

SPECIALS IT'S TIME TO CELEBRATE OKTOBER FEST



These specials begin on Monday, September 16, 2024

LUNCH & DINNER SPECIALS

[these specials served after 11:30 am. daily]

■ cheese fondue 11.75

Velvety, hot Swiss cheese fondue served with warm sourdough and rye breads for dipping.

■ cheese fondue deluxe 15.75

Velvety, hot Swiss cheese fondue served with warm sourdough & rye breads, pretzel and kielbasa sausage.



■ schnitzel sandwich 15.50

Breaded pork schnitzel double stacked on a grilled pub bun, topped with braised red cabbage, dijonaise and Swiss cheese. Served with your choice of red potato salad, coleslaw, French fries, or seasoned criss-cut fries.

■ grilled kielbasa platter 15.95

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

■ pork schnitzel 18.50

A boneless pork loin chop, breaded and pan fried. Topped with housemade gravy. Served with braised red cabbage, your choice of potato and grilled garlic-cheese baguette.

■ german-style meatballs 16.95

Beef and pork meatballs topped with homemade brown gravy. Served with mashed potatoes & gravy, braised red cabbage and grilled garlic-cheese baguette.

DRINK SPECIALS

■ fresh apple cider (10 oz.) 3.95 / (16 oz.) 5.95

Locally made by Oregon Heritage Farms, Hillsboro OR.

■ german radler 9.95

Pilsner and Lemonade with Wild Turkey Bourbon and a splash of soda over ice.



■ pfreim oktoberfest on tap 6.50/pint

A malty, easy-drinking tribute to Oktoberfest with notes of honey, sourdough & white grape. Finishes round, yet crisp & satisfying.

■ 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-bourne illness.