

BIER

PILSENER:

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

DRAFT: König .5 liter \$8, Ayinger .5 liter \$8, Schönramer Pils .5 liter \$8

HELLES:

Honey forward Golden Munich style lagers with balanced malt and hops.

DRAFT: Andechs Vollbier .5 liter \$8, Schönramer Helles .5 liter \$9

BOTTLE: Augustiner (Edelstoff) \$8, Reutberger Helles \$10, Schönramer Gold \$8, Schlenkerla Helles .5 liter \$10

DEUTSCHE SPEZIALITÄTEN:

Regional German specialties.

DRAFT: Früh Kölsch .2 liter \$4, .4 liter \$8,

Weltenburger ANNO 1050 .5 liter \$9,

Grevensteiner Kellerbier .5 liter \$8

BOTTLE: Schlenkerla Helles .5 liter \$10, Schlenkerla Märzen (smokebeer) .5 liter \$9, Schlenkerla Urbock (smokebeer) .5 liter \$10

HEFEWEIZEN:

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

DRAFT: Schneider Weisse .5 liter \$8, Erdinger Weisse .5 liter \$8,

Erdinger Dunkelweisse .5 liter \$8,

Weihenstephaner Hefeweizen .5 liter \$8

BOTTLE: Weihenstephaner Kristall \$8, Weihenstephaner Dunkelweisse \$8, Schneider Weisse \$8, Schneider Edel-Weisse (organic) \$9, Schneider Hopfenweisse (Weisen Bock) \$9

BELGIAN ALES:

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

BOTTLE: Blanche de Bruxelles \$7, Lucifer Golden Ale \$9, Früli Strawberry Wit \$9

SOUR: Ask server for current selection.



BIER

BOCK \ DOPPELBOCK:

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

DRAFT: Hacker-Pschorr Maibock .5 liter \$8

BOTTLE: Augustiner Maximator 12oz \$8, Schneider Aventinus (Doppelbock wheat) \$10, Schneider Hopfenweisse (hoppy Weisen Bock) \$9, Schneider Aventinus Eisbock (ice-Doppelbock wheat) \$9

SCHWARZBIER \ DUNKEL:

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

DRAFT: Köstritzer Schwarzbier .5 liter \$8,

Pfungstadter Schwarzbier .5 liter \$8

BOTTLE: Reutburger Dunkel .5 liter \$10

MIXED BEER DRINKS & OTHER:

Beer, but more.

DRAFT: Radler (Helles w/ Lemon Soda) .5 liter \$8,

Bananen Weizen (Hefeweizen w/ Banana Juice) .5 liter \$8,

Ruß (Dunkel Weiss w/ Lemon Soda) .5 liter \$8

BOTTLE: Possuman's Pure Apple Cider 12oz \$7,

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

CAN: Stiegl Grapefruit Radler .5 liter \$8

NON-ALCOHOLIC:

German Beers without the alcohol.

BOTTLE: Erdinger NA \$8, Clausthaler Amber (Dry Hopped) NA \$6



GETRÄNKEKARTE

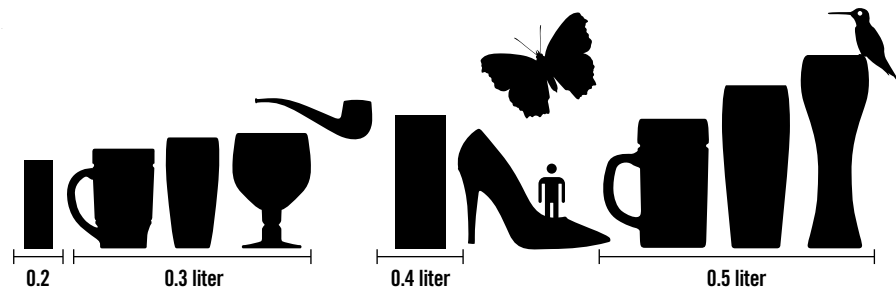
Milk	\$2
Mineral Water w/ Woodruff or raspberry syrup	\$4
Afri Cola	\$5
San Pellegrino Aranciata	\$3
Almdudler Soda	\$5
Lorina Sparkling Lemonade	\$3.5
Santa Lucia Mineral Water	1 liter \$5
Apfelsaftschorle (Mineral Water & Apple juice)	0.3 liter \$4 / 0.5 liter \$5
Jacobs Krönung Coffee (Regular & Decaf)	\$2
Hot Teas (Assorted)	\$2

SONNTAGS FRÜHSTÜCK: (BRUNCH ONLY)

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

DIGESTIF:

Underberg Bitters	\$4
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WEIN

WEIßWEIN:

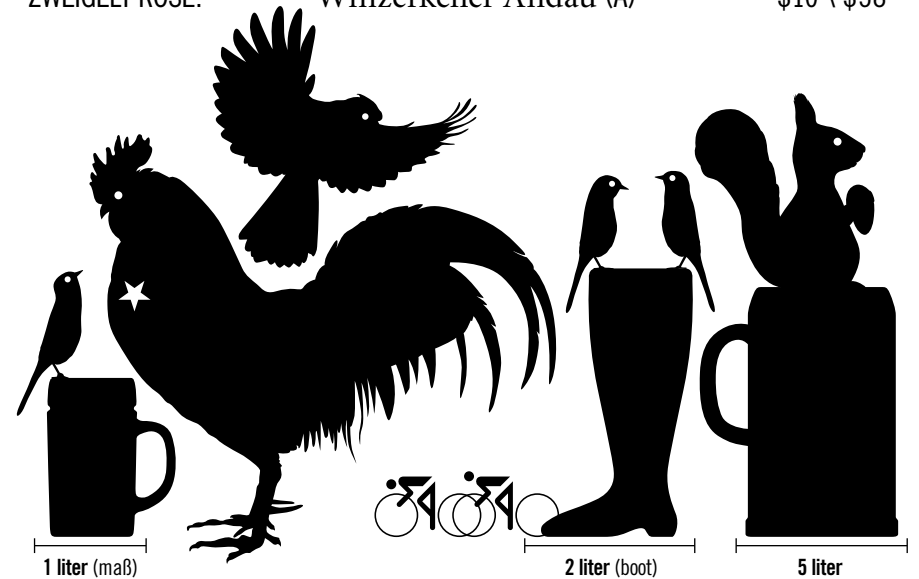
GRÜNER VELTLINER:	Winzerkeller Andau (A)	\$8 \ \$30
CHARDONNAY:	Aviary (Ca)	\$10 \ \$38
RIESLING (SPÄTLESE):	Joseph Friederich (D)	\$9 \ \$34
RIESLING (KABINETT):	Kerpen (D)	\$8 \ \$30
RIESLING (TROCKEN):	Bürkin-Wolf (D)	\$12 \ \$40
GEWÜRZTRAMINER:	W. Gisselbrecht (F)	\$10 \ \$38
SPARKLING:	Kraemer (F)	\$8 \ \$30

ROTWEIN:

ZWEIGELT:	Muenzenrieder (A)	\$7 \ \$25
PINOT NOIR:	Bread & Butter (Ca)	\$8 \ \$30
CABERNET:	Aviary (Ca)	\$10 \ \$38
MERLOT:	Alias (Ca)	\$8 \ \$30
BLAUFRANKISCH:	Winzerkeller Andau (A)	\$8 \ \$30
ZINFANDEL:	High Valley (Ca)	\$10 \ \$38

ROSÉ:

ZWEIGELT ROSÉ:	Winzerkeller Andau (A)	\$10 \ \$38
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