

BIER

PILSENER:

Bottom-fermented, crisp and well-hopped flavor with a golden color.

DRAFT: Radeberger .5 liter \$6, König .5 liter \$6

BOTTLE: Schönrammer Pils \$7

HELLES:

Golden Munich style lagers with balanced malt and hops.

DRAFT: Weltenburger Helles .5 liter \$6, Stiegl .5 liter \$6,

Spaten Hell .5 liter \$6

BOTTLE: Augustiner (Edelstoff) \$8, Schönrammer Gold \$7

DEUTSCHE SPEZIALITÄTEN:

Regional German specialties.

DRAFT: Paulaner Märzen .5 liter \$6, Reissdorf Kölsch .2 liter \$4, .4 liter \$7

BOTTLE: Uerige Alt \$9, Schlenkerla Märzen (smokebier) \$8

HEFEWEIZEN:

Top-fermented, usually unfiltered and brewed from malted wheat.

DRAFT: Schneider Weisse .5 liter \$8, Franziskaner .5 liter \$6,

Erdinger .5 liter \$6, Erdinger Dunkel .5 liter \$6

BOTTLE: Weihenstephaner Kristall \$8, Weihenstephaner Hefeweizen \$8, Weihenstephaner Dunkel \$8, Schneider Weisse \$8, Georg Schneider's Wiesen Edel-Weisse \$8

BOCK:

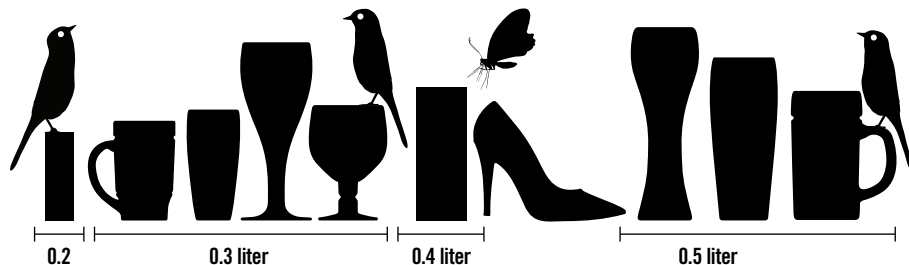
Beers with medium (dark-copper) to rich (burnt-sienna) malt flavors and increased complexity.

DRAFT: Weihenstephaner Korbinian .5 liter \$7,

Spaten Optimator .5 liter \$7, Paulaner Salvator .5 liter \$7,

Ayinger Celebrator .5 liter \$7

BOTTLE: Augustiner Maximator \$8, Aventinus \$8, Schneider & Brooklyn Hopfen Weisse (weizen bock) \$8, Aventinus Eisbock \$8



BIER

SCHWARZBIER \ DUNKEL:

Dark lagers with flavors of cool chocolate, coffee, caramel and molasses.

DRAFT: Köstritzer Schwarzbier .5 liter \$7.50,

Weltenburger Dunkel .5 liter \$6

BELGIAN ALES:

Directly from or inspired by the Belgian monasteries' strong brews & breweries.

DRAFT: Houblon Chouffe (trippel IPA) .3 liter \$8

BOTTLE: Forêt Saison Organic Ale \$9, Framboise (raspberry) Lambic \$8, Blanche de Bruxelles \$7

MIXED BEER DRINKS:

Beer, but more.

DRAFT: Radler (Helles w/ Lemon Soda) .5 liter \$7,

Bananen Weizen (Hefeweizen w/ Banana Juice) .5 liter \$7,

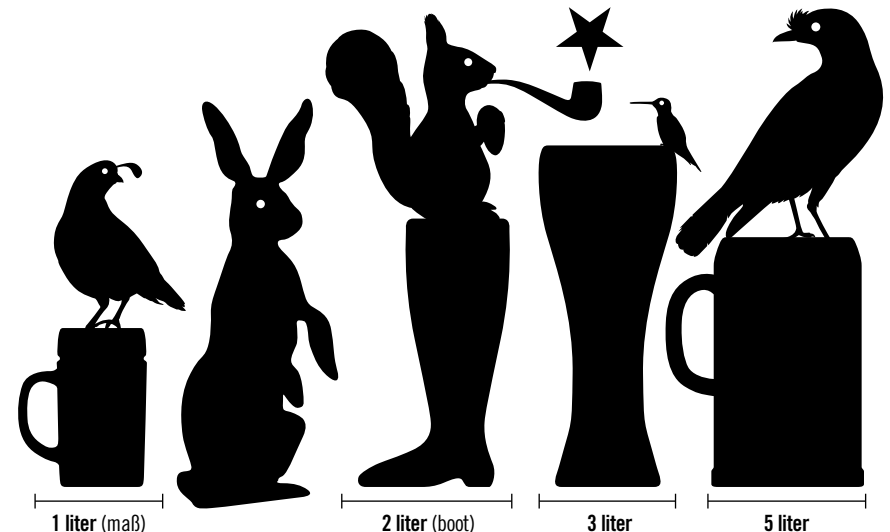
Ruß (Dunkel Weiss w/ Lemon Soda) .5 liter \$7

BOTTLE: Berliner Weisse (w/ Woodruff or Raspberry syrup) \$8

NON-ALCOHOLIC:

German Beers without the alcohol.

BOTTLE: Bitburger Drive \$5, Erdinger Wheat \$6, Malzbier \$6



GETRÄNKE KARTE

Milk	\$2
Iced Tea	\$2.5
Cola	\$3.5
Orangina	\$3.5
Spezi	0.5 liter \$6
Bionade Organic Soda (Elderberry, Herb, Lychee)	\$3.5
Gerolsteiner Mineral Water	1 liter \$5
Mineral Water with Raspberry or Woodruff Syrup	\$3.5
Johannisbeere (black currant soda)	\$5
Apfelsaftschorle (Mineral Water & Apple juice)	0.3 liter \$3 0.5 liter \$4
Almdudler	\$5
Jacobs Krönung Coffee (Regular & Decaf)	\$2
Organic Teas (Assorted)	\$2

SONNTAGS FRÜHSTÜCK (BRUNCH ONLY):

Orange Juice	Sm. \$3 Lg. \$4.5
Mimosa (with Orange Juice)	glass \$8 pitcher \$35

SPECIAL

Warm Firebrand Pretzels with Obatzda (Bavarian cheese mix) \$7.5



SUPPENKÜCHE
SAN FRANCISCO

WEIN

WEIßWEIN:

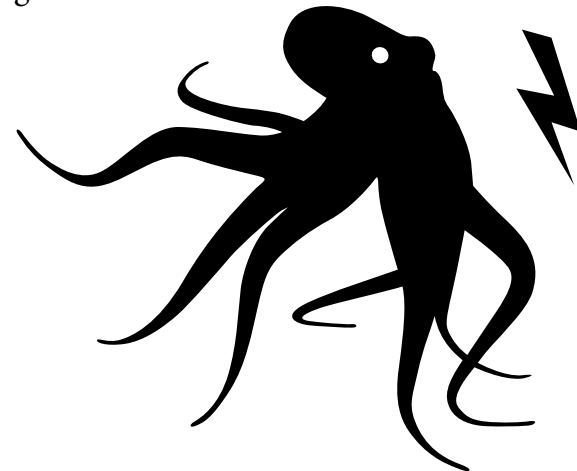
GRÜNER VELTLINER:	Kremser Weinzier (A)	\$6
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CHARDONNAY:	Hawkes Home Ranch (Ca)	\$7 \ \$26
RIESLING:	Josef Rosch Spätlese (D)	\$8.5 \ \$32
RIESLING:	Urban (D)	\$7 \ \$26
RIESLING:	Fritz Haag trocken (D)	\$8 \ \$30
FRANKEN (TROCKEN):	Staatlicher Hofkeller (D)	\$9 \ \$34
SPARKLING:	Kupferberg Gold (D)	\$8 \ \$30
SPARKLING (RED):	Kupferberg (D)	\$8 \ \$30
GEWÜRZTRAMINER:	W. Gisselbrecht (F)	\$8 \ \$30

ROTWEIN:

ZWEIGELT:	Lenz Moser (A)	\$6
TROLLINGER:	Württemberg (D)	\$7.5 \ \$28
CABERNET:	Souverain (Ca)	\$7 \ \$26
ZINFANDEL:	Scott Harvey (Ca)	\$9.5 \ \$36
MERLOT:	Ramspeck (Ca)	\$7 \ \$26
BLAUFRÄNKISCH:	Winzerkeller Neckenmarkt (A)	\$7.5 \ \$28

DIGESTIF:

Underberg Bitters \$4



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