



BIER

PILSENER:

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

DRAFT: Eggenberger Pils (Hopfenkönig) .5 liter \$9,

Schönramer Pils .5 liter \$11

BOTTLE: Schönramer Pils \$11

HELLES:

Fresh, honey forward Golden Munich style lagers with balanced malt and hops.

DRAFT: Andechs Vollbier .5 liter \$9, ABK Hell .5 liter \$9

BOTTLE: Augustiner (Edelstoff) \$10, Schönramer Gold \$11,

Schlenkerla Helles (subtle smokieness without using smoked malts).5 liter \$11

DEUTSCHE SPEZIALITÄTEN:

Regional German specialties, rare and limited edition offerings.

DRAFT: Früh Kölsch .2 liter \$5, .4 liter \$9,

Grevensteiner Kellerbier .5 liter \$9

BOTTLE: Schlenkerla Helles (subtle smokieness using no smoked malt) .5

liter \$11, Schlenkerla Märzen (smokebeer) .5 liter \$11,

Schlenkerla Urbock (smokebeer) .5 liter \$11, Schlenkerla Fastenbier

(unfiltered smokebeer) .5 liter \$12, Reutberger Kloster Märzen.5 liter \$11

HEFEWEIZEN:

Top-fermented, fruity, usually unfiltered and brewed using a percentage of malted wheat.

DRAFT: Schneider Weisse .5 liter \$9, Erdinger Weisse .5 liter \$9,

Erdinger Dunkelweisse .5 liter \$9,

Weihenstephaner Hefeweizen .5 liter \$9

BOTTLE: Weihenstephaner Kristall \$9, Weihenstephaner

Dunkelweisse \$9, Schneider Weisse \$9, Schneider Edel-Weisse

(organic) \$10, Schneider Hopfenweisse (Weisen Bock) \$10

BELGIAN ALES:

From the Belgian monasteries' breweries not beholden to the Rheinheitsgeboht.

BOTTLE: Blanche de Bruxelles \$8, Lucifer Golden Ale \$9,

Früli Strawberry Wit \$9

SOUR: Ask server for current selection.



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BIER

STARKBIER!:

Blackend-copper to rich brown-black, forward malt flavors, increased complexity and alcohol.

DRAFT: Ayinger Celebrator .5 liter \$9,

Andechser Doppelbock Dunkel .5 liter \$9, Schneider Aventinus (Doppelbock wheat) .5 liter \$11

BOTTLE: Augustiner Maximator 12oz \$10, Ettaler Curator \$11,

Schlenkerla Fastenbier (unfiltered smoked lentbeer) .5 liter \$12,

Schlenkerla Oak Smoke (Doppelbock smokebeer) .5 liter \$11,

Schneider Aventinus (Doppelbock wheat) \$11,

Schneider Aventinus Eisbock (ice-Doppelbock wheat) \$10



SCHWARZBIER \ DUNKEL:

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

DRAFT: Köstritzer Schwarzbier .5 liter \$9,

Pfungstadter Schwarzbier .5 liter \$9 Weltenburger Dunkel .5 liter \$10

BOTTLE: Reutburger Dunkel .5 liter \$11, Ayinger Dunkel .5 liter \$10

MIXED BEER DRINKS & OTHER:

Beer, but more.

DRAFT: Radler (Helles w/ Lemon Soda) .5 liter \$9,

Bananen Weizen (Hefeweizen w/ Banana Juice) .5 liter \$10,

Ruß (Dunkel Weiss w/ Lemon Soda) .5 liter \$9

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

Berliner Weisse (w/ Woodruff or Raspberry syrup) \$9

CAN: Stiegl Grapefruit Radler .5 liter \$8

NON-ALCOHOLIC:

German Beers without the alcohol.

BOTTLE: Erdinger NA \$8,

Clausthaler Amber (Dry Hopped) NA \$6



WEINKARTE

WEIßWEIN:

GRÜNER VELTLINER:	Steinschaden (A)	\$9 \ \$34
CHARDONNAY:	Aviary (Ca)	\$10 \ \$38
RIESLING (SPÄTLESE):	Joseph Friederich (D)	\$9 \ \$34
RIESLING (KABINETT):	Dr. Randolph Kauer (D)	\$8 \ \$30
RIESLING (TROCKEN):	Bürkin-Wolf (D)	\$12 \ \$40
GEWÜRZTRAMINER:	W. Gisselbrecht (F)	\$10 \ \$38
SPARKLING:	Schlumberger Grüner Veltliner (A)	\$11 \ \$40

ROTWEIN:

ZWEIGELT:	Winzerkeller Andau (A)	\$7 \ \$25
PINOT NOIR:	Bread & Butter (Ca)	\$9 \ \$34
CABERNET:	Aviary (Ca)	\$10 \ \$38
MERLOT:	Alias (Ca)	\$8 \ \$30
BLAUFRANKISCH:	Lenz Moser Prestige (A)	\$8 \ \$30
ZINFANDEL:	High Valley (Ca)	\$10 \ \$38

ROSÉ:

BLAUFRANKISCH ROSÉ:	Umatham (A)	\$12 \ \$40
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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	1lt. \$5
Apfelsaftschorle (Mineral Water & Apple juice)	\$5 \ \$6
Jacobs Krönung Coffee (Regular & Decaf)	\$2
Hot Teas (Assorted)	\$2

BRUNCH ONLY: Orange Juice	\$3 \ \$4.5
BRUNCH ONLY: Mimosa (with Orange Juice)	\$8 \ \$35

DIGESTIF: Underberg Bitters	\$4
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STARKBIER IN DER SUPPENKÜCHE

— STRONG BIERS FOR STRONG TIMES —

VOM FASS (FROM THE BARREL):



Ayinger	CELEBRATOR	ABV: 6.7%
Andechser	DOPPELBOCK DUNKEL*	ABV: 7.1%
Schneider	AVENTINUS*	ABV: 8.2%

AUS DER FLACHE (OUT OF THE BOTTLE):

Augustiner Braü	MAXIMATOR	ABV: 7.5%
Aecht Schlenkerla Eiche	FASTENBIER	ABV: 5.5%
Ettaler	CURATOR	ABV: 9.0%
Schneider	AVENTINUS EISBOCK	ABV: 12.0%

*ALSO AVAILABLE AT BIERGARTEN 424 OCTAVIA BETWEEN HAYES + FELL



**SPECIAL:
LIMITED EDITION
STARKBIERZEIT
T-SHIRTS**

(1005 COTTON, XS-XL, PRINTED BY APE DO GOOD IN SAN FRANCISCO)