

# BEER

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## HELLES LAGER

color: straw-gold. dried hay and honey malt character, noble hop aroma and soft, balanced bitterness.

FILTERED. 5.1% ABV

.3L \$7 | .5L \$9 | MILKO \$4



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## GERMAN-STYLE PILSNER

color: pale gold. Malt notes of cracker and cereal grain, firm bitterness and woody hop aroma.

FILTERED. 4.4% ABV

.3L \$7 | .5L \$9 | MILKO \$4



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## CZECH-STYLE PALE LAGER

color: deep gold. Bready malt profile with hints of caramel, noble hop aroma and clean bitterness.

UNFILTERED. 4.2% ABV

.3L \$7 | .5L \$9 | MILKO \$4



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## CZECH-STYLE AMBER LAGER

color: copper. caramel and dried fruit malt character, modest hop bitterness and spicy aroma.

UNFILTERED. 5.4% ABV

.3L \$7 | .5L \$9 | MILKO \$4



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## CZECH-STYLE DARK LAGER

Color: dark brown. Malt notes of caramel, chocolate and roast, herbal hop aroma, and a dry finish.

UNFILTERED. 4.7% ABV.

.3L \$7 | .5L \$9 | MILKO \$4



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## GLASSWARE



WILLI  
.3L & .5L



PRAHA  
.3L & .5L



KOLNER  
.2L

4-PACKS TO GO  
ASK YOUR SERVER



# BEER

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## INDIA PALE ALE

color: gold. Tropical, piney and dank hop aroma, with a clean malt body and firm bitterness.

UNFILTERED. 5.6% ABV

.3L \$8 | .5L \$10



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## GRAPEFRUIT RADLER

color: rose gold. a light lager base with pure grapefruit juice concentrate. tart, dry and low-alcohol.

UNFILTERED. 3.8% ABV

.3L \$7 | .5L \$9



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## RYE RAUCHBIER

color: amber. light smoke and earthy rye malt flavor, herbal hops and a soft body and finish.

UNFILTERED. 5% ABV

.3L \$7 | .5L \$9



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## MAIBOCK

color: bronze. malt notes of biscuit and graham cracker, floral hop aroma, rich and full-bodied with a clean finish.

UNFILTERED. 5.7% ABV

.3L \$7 | .5L \$9



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## KOLSCH

Color: straw gold. biscuity malt character, soft and balanced bitterness, subtle citrus hop aroma.

FILTERED. ? ABV

.3L \$7 | .5L \$9



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## TRADITIONAL CZECH POURS

from our lukr faucets



**HLADINKA**  
the traditional  
layer of 2-3  
fingers of  
wet foam



**SNYT**  
50% foam  
50% beer



**MLIKO**  
“milky” mostly  
foam pour

# WINE

## SPARKLING

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<b>FIELD RECORDING SALAD DAYS</b>	\$14
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Bright, fresh, with notes of crisp pear, green apple, lemon, and green herbs.

CHARD., CHENIN BLANC, COLOMBARD **CALIFORNIA**

## RED

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<b>CELLER 9+ 2N</b>	\$14
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Red and black fruits. Fresh, round, soft, with tannic structure.

GRENACHE, CAB. SAUV. WHITE CARTOIXÀ **SPAIN**

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<b>CHATEAU HAUT LAVIGNE SANS SOUFFLE</b>	\$14
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Red berries, freshly pressed pomegranate, soft and light.

MERLOT **FRANCE**

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<b>DEXHEIMER LADY D</b>	\$14
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Light and juicy red, with refreshing fizz.

DORFELDER & PORTUGEISER **GERMANY**

## WHITE

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<b>DOMAINE RIMBERT PETITE COCHON BRONZÉ</b>	\$14
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Overripe fig flesh and a pretty, yet smoky note of sweet herbs, blood orange and red berry flavors..

PINOT NOIR, SYRAH, GRENACHE **FRANCE**

# MOCKTAILS, ETC

## SPARKLING SHRUBS

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<b>STRAWBERRY/VANILLA</b>	\$6
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<b>BLUEBERRY/CHILI</b>	\$6
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## CIDER

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<b>ORIGINAL SIN NY DRY CIDER 16 OZ.</b>	\$8
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<b>DOMAINE DUPONT CYDON QUINCE 350ML</b>	\$14
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<b>CIDRE PAYS D' AUGE DROUIN 350ML</b>	\$14
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## NON-ALCOHOLIC

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<b>INDUSTRIAL ARTS SAFETY GLASSES PILS</b>	\$7
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<b>INDUSTRIAL ARTS SAFETY GLASSES IPA</b>	\$7
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## SOFT DRINKS

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<b>COKE</b>	\$4
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<b>DIET COKE</b>	\$3
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<b>SPRITE</b>	\$3
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<b>FEVER TREE GINGER BEER</b>	\$5
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## SNACKS / SMALL PLATES

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### SMOKED MARINATED OLIVES

\$9

Mixed Smoked Olives, Manchego Cheese (V, GF)

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### SNACK MIX

\$2

Crunchy dried legumes with house spices (V, GF)

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### HOUSE-MADE POTATO CHIPS w/ CARMELIZED ONION DIP

#### REGULAR

\$9

Fried in beef tallow (GF)

#### DELUXE

\$16

with Boquerones, pickled chilis,  
creme fraiche, chives

+ add smoked trout roe

\$6

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### SIGMUND'S PRETZEL w/ OBATZDA

\$15

bavarian Camembert & Cheddar dip  
with herbs and paprika (V)

+ extra Pretzel

\$5

## CHARCUTERIE

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### RILLON

\$16

Crispy confit pork belly with aji verde (GF)

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### CHICKEN LIVER MOUSSE

\$13

Sour cherry jam, malt Knekkebrød

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### BROTZEIT

small \$35 | large \$45

Chef's Selection of our charcuterie, sauerkraut  
and pickles. Served with mustard, Runner  
& Stone Miche

SMALL SERVES 2-3 | LARGE SERVES 4-6

# LARGE PLATES

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<b>ROAST CHICKEN</b>	half \$30   whole \$45
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Brined Pennsylvania chicken, pan sauce  
Served with baguette

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<b>BRAT PLATE</b>	\$28
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Our Thuringer-style Bratwurst served with house-fermented sauerkraut, cucumber salad, and potato salad

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<b>SMOKED RATATOUILLE</b>	\$22
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With lemon yogurt. Served with baguette (VG)

## SIDES

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<b>KARTOFFELPUFFER</b>	\$9
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Shredded pressed potato and onion, fried in beef tallow. Served with spicy aioli.

CAN BE MADE VEGETARIAN

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<b>SPAETZLE GRATIN</b>	\$16
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Cheesy spaetzle, caramelized onions

+ Add house-made bacon	\$4
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<b>CUCUMBER SALAD</b>	\$8
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Dill, creme fraiche

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<b>POTATO SALAD</b>	\$8
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## DESSERT

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<b>MALT &amp; MARMITE TART</b>	\$12
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Malt-infused custard tart w/ whipped cream