

BEER

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 |



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 |



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 | MLIKO \$4



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 | MLIKO \$4



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 | MLIKO \$4



GLASSWARE



WILLI
.3L & .5L



PRAHA
.3L & .5L



KOLNER
.2L

4-PACKS TO GO
ASK YOUR SERVER



BEER

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



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



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



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



KOLSCH

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

FILTERED. 4.5% ABV

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



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

FIELD RECORDING SALAD DAYS

\$14

Bright, fresh, with notes of crisp pear, green apple, lemon, and green herbs.

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

RED

CELLER 9+ 2N

\$14

Red and black fruits. Fresh, round, soft, with tannic structure.

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

CHATEAU HAUT LAVIGNE SANS SOUFFLE

\$14

Red berries, freshly pressed pomegranate, soft and light.

MERLOT **FRANCE**

DEXHEIMER LADY D

\$14

Light and juicy red, with refreshing fizz.

DORFELDER & PORTUGEISER **GERMANY**

WHITE

DOMAINE RIMBERT PETITE COCHON BRONZÉ

\$14

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

STRAWBERRY/VANILLA	\$6
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BLUEBERRY/CHILI	\$6
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CIDER

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

INDUSTRIAL ARTS SAFETY GLASSES PILS	\$7
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INDUSTRIAL ARTS SAFETY GLASSES IPA	\$7
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SOFT DRINKS

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

SMOKED MARINATED OLIVES \$9

Mixed smoked olives, Manchego cheese (V, GF)

SNACK MIX \$2

Crunchy dried legumes with house spices (V, GF)

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

SIGMUND'S PRETZEL w/ BEER CHEESE \$15

Soft Camembert & Gouda dip
with herbs and paprika (V)

+ extra Pretzel \$5

SEASONAL VEGETABLES \$9

Ask your server

CHARCUTERIE

RILLON \$16

Crispy confit pork belly with aji verde (GF)

CHICKEN LIVER MOUSSE \$13

Sour cherry jam, malt Knekkebrød

BROTZEIT \$35

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

SERVES 2-3

A 3% SURCHARGE IS ADDED FOR CREDIT CARDS.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

LARGE PLATES

ROAST CHICKEN half \$30 | whole \$45

Brined Pennsylvania chicken, pan sauce
Served with baguette

BRAT PLATE \$28

Our Thuringer-style Bratwurst served with
house-fermented sauerkraut, cucumber salad,
and potato salad

SMOKED RATATOUILLE \$22

With lemon yogurt and calabrian chili. Served with
baguette (VG)

SIDES

KARTOFFELPUFFER \$9

Shredded pressed potato and onion,
fried in beef tallow. Served with spicy aioli.

CAN BE MADE VEGETARIAN

SPAETZLE GRATIN \$16

Cheesy spaetzle, caramelized onions

+ Add house-made bacon \$4

CUCUMBER SALAD \$8

Dill, creme fraiche

POTATO SALAD \$8

Mayonnaise, fermented chili and beer vinegar

DESSERT

MALT & MARMITE TART \$12

Malt-infused custard tart w/ whipped cream and
sesame oil.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.