

# DRAFT BIER



## Light

<b>Reissdorf Kölsch   4.8%</b>	7	10	18
<i>A classic and crisp ale that's soft on the palate with a delicate dry finish</i>			
<b>Andechs Helles   4.8%</b>	7	11	20
<i>The mild sweetness combines very well with a velvety soft hop bitterness</i>			
<b>König Pilsener   4.9%</b>	6	9	16
<i>This moderately hoppy pilsner starts a bit malty and ends with a slightly bitter finish</i>			
<b>Benediktiner Festbier   5%</b>	7	10	18
<i>Clean and malty, with a bit of apple and a bit of noble hops</i>			
<b>Schonrammer Gold   4.8%</b>	7	11	20
<i>Festbier, a Bavarian lager, slightly sweet, grainy malt and the fresh-mown hay</i>			
<b>Haus Radler   Russe   Banana Weizen   3.0%</b>	7	10	18
<i>Shandies [lager + lemonade] [wheat + lemonade] [wheat + banana juice]</i>			

## Dark

<b>Köstritzer Schwarzbier   4.8%</b>	7	10	18
<i>Germany's &amp; Goethe's favorite black lager is light on body yet robust on flavor</i>			
<b>Weltenburger Dunkel   4.7%</b>	7	10	18
<i>Dark bread, sweet malt, brown sugar, and the slightest touch of roastiness</i>			
<b>Weltenburger Asam-Bock   6.9%</b>	7	10	18
<i>A full-bodied doppelbock with rich, dark malts and sweetness; a good dessert beer</i>			
<b>Weihenstephaner Korbinian   7.4%</b>	7	11	--
<i>A balanced doppel with notes of chocolate &amp; roasted malts from the world's oldest brewery</i>			
<b>Paulaner Salvator   7.9%</b>	8	11	--
<i>The father of doppelbocks has smooth chocolate flavor, caramel malts, &amp; a light note of hops</i>			

## Wheat

<b>Plank Heller Weizenbock   7.8%</b>	9	13	26
<i>rich fruit {banana, blood oranges}, creamy malt texture with notes of raisins &amp; toffee</i>			
<b>Schneider Weisse Original   5.4%</b>	8	12	22
<i>A classic &amp; complex wheat with notes of banana, clove, &amp; nutmeg &amp; slightly dark color</i>			
<b>Weihnstephaner Hefeweiss   4.9%</b>	7	9	18
<i>Fruity, yeasty and a bit sweet, notes of banana, cloves, banana, peach, wheat dough and rye.</i>			
<b>Schneider Weisse Aventinus   8.2%</b>	9	13	--
<i>Bavaria's oldest doppel weizenbock is nicely balanced w/ plum, banana</i>			

## Specialty

<b>Schlenkerla Helles Märzen   4.5%</b>	9	12	22
<i>A unique light blend with a hint of smokiness brewed using the kräusen method</i>			
<b>St. Bernardus Triple   8.0%</b>	8	13	--
<i>A medium-bodied Belgian blonde w/ soft fruity notes &amp; caramel malts</i>			
<b>Ettaller Heller Bock   7.2%</b>	9	13	--
<i>Malt nose, rich warmly spiced with mildy bitter herbal hops</i>			
<b>Paulaner Marzen   5.8%</b>	7	9	16
<i>Rich malt flavor, dark toffee note and underlying fruitiness has a masterful hop balance</i>			

# Cider & Spritz

- Lo-Fi Grapefruit Hibiscus Spritz | 8.0%** 9  
*A sparkling wine infusion of grapefruit, hibiscus, anise, & Seville orange oil bitters*
- Bembel Cider [Pur - Gold - Cherry] | 4.0%** 7  
*German apple cider; choose between a dry, semi-sweet, or a sweet version*

## BOTTLE BEER

just as good as draft

- Einbecker Pils | 4.9%** 8  
*A classic bitter pils using the best hops & selected fine malts*
- Lemke Berliner Weisse | 4.0%** 13  
*A great sour Berliner Weisse comes in either herbal woodruff or raspberry flavors*
- Schönramer Gold | 6%** 11  
*Festbier, a Bavarian lager, slightly sweet, grainy malt and the fresh-mown hay*
- Schneider & Brooklyn Hopfenweisse | 8.2%** 13  
*A bold & fruity pale weiss-bock for IPA fans made with Hallertauer-Saphir hops*
- Ettaler Dunkel | 5.0%** 11  
*A light dark lager, slightly sweet, & malty; brewed at one of the last authentic monastic breweries*
- Weihenstephaner Kristalweiss | 5.4%** 12  
*The champagne of wheats; a crystal clear, filtered weizen with fine banana notes & citrus aromas*
- Schneider Weisse Love | 4.9%** 12  
*A delightfully light wheat beer w/ a refreshing tang & finishes w/ a noble hop bitterness*
- Weihenstephaner Vitus | 7.7%** 12  
*The brewery's golden child; an easy-drinking strong bock with notes of clove & banana*
- Weihenstephaner Korbinian | 7.4%** 12  
*A balanced doppel with notes of chocolate & roasted malts from the world's oldest brewery*
- Uerige Sticke Altbier | 6.0%** 15  
*A precursor to IPAs, this altbier is rich in big spicy hops with a firm malty middle & finishes dry*
- Uerige Doppelsticke Altbier | 8.5%** 17  
*A bold altbier with caramelized sugar, malt & herbs, dark chocolate & rum with a smooth finish*
- Schlenkerla Doppelbock | 8.0%** 16  
*A complex smokey Christmas doppelbock graced by oak rather than traditional beech wood*
- Schlenkerla Helles | 4.3%** 16  
*A subtle smoky helles that is prepared in the same copper kettles without the smoked malts*
- Schlenkerla Urbock | 6.5%** 16  
*A full bodied smoked bock brewed for Bamberg's strong beer season*
- Einbecker Winter Bock | 7.5%**  
*A nicely balanced dark bock with full body and deliciously malt forward*
- Hofstetten Original Hochzeitsbier von 1810 | 6.3%** 11  
*Brewed in the spirit of the original festbier richer and stronger in hops than märzens of today*
- Schneider Aventinus Cuvée Barrique | 9.5%** 35  
*A limited release sour doppelbock that's matured for months in French oak chardonnay barrels*

# WEIN

## White

Von Winning   Sauvignon Blanc   Germany   12%	13	52
<i>A fantastic biodynamic wine, citrus driven, &amp; mild body with refreshing acidity on the finish</i>		
Kimich Reisling   Germany   12%	13	60
<i>Sustainable, dry, crisp, clean honey, wool, wet slate and fresh air</i>		
Vorspannhof Mayr   Grüner Veltliner   Austria   12%	12	48
<i>A straightforward, spicy Grüner; light in body &amp; fruit-driven, sustainable</i>		
Selbach Oster   Pinot Blanc   Germany   13%	14	56
<i>Fresh, fruitfully aromatic on the nose, juicy tree fruit &amp; citrus notes, medium body, gentle acidity</i>		
Fürst   Elbling   Germany   10%	10	48
<i>Ancient Germanic wine grape, crisp, lite, dry, citrisy</i>		
Folktale   Chardonnay   California   14%	15	60
<i>White peach, macademia nut with lighter pear aromas with lemon &amp; pineapple</i>		
Janare   Falanghina del Sannio   Italy   13.6%	15	60
<i>Medium body, dry &amp; fruity, pear &amp; apple essence</i>		
Cantine Belisario   Verdicchio   Italy   13%		75
<i>A fresh &amp; nicely bodied wine w/nice minerality, buttery, notes of tree fruit, &amp; dry w/aromas of honey</i>		

## Red

Dautel   Pinot Noir   Germany   13%	14	56
<i>A fantastic &amp; smooth pinot noir w/notes of vanilla, red berry &amp; nice acidity</i>		
CNS Quartmoro Memoredi Vite   Italy   14.5%	14	56
<i>100% Cannonau grapes, dark berries, currants, dried fruit &amp; spices</i>		
Berger   Zweigelt   Austria   12.5%	11	45
<i>Medium-bodied, balanced, &amp; nicely acidic wine, w/notes of red fruit &amp; a touch of plum</i>		
Chris Hoch   Rot   Austria   9.5%	17	68
<i>A uniquely unfiltered, biodynamic red with sour notes of cherry &amp; blueberry</i>		
Pasetti Montepulciano   Italy   14.5%	14	56
<i>aromas of blackberry, currant and blueberry, smooth &amp; dry</i>		
Edge   Cabernet Sauvignon   Napa   14%	15	60
<i>Blackberry, dark-cherry notes. Dried herb and nutmeg accents of savory earth and spice</i>		
La Sala   Cabernet & Merlot   Italy   14.5%		100
<i>Super Tuscan is a full bodied, dry Cab Sauv / Merlot blend is oaky w/black fruit notes &amp; smooth</i>		

## Rosé

Borell Diehl   St Laurent Rosé   Germany   12.5%	10	48
<i>Dry, crisp, refreshing, sophisticated, strawberry, bright acid with a touch of grapefruit, clean minerals</i>		

## Sparkling

Gebrüder Simon   Brut Riesling   Germany   12%	17	68
<i>A rare &amp; delicious Champagne method sparkling wine is crisp, bubbly, amply dry w/ stone fruit &amp; nice minerality</i>		
Nigl   Brut de Brut Rosé   Austria   12%	18.5	74
<i>Light, pink, &amp; dry with creamy strawberry fruit; deliciously easy to drink</i>		
Gebrüder Simon   Brut Riesling   Germany   12%	13	52
<i>Dry, tart red cherry, cranberry, (even some black fruit), graphite, lavender</i>		
Domaine Allemand   Brut Rose   France   12.5%		89
<i>A bold &amp; bubbly Champagne w/ solid acidity &amp; citrus followed by balanced minerality &amp; brioche</i>		

## Dessert

Ochoa   Moscatel   Spain   15%	13	--
<i>Sweet, honey aroma, roasted notes of small-grain muscatel raisins. Roses, orange blossom.</i>		

# Non Alcoholic

NA Weihenstephaner	8.00	Coca-Cola or Afri-Cola	5.00
Apfelschorle	6.50	Sparkling Lemonade	5.00
Probiotic Strawberry Passion	5.00	Sparkling Mineral Water	4.50
Probiotic Guava Rose	5.00	Coffee	3.50
Probiotic Mango Tumeric	5.00	Tea	3.00
Club Mate	5.00		

## After Dinner

Underberg Bitters 4.00

Catering  
Backroom Buyouts  
Full Restaurant Buyouts  
Reservations 6 or more

[reservations@suppenkuche.com](mailto:reservations@suppenkuche.com)

Instagram  
[@suppenkuchef](https://www.instagram.com/suppenkuchef)

Water available on request

Gratuity of 20% will be added to parties of 6 or more  
A 5% SF Mandate charge is added to all bills to help offset employee healthcare costs