausage, chives, chili oil, rosemary focaccia – 11

Belgian Soft Pretzel – Beer cheese sauce, stone ground mustard – 15

Boss Gibson Oysters – New Brunswick, Canada - Plump with a firm texture and a salty brine which gives a clean, crisp refreshing taste. Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Bratwurst Sandwich – Nueske sausage, beer cheese sauce, caramelized onion, sauerkraut, crispy onions, pickles, served on ciabatta with French fries - 24

Bangers & Mash – Three pieces grilled bratwurst, creamy mashed potatoes, caramelized onion, sauteed green beans, demi-glace - 30

Chicken Schnitzel Salad – Arugula, tomato, cucumber, radish, onion, roasted red bell pepper, Parmesan cheese, lemon vinaigrette- 28

Desserts:

S'mores Sundae – S'mores ice cream, graham cracker, chocolate sauce, brulee marshmallow - 12

Peach Crisp – Oat crumble, vanilla ice cream, Chicha Morada liqueur reduction, whipped cream – 12

*- contains nuts

Featured Wines:

Uggiano, Toscana, Italy, 2024 *Vermentino* 17/gls 64/btl

Straw yellow color with greenish reflections. Fruity and floral aromas with notes of jasmine and peach blossom. Savory and mineral, on the palate it is fresh with good acidity and a pleasant and persistent finish.

Lacrau, Douro Reserva, Portugal, 2021 *Red Blend* 17/gls 64/btl

This is a field blend of Touriga Franca, Touriga Nacional, Tinta Roriz, and Tinta Barroca. Bold black fruits (blackberry, dark cherry), complemented by notes of oak, tobacco, and subtle spices. Silky finish with soft, balanced tannins and structural freshness.