

SPECIALS IT'S TIME TO CELEBRATE OKTOBER FEST



These specials begin on Monday, September 19, 2022

LUNCH & DINNER SPECIALS

- **cheese fondue** 10.95
Velvety, hot Swiss cheese fondue served with warm sourdough and rye breads for dipping. Add Pretzel or Bratwurst: 3.95

- **bratwurst sandwich** 14.50
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** 15.95
Two bratwurst, grilled and served with sauerkraut, Reedville red potato salad, our stone ground mustard and grilled garlic-cheese baguette.



- **pork schnitzel** 17.95
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** 16.95
Beef and pork meatballs in housemade brown gravy. Served with creamy red cabbage, mashed potatoes & gravy, and grilled garlic-cheese baguette.

DESSERT SPECIALS

- **peach-raspberry pie** 6.95
Made by Willamette Valley Pie Company. A wonderful way to enjoy the flavors of the season.

- **german chocolate cake** 6.95
A traditional layered chocolate cake with a coconut-pecan frosting.

DRINK SPECIALS

- **fresh apple cider** (10 oz.) 3.95 / (16 oz.) 5.50
Locally made by Oregon Heritage Farms, Hillsboro OR.

- **randy's caramel apple** 9.95
Caramel vodka, fresh apple cider and a splash of sour apple pucker — served over ice.

- **aleschmidt oktoberfest on tap** 6.50/pint
A classic German-style amber lager made by Alesmith Brewing Company — characterized by a clean, elegant, and toasty malt character. Prost!

■ 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.