

FALL FEATURES

This menu was curated by our talented Culinary Team.



WARM APPLE + PRETZEL SALAD

Sous Chef **Skyeler Scott**

Harvest roasted apples, beets, mini potatoes, shaved Brussels sprouts, arugula, pea shoots, red cabbage and goat cheese with crunchy pretzel croutons and honey mustard beer vinaigrette. 17



PRETZEL + BEER CHEESE

Kitchen Collab

Fresh baked pretzel sprinkled with sea salt, housemade beer mustard cheese sauce, grilled onions and a splash of Dijon. 14

MEATLOAF SLIDERS

Cook **Elgin Agojo**

Beer and mustard-infused meatloaf sliced and seared, served on three toasted brioche slider buns, smothered in German gravy, topped with beer-braised onions, pickles and curry ketchup. 19



STREET FOOD BRAT

Chef de Cuisine **Yurii Telyatnikov**

Footlong Sunrise Meats brat with beer cheese sauce, sauerkraut, red onion, banana peppers, spiced beer mustard and crispy onions in a toasted bun with fries or soup of the day. 23



FLAMMEKUECHE

Executive Chef **Shayne Bell**

Crème fraîche on a crisp flatbread with leeks, caramelized onions and crispy bacon cubes with lemon dressed arugula. 20



APPLE STRUDEL

Chef de Cuisine **Yurii Telyatnikov**

Authentic German apple strudel with fresh apples, cinnamon, and flaky puff pastry, baked golden brown and crisp with vanilla ice cream and a caramel drizzle. 13