

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

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

OKTOBERFEST DRAFTS

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

BOHEMIAN BREWERY

Viennese Amber Lager Sir-Veza Mexican Lager
Czech Pilsener

WASATCH - SQUATTERS

Polygamy Porter Apricot Hefeweizen
Chasing Tail Golden Ale Full Suspension Pale Ale

EPIC

Lemon Bomb Sour Ale

LEVEL CROSSING

Hazy Pale Ale

MOAB BREWERY

Porcupine Pilsner Dead Horse Amber Ale

REDROCK BREWING CO.

IPA Junior

PROPER

Juice Box Juicy IPA


UINTA BREWING CO.

Golden Spike Hefeweizen

KIITOS

Blonde Ale 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
<i>Traditional Method sparkler with baked apple and vanilla.</i>		
RUFFINO LUMINA PROSECCO - ITALY	\$13	\$45
<i>Fine citrus bubbles in a vibrant fruit conundrum.</i>		

WHITES

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

REDS

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