Oktoberfest

Lunch Menu

Appetizers

Bavarian Pretzel 12.99
Jumbo pretzel salted & baked crispy. Served with horseradish whole grain, creamy Dijon & honey mustard.

Bratwurst Sampler 13.99
Grilled pilsner & porter bratwurst medallions on a bed of sauerkraut & braised cabbage. Served with horseradish whole grain, creamy Dijon & honey mustard.

Bavarian Specialties

(Served with German Potatoes or Spaetzle)

Bratwurst Plate 19.99
Two grilled bratwursts, one marinated in Pilsner the other in Porter. Served with sauerkraut & braised cabbage.

Corned Beef 25.99
Tender beef slow cooked & corned with mustard seed, fennel, coriander and peppercorns. Served with sauerkraut & braised cabbage.

Jaeger Schnitzel 21.99
Tenderized & breaded pork loin medallions in a caper-paprika cream sauce. Served with sauerkraut & braised cabbage.

Sauerbraten 24.99
Hefeweizen marinated top roast stewed with carrots and onions. Served with sauerkraut & braised cabbage.

Beef Stroganoff 22.99
Petite tenderloin medallions in a Black Forest mushroom cream over spaetzle. Topped with sour cream and Emmentaler cheese.

Sandwiches

(Served with German Potatoes or Spaetzle)

Pilsner Bratwurst 19.99
Marinated & grilled bratwurst on a rustic bun. Served with sauerkraut & braised cabbage.

Porter Bratwurst 19.99
Marinated & grilled bratwurst on a rustic bun. Served with sauerkraut & braised cabbage.

Polish Puff Pastry 18.99
Polish sausage & Dijon mustard wrapped in puff pastry. Served with sauerkraut & braised cabbage.

Reuben 21.99
Corned Beef, sauerkraut & Swiss with thousand island on swirled rye. Served with braised cabbage.

Bread Bowl & Soup

Beer Cheese Soup 13.99
Served in a jumbo sourdough bread bowl. Garnished with Emmentaler cheese.

Oktoberfest

Dinner Menu

Appetizers

Bavarian Pretzel 12.99
Jumbo pretzel salted & baked crispy.
Served with horseradish whole grain,
creamy Dijon & honey mustard.

Bratwurst Sampler 13.99
Grilled pilsner & porter bratwurst medallions on a bed of sauerkraut & braised cabbage. Served with horseradish whole grain, creamy Dijon & honey mustard.

Bavarian Specialties

(Served with German Potatoes or Spaetzle)

Bratwurst Plate 22.99
Two grilled bratwursts, one marinated in Pilsner the other in Porter. Served with sauerkraut & braised cabbage.

Corned Beef 28.99
Tender beef slow cooked & corned with mustard seed, fennel, coriander and peppercorns. Served with sauerkraut and braised cabbage.

Jaeger Schnitzel 26.99
Tenderized & breaded pork loin medallions in a caper-paprika cream sauce. Served with sauerkraut and braised cabbage.

Sauerbraten 27.99
Hefeweizen marinated top roast stewed with carrots and onions. Served with sauerkraut and braised cabbage.

Beef Stroganoff 28.99
Petite tenderloin medallions in a Black Forest mushroom cream over spaetzle. Topped with sour cream and Emmentaler cheese.

Sandwiches

(Served with German Potatoes or Spaetzle)

Pilsner Bratwurst 21.99
Marinated & grilled bratwurst on a rustic bun.
Served with sauerkraut & braised cabbage.

Porter Bratwurst 21.99
Marinated & grilled bratwurst on a rustic bun.
Served with sauerkraut & braised cabbage.

Polish Puff Pastry 19.99
Polish sausage & Dijon mustard
wrapped in puff pastry.
Served with sauerkraut & braised cabbage.

Reuben 21.99
Corned Beef, sauerkraut & Swiss with
thousand island on swirled rye.
Served with braised cabbage.

Bread Bowl & Soup

Beer Cheese Soup 13.99
Served in a jumbo sourdough bread bowl.
Garnished with Emmentaler cheese.

Beer Menu

Oktoberfest Bottles

Ayinger Oktoberfest Märzen (5.8% ABV)
Traunstein Fürstentrunk "Fest Bier" (5.7% ABV)

Oktoberfest drafts

Bohemian Munich Helles Lager — **Bohemian Oktoberfest**
Bohemian Noble Hefeweizen
Uinta Black Bier — **Wasatch Pumpkin Ale**

Bohemian Brewery

Czech Pilsener — Cherny Bock Dark Lager
Viennese Amber Lager — Sir-Veza Mexican Lager

RedRock Brewery

IPA Junior — Forbidden Fruit Sour
Brewer's Select

UTOG

Son of a Peach

Proper Brewing Co.

Yacht Rock Juicy IPA

Moab Brewery

Dead Horse Amber Ale — Porcupine Pilsner

Level Crossing Breweing Co.

In The Pines Hazy Pale Ale — Bat Country Blonde Ale

Wasatch

Polygamy Porter

Uinta Brewing

Golden Spike Hefeweizen

Kittos Brewing

Peach Seltzer

Guinness • Blue Moon • Bud Light

Ask your server for a keepsake growler to go
Samplers Available 50¢

Wine Menu

Sparkling

Freixenet Brut Cava - Spain — $7 / $30
Traditional Method sparkler with baked apple and vanilla.

Ruffino Lumina Prosecco - Italy — $13 / $45
Fine citrus bubbles in a vibrant fruit conundrum.

Whites

	Glass	Bottle
M. Chapoutier Rosé - Pays d'Oc, France *Refreshing white raspberry with lychee nut, strawberry and marionberry.*	$11	$40
Joel Gott Unoaked Chardonnay - Central California Coast *Bright green apple, tart nectarine flow over a bright mineral backbone to a crisp finish.*	$13	$45
Otto's Constant Dream Sauvignon Blanc - Marlborough, New Zealand *Flush citrus notes of tangerine, grapefruit and starfruit race over a cerebral mouthfeel of acid ending in subtle country herbs and lanolin*	$12	$45
Mondavi Pinot Grigio - California *Light-bodied, crisp and refreshing with tastes of pear and orange blossom.*	$8	$32
Rodney Strong Chardonnay - Sonoma County *A California gem with flavors of lemon, apple, pineapple and toasted oak.*	$10	$40

Reds

	Glass	Bottle
CK Mondavi - California *Medium body of blackberry jam and plum.*	$7	
Daou Cabernet Sauvignon - Paso Robles *Dry with firm tannins and dark Marionberry, blackberry, briar and wild marjoram.*	$14	$55
Wente Cabernet Sauvignon - California *Deep plum and dried cherry paint vividly over a carpet of blackberry flavors flanked with spearmint and sage.*	$12	$46
Castle Rock Pinot Noir - Central Coast *Elegant and light-bodied, offering aromas of cherry, tea and herbal spice.*	$11	$40
19 Crimes Red Blend - Australia *Fleshy fresh stoic stone fruit, full bodied dosed with plum and cedar.*	$9	$38
Colores del Sol Malbec - Mendoza, Argentina *Fruit forward with dark cherry, blackberry and mocha.*	$10	$40