

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 18.99

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

CORNER BEEF 23.99

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 21.99

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 17.99

Marinated & grilled bratwurst on a pretzel bun.
Served with sauerkraut & braised cabbage.

PORTER BRATWURST 17.99

Marinated & grilled bratwurst on a pretzel 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 19.99

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

BREAD BOWL & SOUP

BEER CHEESE SOUP 12.99

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 21.99

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

CORNER BEEF 26.99

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 24.99

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

BEEF STROGANOFF 26.99

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 18.99

Marinated & grilled bratwurst on a pretzel bun.
Served with sauerkraut & braised cabbage.

PORTER BRATWURST 18.99

Marinated & grilled bratwurst on a pretzel 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 20.99

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

Weißenstephaner

Ayingen Oktoberfest Märzen

OKTOBERFEST DRAFTS

Uinta Black Bier

Wasatch Pumpkin Ale

Bohemian Oktoberfest

Bohemian Noble Hefeweizen

BOHEMIAN

Viennese Amber Lager

Cherny Bock

Czech Pilsener

Sir-Veza Mexican Lager

WASATCH

Nitro Polygamy Porter

Apricot Hefeweizen

EPIC

Lemon Bomb Tart N Juicy Sour IPA

SQUATTERS

Chasing Tail Golden Ale

Full Suspension Pale Ale

Juicy IPA

Grandeur Peak Seltzer

MOAB BREWERY

Porcupine Pilsner

Dead Horse Amber Ale

REDROCK BREWING CO.

IPA Junior

Nut Brown

SHADES BREWING


Hazy IPA

UINTA BREWING CO.

Golden Spike Hefeweizen

GUINNESS • BLUE MOON • BUD LIGHT

ASK YOUR SERVER FOR A KEEPSAKE GROWLER TO GO
SAMPLERS AVAILABLE 50¢



WINE MENU

REDS

	GLASS	BOTTLE
CK MONDAVI - CALIFORNIA <i>Rich medium body with flavors of blackberry jam and plum.</i>	\$7	
LINDEMANS BIN 45 CABERNET - AUSTRALIA <i>Medium-bodied, deep plum and currant flavors balanced by soft tannins and vanilla.</i>	\$8	\$32
WENTE CABERNET SAUVIGNON - LIVERMORE VALLEY, CALIFORNIA <i>Deep plum and dried cherry paint vividly over a carpet of blackberry flavors flanked with spearmint and sage.</i>	\$11	\$40
CASTLE ROCK PINOT NOIR - CENTRAL COAST <i>Elegant and light-bodied, offering aromas of cherry, tea and herbal spice.</i>	\$9	\$36
19 CRIMES RED BLEND - AUSTRALIA <i>Fleshy fresh stoic stone fruit, full bodied dosed with plum and cedar.</i>	\$8	\$32
COLORES DEL SOL MALBEC - MENDOZA, ARGENTINA <i>Fruit forward with dark cherry, blackberry and mocha.</i>	\$8	\$34

WHITES

	GLASS	BOTTLE
ANTERRA CHARDONNAY - ITALY <i>Crisp and bright with citrus, apricot and melon.</i>	\$7	\$28
SQUADRA ROSÉ - ITALY <i>Tart cherry & citrus with a dry mineral finish.</i>	\$9	\$34
BERINGER WHITE ZINFANDEL - CALIFORNIA <i>Sweet and fruity with strawberry, raspberry and cranberry aromas and flavors.</i>	\$7	\$28
OTTO'S CONSTANT DREAM SAUVIGNON BLANC - MARLBOUGH, NEW ZEALAND <i>Flush citrus notes of tangerine, grapefruit and starfruit race over a cerebral mouthfeel of acid ending in subtle country herbs and lanolin</i>	\$10	\$40
MONDAVI PINOT GRIGIO - CALIFORNIA <i>Light-bodied, crisp and refreshing with tastes of pear and orange blossom.</i>	\$8	\$30
RODNEY STRONG CHARDONNAY - SONOMA COUNTY <i>A California gem with flavors of lemon, apple, pineapple and toasted oak.</i>	\$9	\$36

SPARKLING

SEGURA VIUDAS BRUT RESERVA - SPAIN <i>Balanced and rich with an elegant finesse.</i>	\$9	\$36
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