

# SPECIALS IT'S TIME TO CELEBRATE OKTOBER FEST



These specials begin on Thursday, September 16, 2021

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## LUNCH & DINNER SPECIALS

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■ **cheese fondue** 10.95

Velvety, hot Swiss cheese fondue served with warm rye & French breads for dipping. Add Bratwurst: One - 3.95 | Two - 5.95

■ **bratwurst sandwich** 10.95

A grilled bratwurst with sauerkraut and stone-ground mustard on a grilled French roll. Served with your choice of red potato salad, coleslaw, French fries, or seasoned criss-cut fries.

■ **bratwurst platter** 14.95

Two bratwurst, grilled and served with sauerkraut, Reedville red potato salad, our stone ground mustard and grilled garlic-cheese baguette.



■ **pork schnitzel** 17.95 | Smaller Lunch Portion - 13.95

Boneless pork loin chops – breaded, pan fried and topped with housemade gravy. Served with creamy red cabbage, your choice of potato and grilled garlic-cheese baguette.

■ **german-style meatballs** 15.95

Beef and pork meatballs in housemade brown gravy. Served with creamy red cabbage, mashed potatoes & gravy, and grilled garlic-cheese baguette.

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## DESSERT SPECIALS

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■ **pecan pie** 6.50

Made by Willamette Valley Pie Company. A wonderful way to enjoy the flavors of the season. Nutty, rich, sweet with just the right level of syrupy.

■ **german chocolate cake** 6.50

A tradition... this sweet chocolate cake is filled and frosted with a rich coconut and pecan filling.

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## DRINK SPECIALS

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■ **fresh apple cider** 10 oz. - 2.75 | 16 oz. - 3.95

Locally made by Oregon Heritage Farms in Hillsboro.

■ **paulaner marzen** 4.50 / bottle

The original Oktoberfest beer.  
Amber style, brewed in Germany



■ Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.