

BIER

PILSENER:

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

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

BOTTLE: Schönramer Pils \$11

HELLES:

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

DRAFT: Andechs Vollbier .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, Schneider Brotzeitbier .5 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

HEFEWEIZEN:

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

DRAFT: Erdinger Weisse .5 liter \$9, Erdinger Dunkelweisse .5 liter \$9, Weltenburger Hefe-Weissebier Hell .5 liter \$9

BOTTLE: Weihenstephaner Hefeweissen \$9, Weihenstephaner Dunkelweissen \$9, Weihenstephaner Kristall \$9, Schneider Weisse \$9, Schneider Edel-Weisse (organic) \$10, Schneider Hopfenweisse (Weisen Bock) \$10, Schneider Aventinus (Doppelbock wheat-beer) \$11

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.

BIER

DOPPELBOCK:

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

DRAFT: Andechser Doppelbock Dunkel .5 liter \$9

BOTTLE: Augustiner Maximator 12oz \$10, Ettaler Curator \$11, Schlenkerla Oak Smoke (Doppelbock smokebeer) .5 liter \$11, Schneider Aventinus (Doppelbock wheat-beer) \$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

MIXED BEER DRINKS & OTHER:

Beer, but more.

DRAFT: Radler (Helles w/ Sparkling Lemonade) .5 liter \$9, Bananen Weizen (Hefeweizen w/ Banana Juice) .5 liter \$10, Ruß (Dunkel Weiss w/ Lemon Soda) .5 liter \$9

BOTTLE: Berliner Weisse (w/ Woodruff or Raspberry syrup) \$9, South City hard cider (hopped) \$10

CAN: Stiegl Grapefruit Radler .5 liter \$8

NON-ALCOHOLIC:

German Beers without the alcohol.

BOTTLE: Erdinger NA \$8



WEIN

WEIßWEIN:

GRÜNER VELTLINER:	Steinschaden (A)	\$9 \ \$34
CHARDONNAY:	Orsianna (Ca)	\$10 \ \$38
RIESLING (SPÄTLESE):	Joseph Friederich (D)	\$9 \ \$34
RIESLING (KABINETT):	Urban (D)	\$8 \ \$30
RIESLING (TROCKEN):	Gut Hermannsberg (D)	\$12 \ \$40
MUSCAT:	Zanthos (A)	\$10 \ \$38
SPARKLING:	Barth René Cremant d'Alsace (A)	\$11 \ \$40

ROTWEIN:

ZWIGELT:	Winzerkeller Andau (A)	\$7 \ \$25
PINOT NOIR:	Line Shack (Ca)	\$11 \ \$42
CABERNET:	Broadside (Ca)	\$10 \ \$38
MERLOT:	Grason (Ca)	\$9 \ \$34
BLAUFRANKISCH:	Lenz Moser Prestige (A)	\$8 \ \$30
ZINFANDEL:	High Valley (Ca)	\$10 \ \$38

ROSÉ:

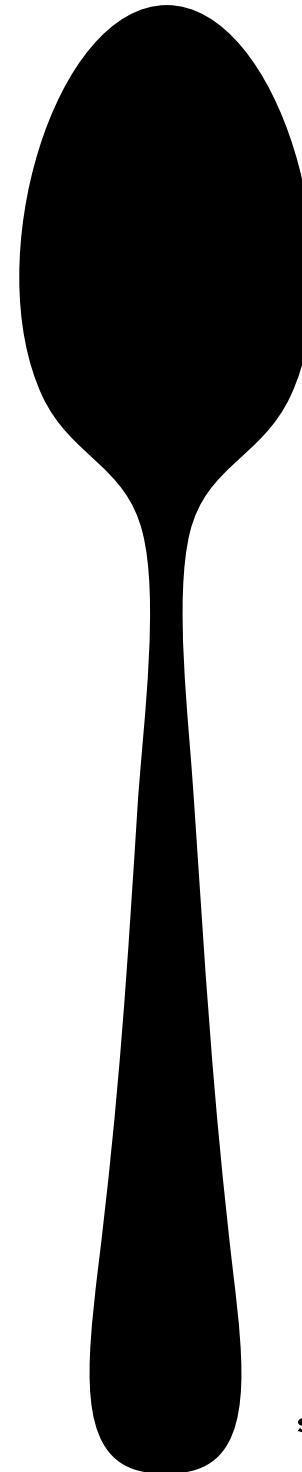
ROSÉ:	Umathum (A)	\$12 \ \$40
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Milk	\$2
Mineral Water w/ Woodruff or raspberry syrup	\$4
Afri Cola	\$5
San Pellegrino Aranciata	\$3
Almdudler Soda	\$5
Fentimans Victorian Sparkling Lemonade	\$3.5
Santa Lucia Mineral Water	1lt. \$5
Apfelsaftschorle (Mineral 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



SUPPENKÜCHE
SAN FRANCISCO