

SMALL-PLATES

APPETIZER

CURRYWURST sliced sausage with homemade curry ketchup and fries	\$9.50	BRATWURST SANDWICH smoked bratwurst on a pretzel bun with pickle and Dijon mustard	\$8.00
POTATO PANCAKES 3 pancakes served with apple sauce	\$7.00	BACON AND CHEESE SPÄTZLE homemade spätzle, bacon, 3 cheese blend, and crispy onion	\$8.00
BAKED BAVARIAN PRETZEL pretzel with sea salt, served with a side of cheese sauce	\$5.50	GERMAN COLD CUTS - GERMAN BROTTZEIT black forest ham, liverwurst, schinkenwurst, brie and port wine cheese	\$8.00

SOUP + SALAD

SUPPEN + SALATE

HUNGARIAN GOULASH BOWL \$9.00 CUP \$6.00 W/MEAL \$3.50 a hearty homemade soup of tender pieces of steak, potatoes, carrots, and a unique blend of herbs and spices		SOUP DU JOUR BOWL \$7.00 CUP \$5.00 W/MEAL \$3.50 ask your server for today's homemade soup of the day	
CLASSIC CEASAR SALAD crisp romaine lettuce, croutons and freshly grated parmesan cheese	\$8.50	COBB SALAD mixed greens, turkey, bacon, tomato, egg, and blue cheese crumbles	\$15.00
add 5 shrimp	\$9.00	HOUSE SALAD mixed greens, tomatoes, cucumber and carrots with choice of dressing	\$7.00 W/MEAL \$3.50
add grilled chicken	\$5.00		

GERMAN SPECIALITIES

DEUTSCHE SPEZIALITÄTEN

STUFFED BEEF ROLLS - RINDERROULADEN braised beef rolls stuffed with pickles, onions, and bacon, topped with homemade gravy served with spätzle and red cabbage	\$19.00	HUNTER PORK CUTLET - JÄGERSCHNITZEL non breaded pork cutlet topped with wild mushroom sauce served with fresh vegetables and spätzle	\$18.75
BREADED PORK CUTLET - SCHWEINESCHNITZEL OR BREADED VEAL CUTLET - WIENERSCHNITZEL a cutlet pounded thin, lightly breaded & pan fried, served with fried potatoes and fresh vegetables	\$18.75 \$21.75	SAUSAGE PLATE - BRATWURSTTELLER choice of bratwurst, smoked bratwurst, knackwurst, polish, spicy polish or 2 wieners served with choice of sides	
		1 sausage & 2 sides \$13.50 2 sausages & 1 side \$15.50	
GRILLED VEAL LOAF - GEBRATENER LEBERKAESE grilled veal loaf with fried onions served with fried potatoes	\$12.50	CHICKEN SCHNITZEL - HÄHNCHENSCHNITZEL breaded chicken cutlet topped with bacon gravy served with French fries and vegetables	\$17.50
	ADD EGG \$2		
VEGGIE SCHNITZEL breaded and pan fried celery root served on a bed of mixed greens with a poppy seed vinaigrette	\$15.00		

CLASSIC PLATES

KLASSISCHE AUSWAHLEN

CHICKEN DIJON chicken breast with dijon sauce served with vegetables and spätzle	\$16.00	CRISPY CHICKEN SCHNITZEL FINGERS lightly breaded chicken tenderloin served with French fries	\$11.00
CHEF'S FISH SELECTION served with fresh vegetables and mashed potatoes	\$17.00		

SANDWICHES

BELEGTE BROT

CLASSIC FRENCH DIP thinly sliced prime rib with sautéed mushrooms, swiss cheese on ciabatta roll with au jus	\$14.25	CHICKEN SCHNITZEL SANDWICH breaded chicken breast, Swiss cheese, lettuce, tomato, onion, & dijon spread on a brioche bun	\$14.25
REUBEN SANDWICH Corned beef topped with sauerkraut, Swiss cheese, and Russian spread on thick toasted marbled rye bread	\$14.25	TURKEY or HAM CLUB SANDWICH triple decker sandwich with bacon, lettuce, tomato, and mayonnaise served on toasted sourdough bread	\$12.50
STUBE BURGER ground angus beef patty, lettuce, tomato, onions & andalouse spread on a brioche bun <i>may substitute a grilled chicken breast or veggie patty</i>	\$11.50	PHOENIX PORK & MUSHROOM SANDWICH pork loin cutlet on ciabatta roll with sauted mushrooms and grilled onions, lettuce, tomato, and pepperjack cheese with a chipotle mayo sauce	\$14.25
add cheese or grilled onions \$1.00 add avocado or bacon \$2.00			
CLASSIC BLT bacon, lettuce, and tomato with mayo on grilled sour dough	\$11.00		

ALL SANDWICHES SERVED WITH FRIES

SIDE ORDERS

BEILAGEN

German potato salad - french fries - garlic fries - fried potatoes - mashed potatoes - spätzle - red cabbage - sauerkraut - vegetables - fresh fruit
\$4.00

PREMIUM SIDE ORDERS

2 potato pancakes with apple sauce - sweet potato fries - onion rings
\$6.00

YOU MAY SUBSTITUTE ANY SIDE ON ALL PLATES

One complimentary basket of bread is served with entrée meal, additional
bread available at \$.50 per roll or slice - 1 side of dressing or sauce is
complimentary, extra dressing or sauce is \$2.00 per serving

*Consuming raw or undercooked meat, seafood, shellfish or eggs may
increase your risk of food borne illness especially if you have certain

DESSERTS

NACHTISCHE

AUTHENTIC GERMAN APPLE STRUDEL	\$7.50	BLACK FOREST CAKE	\$5.00
mixture of apples, sugar, and cinnamon rolled in fresh dough and baked to perfection, served with vanilla bean sauce and whipped cream		chocolate layered cake with kirschwasser, and a cream and cherry filling, topped with whipped cream and shaved chocolate	
GERMAN CHOCOLATE CAKE	\$5.00	CHEESECAKE RUMTOPF	\$7.50
chocolate layered cake with walnuts and shaved coconut icing		cheesecake topped with homemade rumtopf (berries in a rum sauce)	
ICE CREAM	1 SCOOP \$4.50		
	2 SCOOPS \$6.00	(must be 21)	

BEVERAGES

GETRÄNKE

SODAS	\$3.00	ICED TEA or COFFEE	\$3.00
Pepsi®, Diet Pepsi®, Mist Twst®, Dr. Pepper®, Tropicana Lemonade®, Orange Crush®, Schwepps Ginger Ale®, Mountain Dew®,			
- Above drinks offer free refills with meal purchase -			
JUICES - Orange, Cranberry, Pineapple, Grapefruit	\$3.50	MILK or HOT TEA	\$3.50

BEERS

BIERS

DRAFTS	.3L \$5.50	.4L \$6.50	.5L \$7.50
BITBURGER PILS - Our house beer, and one of Germany's most popular, is a light yet full-bodied pilsner with a slightly hoppy taste. ABV 4.8			
ERDINGER HEFEWEIZEN - Erdinger is a wheat beer that is still barrel-fermented the traditional way, taking 3-4 weeks to mature. ABV 5.6			
KÖSTRITZER - Germany's most popular black beer has a distinctive delicate aroma and deep dark color, but a light and semi sweet finish. ABV 4.8			
MUNICH LAGER - Bottom-fermented, light "Münchner Bier" its clean taste makes this beer very easy drinking. ABV 5.0 to 5.4 (PLEASE ASK SERVER FOR CURRENT BREWERY)			
VELTINS PILSNER - A light bodied pilsner beer that is both crisp and refreshing. ABV 4.8			
OKTOBERFEST - A Marzen style lager beer that is now brewed year round by many breweries. Amber colored beer is brewed slightly stronger while maintaining a great malty flavor. (PLEASE ASK SERVER FOR CURRENT BREWERY)			
SCHOFFERHOFER GRAPEFRUIT HEFEWEIZEN - A light, very easy drinking Hefeweizen with sharp grapefruit flavors. ABV 2.5			

Flight of 4 - 5oz Draft Beers \$10.00

PLEASE ASK SERVER FOR ADDITIONAL DRAFT OPTIONS

BOTTLES

\$5.50 - Budweiser, Michelob Ultra, Coors Light, Miller Lite

\$6.00 - Becks, Augusiner Brau Edelsoff, Bitburger, Paulaner Salvator Doppelbock, Spaten Oktoberfest, Corona, Bitburger Drive (n/a), Erdinger (n/a)

\$7.50 - Franziskaner Hefeweizen, Weltenberger Dunkel, Weltenburger Barock Hell, Kostritzer Dark Lager, Erdinger Hefeweizen, Erdinger Dunkelweiss

SPECIALTIES

SPEZIÄLITÄTEN

RUDESHEIMER COFFEE - coffee drink made with Dujardin, Kirschwasser, and sugar, topped with whipped cream.	\$8.00
IRISH COFFEE - coffee made with Tullamore Dew and sugar topped with fresh whipped cream	\$7.50
MOJITO - refreshing rum drink made with Bacardi, mint and lime	\$9.00

WINE LIST

WEINKARTE

	GLASS	BOTTLE		GLASS	BOTTLE
CHAMPAGNE / SPARKLING WINE			WHITE VARIETALS		
Schloss Biebrich Sekt, Germany		\$24.00	Savignon Blanc, Cupcake, New Zealand	\$8.00	\$29.00
Wycliff Brut, California		\$21.00	Riesling, Chateau St. Michelle, Columbia Valley	\$8.00	\$29.00
J. Roget, California 175ml. split	\$6.50		Pinot Grigio, Francis Ford Coppola, California	\$8.00	\$29.00
CHARDONNAY			MERLOT		
Gnarly Head, Lodi California	\$8.00	\$29.00	Wente Vineyards, "Sandstone", Arroyo Seco	\$8.00	\$29.00
Francis Ford Coppola, Diamond Series, Monterey	\$9.00	\$32.00	Gnarly Head, Lodi California	\$8.00	\$29.00
CABERNET SAUVIGNON			WINES OF GERMANY		
Rodney Strong, Sonoma County	\$9.00	\$32.00	Zeller Schwarze Katz, Moselgoldkellerei, Mosel	\$8.00	\$29.00
14 Hands, Columbia Valley	\$8.50	\$31.00	Piesporter Michelsberg, Riesling Spatlese, -		
Gnarly Head, Lodi California	\$8.00	\$29.00	Joseph Friedrich, Mosel	\$8.00	\$29.00
RED VARIETALS					
Pinot Noir, Kenwood, Yulupa Series, Sonoma	\$8.00	\$29.00			

PHOENIX CLUB HOUSE WINE - CALIFORNIA

Chardonnay--Cabernet Sauvignon--Merlot--White Zinfandel

Glass 6.50 Bottle 23.00

SCHNAPPS

\$4.00 - Undeberg, Feigling

\$6.50 - Jagermeister, Apple Schnapps, Barenjager (honey)

\$7.50 - Kirschwasser (cherry), Williams-Birne (pear), Himbeergeist (raspberry)
Obsler (pear & apple), Verpooten (egg), Goldwasser (cinnamon)
Echte Koatzbeere (Blackberry)

Open Tuesday through Friday and Sunday 11:00am to 9:00pm

HAPPY HOUR - Tu. thru Sat. 3:00pm to 6:00pm

You can purchase a loaf of our delicious Multigrain bread for \$5.50

Having an Event? Please contact our Banquet and Event staff 714-563-4161