

# 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.

#### CORNER 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.

#### CORNER 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 27.99

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

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Ayinger Oktoberfest Märzen (5.8% ABV)  
Weihenstephaner Vitus Weizenbock (7.7% ABV)

## OKTOBERFEST DRAFTS

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Bohemian Munich Helles Lager  
Bohemian Dunkel Dark Lager  
Uinta Black Bier

Bohemian Oktoberfest  
Bohemian Noble Hefeweizen  
Wasatch Pumpkin Ale

### BOHEMIAN

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Czech Pilsener

Sir-Veza Mexican Lager

### WASATCH

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Nitro Polygamy Porter

Apricot Hefeweizen

### EPIC

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Lemon Bomb Sour Ale

### SQUATTERS

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Chasing Tail Golden Ale

Full Suspension Pale Ale

Juicy IPA

### MOAB BREWERY

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Porcupine Pilsner

Dead Horse Amber Ale

### REDROCK BREWING CO.

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IPA Junior

Grand Bavaria

### PROPER

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Yacht Rock IPA


### UINTA BREWING CO.

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Golden Spike Hefeweizen

GUINNESS • BLUE MOON • BUD LIGHT • PEACH SELTZER

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



# WINE MENU

## SPARKLING

<b>FREIXENET BRUT CAVA</b> - SPAIN	\$7	\$30
<i>Traditional Method sparkler with baked apple and vanilla.</i>		
<b>KORBEL PROSECCO</b> - ITALY	\$13	\$45
<i>Fresh fizz nurtured from the Prosecco DOC with peach and citrus.</i>		

## WHITES

	GLASS	BOTTLE
<b>M. CHAPOUTIER ROSÉ</b> - PAYS D'OC, FRANCE	\$11	\$40
<i>Refreshing white raspberry with lychee nut, strawberry and marionberry.</i>		
<b>JOEL GOTT UNOAKED CHARDONNAY</b>	\$13	\$45
- CENTRAL CALIFORNIA COAST		
<i>Bright green apple, tart nectarine flow over a bright mineral backbone to a crisp finish.</i>		
<b>OTTO'S CONSTANT DREAM SAUVIGNON BLANC</b>	\$12	\$45
- MARLBOROUGH, 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>		
<b>MONDAVI PINOT GRIGIO</b> - CALIFORNIA	\$8	\$32
<i>Light-bodied, crisp and refreshing with tastes of pear and orange blossom.</i>		
<b>RODNEY STRONG CHARDONNAY</b> - SONOMA COUNTY	\$10	\$40
<i>A California gem with flavors of lemon, apple, pineapple and toasted oak.</i>		

## REDS

	GLASS	BOTTLE
<b>CK MONDAVI</b> - CALIFORNIA	\$7	
<i>Medium body of blackberry jam and plum.</i>		
<b>DAOU CABERNET SAUVIGNON</b> - PASO ROBLES	\$14	\$55
<i>Dry with firm tannins and dark Marionberry, blackberry, briar and wild marjoram.</i>		
<b>WENTE CABERNET SAUVIGNON</b> - CALIFORNIA	\$12	\$46
<i>Deep plum and dried cherry paint vividly over a carpet of blackberry flavors flanked with spearmint and sage.</i>		
<b>CASTLE ROCK PINOT NOIR</b> - CENTRAL COAST	\$11	\$40
<i>Elegant and light-bodied, offering aromas of cherry, tea and herbal spice.</i>		
<b>19 CRIMES RED BLEND</b> - AUSTRALIA	\$9	\$38
<i>Fleshy fresh stoic stone fruit, full bodied dosed with plum and cedar.</i>		
<b>COLORES DEL SOL MALBEC</b> - MENDOZA, ARGENTINA	\$10	\$40
<i>Fruit forward with dark cherry, blackberry and mocha.</i>		