

MENU



STARTERS

BAKED BAVARIAN PRETZEL \$8
pretzel with sea salt, served with a side of cheese sauce

POTATO PANCAKES \$10
3 potato pancakes served with apple sauce

CURRYWURST \$12.75
sliced sausage with homemade curry ketchup and fries

BRATWURST SANDWICH \$13.75
smoked bratwurst on a roll with pickle and Dijon mustard

VEGAN BRATWURST SANDWICH \$15.75
vegan sausage on a pretzel bun with pickle and Dijon mustard

BACON & CHEESE SPÄTZLE \$14
homemade spätzle, bacon, 3 cheese blend, and crispy onion

GERMAN COLD CUTS \$18
(GERMAN BROTTZEIT)
Black Forest ham, liverwurst, schinkenwurst, beerwurst, salami, brie and wine cheese, accompanied with rye bread slices

SALADS

CLASSIC CAESAR SALAD \$12
crisp romaine lettuce, croutons, and freshly grated Parmesan cheese tossed with creamy Caesar dressing
add 5 shrimp for \$12 add grilled chicken for \$8

BEET SALAD \$12
roasted beets, baby mixed greens, orange segments, sliced onions, crumbled goat cheese and pecans tossed with a citrus vinaigrette

COBB SALAD \$18
mixed greens, turkey, bacon, tomato, egg, blue cheese crumbles and avocado with choice of dressing

HOUSE SALAD \$8
mixed greens, tomatoes, cucumber and carrots with choice of dressing

PHOENIX SALAD \$18
breaded chicken strips tossed in a sweet chili sauce over a bed of greens and diced fruit with a poppy seed vinaigrette

TUNA SALAD \$18
mixed greens topped with albacore tuna salad, egg, tomato and cucumber

GERMAN SPECIALITIES

STUFFED BEEF ROLLS \$24.50
(RINDERROULADEN)
braised beef rolls stuffed with pickles, onions, and bacon, topped with homemade gravy served with spätzle and red cabbage

SAUSAGE PLATE
(BRATWURSTTELLER)
choice of bratwurst, smoked bratwurst, knackwurst, Polish, hot Polish or 2 wieners served with choice of sides
1 sausage and 2 regular sides \$16
2 sausages and 1 regular side \$19
vegetarian sausage \$2 extra

BREADED PORK CUTLET \$22.75
(SCHWEINESCHNITZEL)
a pork cutlet pounded thin, lightly breaded and pan fried, served with fried potatoes and fresh vegetables

BREADED VEAL CUTLET \$27
(WIENERSCHNITZEL)
a veal cutlet pounded thin, lightly breaded and pan fried, served with fried potatoes and fresh vegetables

BREADED CHICKEN CUTLET \$22.75
(HÄHNCHENSCHNITZEL)
breaded chicken cutlet topped with bacon gravy, served with French fries and vegetables

HUNTER PORK CUTLET \$22.75
(JÄGERSCHNITZEL)
non-breaded pork cutlet topped with wild mushroom sauce served with fresh vegetables and spätzle

KASSLER RIPPCHEN \$18.75
smoked pork loin, served with mashed potatoes and sauerkraut

CLASSIC PLATES

HUNGARIAN GOULASH cup \$8 bowl \$12
a hearty homemade soup with tender chunks of beef, potatoes, bell peppers and a unique blend of herbs and spices

CHICKEN DIJON \$20
chicken breast with Dijon cream sauce served with vegetables and spätzle

CRISPY CHICKEN SCHNITZEL FINGERS \$15
lightly breaded chicken tenderloin served with French fries

NEW YORK STEAK \$28.75
8 ounces of Angus strip loin, seasoned and grilled to your liking, topped with maître d butter, served with mashed potatoes and vegetables

CHEF'S FISH SELECTION \$20.25
served with fresh vegetables and mashed potatoes

STUBE BURGER \$14.75
ground Angus beef patty, lettuce, tomato, onions and 1000 island dressing on a brioche bun
may substitute a grilled chicken breast or veggie patty
add cheese or grilled onions for \$2 add avocado or bacon for \$4

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

RUBEN SANDWICH \$16.75
corned beef topped with sauerkraut, Swiss cheese, and Russian spread on a thick toasted marbled rye bread

CLASSIC BLT \$13.25
bacon, lettuce, and tomato with mayonnaise on grilled sour dough

CHICKEN SCHNITZEL SANDWICH \$16.25
breaded chicken breast, Swiss cheese, lettuce, tomato, onion, and Dijon spread on a ciabatta roll

TURKEY or HAM CLUB SANDWICH \$16
triple-decker sandwich with bacon, lettuce, tomato, and mayonnaise served on toasted sourdough bread

TUNA MELT \$14
tuna salad, sliced tomatoes, melted cheddar cheese on toasted sourdough bread

REGULAR SIDE ORDERS \$5.50

GERMAN POTATO SALAD • FRENCH FRIES • FRIED POTATOES • MASHED POTATOES • SPÄTZLE • RED CABBAGE • SAUERKRAUT • VEGETABLES • FRESH FRUIT

PREMIUM SIDE ORDERS \$8

2 POTATO PANCAKES WITH APPLE SAUCE • ONION RINGS

You may substitute any regular side on any plate!

One complimentary roll is served with entrée meal, additional bread available at \$1.50 per roll or slice. 1 side of dressing or sauce is complimentary, extra dressing or sauce is \$3.00 per serving. Extra Jäger Sauce is \$4.75

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions or allergies. Please notify server of any allergies.



RESTAURANT & PUB

DESSERTS

AUTHENTIC GERMAN APPLE STRUDEL

\$8.75

A mixture of apples, sugar, and cinnamon rolled in fresh Dough and baked to perfection, served with vanilla sauce And whipped cream

BLACK FOREST CAKE

\$8.50

chocolate layered cake with Kirschwasser and a cream and cherry filling

GERMAN CHOCOLATE CAKE

\$8.50

a layered chocolate cake filled and topped with coconut-pecan frosting

RUMTOPF

\$11.75

vanilla ice cream covered with berries marinated in rum and whipped cream (must be 21+)

VANILLA ICE CREAM

1 scoop \$4 2 scoops \$8

BEVERAGES

\$4

SODA: Pepsi®, Diet Pepsi®, Starry®, Dr. Pepper®, Tropicana Lemonade®, Orange Crush®, Schwepps Ginger Ale®, Sobe Yumberry®

ICED TEA

COFFEE

— Free refills on the beverages listed above, when purchased with a meal!

JUICE: Orange, Cranberry, Pineapple, Grapefruit

HOT TEA

MILK

BEER

HALF LITER (.5L) \$9 .4L \$8

DRAFT

BITBURGER PILS - Our house beer, and one of Germany's most popular. Light, full-bodied, and slightly hoppy. ABV 4.8

ERDINGER HEFEWEIZEN - 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 - Light lager with a 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 that is both crisp and refreshing. ABV 4.8

OKTOBERFEST - A Märzen style amber lager, brewed slightly stronger while maintaining a great malty flavor. (Please ask server for current brewery)

SCHÖFFERHOFER GRAPEFRUIT HEFEWEIZEN - A light, very easy drinking wheat beer with sharp grapefruit flavors. ABV 2.5

Flight of 4 (5oz)
Draft Beers \$12

— Please ask your server for additional draft options.

BOTTLES & CANS

\$6.50 - Budweiser, Michelob Ultra, Coors Light

\$6.00 - White Claw, Nütrl vodka seltzer, Paulaner Grapefruit

\$7.00 - Becks, Augustiner Bräu Edelsoff, Paulaner Salvator Doppelbock, Corona

\$8.00 - Franziskaner Hefeweizen, Weltenberger Dunkel, Weltenberger Barock Hell, Köstritzer Dark Lager, Erdinger Hefeweizen, Erdinger Dunke

NON-ALCOHOLIC

Bitburger Drive, Paulaner Lemon Radler \$7

SPECIALTIES

RUDESHEIMER COFFEE - coffee drink made with Dujardin, Kirschwasser, and sugar, topped with fresh whipped cream \$8.50

IRISH COFFEE - coffee made with Tullamore Dew and sugar, topped with fresh whipped cream \$8

WINE LIST

CHAMPAGNE / SPARKLING WINE

Schloss Biebrich Sekt, Germany

Wycliff Brut, California

J. Roget, California - 175ml. split

CHARDONNAY

Gnarly Head, Lodi, California

Francis Ford Coppola, Diamond Series, Monterey

CABERNET SAUVIGNON

Rodney Strong, Sonoma County

14 Hands, Columbia Valley

Gnarly Head, Lodi, California

Glass Bottle

\$28

\$24

\$8

\$8.50 \$31

\$9.50 \$34

\$9.50 \$34

\$9 \$33

\$8.50 \$31

WHITE VARIETALS

Sauvignon Blanc, Cupcake, New Zealand

Riesling, Chateau St. Michelle, Columbia Valley

Pinot Grigio, Francis Ford Coppola, California

MERLOT

Wente Vineyards, "Sandstone", Arroyo Seco

Gnarly Head, Lodi, California

WINES OF GERMANY

Mosel Wine (ask server for current selection)

RED VARIETALS

Pinot Noir, Kenwood, Yulupa Series, Sonoma

Glass Bottle

\$8.50

\$8.50

\$8.50

\$9

\$8.50

\$8.50

\$8.50

\$8.50

\$31

\$31

\$31

\$33

\$31

\$31

\$31

\$29.50

PHOENIX CLUB HOUSE WINE - CALIFORNIA

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

Glass \$7.50 Bottle \$27

SCHNAPPS

\$4

Feigling (fig)

\$6.50

Jägermeister

Apple Schnapps

Bärenjäger (honey)

\$7.50

Kirschwasser (cherry)

Williams-Birne (pear)

Himbeergeist (raspberry)

Obstler (pear & apple)

Goldwasser (cinnamon)

Kroatzbeere (Blackberry)

OPEN:

Wed to Fri 11 am to 9 pm
Saturday 10:30 am to 9 pm
Sunday 10 am to 9 pm

Kitchen Closes daily at 8 pm

Breakfast Menu served Sat & Sun til 2 pm

DIE BIERSTUBE

RESTAURANT & PUB