

## APPETIZERS

### Boot Camp Fries

**Spicy!** Fresh cut French Fries topped with spicy beef, onion & bell pepper stew, melted chunks of Swiss cheese and sour cream 7.99

**Regular!** Fresh cut French Fries topped with chunks of roasted pork, mushroom-bacon gravy & melted Swiss cheese 7.99

### Oktoberfest Pretzel

A fresh baked giant Oktoberfest pretzel, imported from Germany & served with our homemade cheese spread and German mustard 6.99

### Grilled Sausage Appetizer

A variety of grilled sausages cut into bite size pieces served with Bavarian Sauerkraut 6.99

### German Shrimp Cocktail

Shrimp tossed in a dill vinaigrette, topped with our homemade cocktail sauce 6.99

### Munich Bread Basket

Two fresh baked pretzels & a hard roll served with fresh butter & German mustard 2.99

## SOUPS & SALADS

### Creamy German Potato Soup

A blend of potatoes, carrots, celery & bacon finished with cream, served with a hard roll 3.99  
Add frankfurter slices .49 Add Shrimp .49

### Goulash Soup

A medley of beef, onion & bell peppers with paprika & spicy seasoning, served with a hard roll 3.99

### Chef Salad

Mixed greens with Black Forest Ham, Swiss cheese & hard boiled eggs, served with our own Sour Cream Dill dressing & a fresh baked hard roll Regular 7.99 Small 5.99

### Salad with warm Rotisserie Chicken

Mixed greens with fresh Rotisserie Chicken & pretzel croutons, served with our German mustard dressing & a fresh baked hard roll Regular 7.99 Small 5.99

### House Salad

Mixed greens, served with our homemade Sour Cream Dill Dressing 2.99

### Tomato Salad

Fresh sliced tomatoes topped with our homemade Sour Cream Dill Dressing 2.99

### Cucumber Salad

Fresh cucumber slices topped with our homemade Sour Cream Dill Dressing 2.99

## SAUSAGES

### 1/3 Pound German Sausage

Choose any one of our 1/3 pound German sausages: Bratwurst, Cheese Sausage, Spicy Chicken, Hot Polish, Garlic, two Nürnberger or Spicy Buffalo (Spicy Buffalo add \$1.50), served with a fresh baked hard roll, German mustard & your choice of Sauerkraut, Mashed Potatoes, German Potato Salad or French Fries 6.59

## BURGERS & SANDWICHES

### Boot Camp Burger

A thick bratwurst patty grilled to perfection & served with your choice of French Fries or German Potato Salad

**Bavarian Style** - Topped with Sauerkraut, Swiss cheese & your choice of German mustard or mayonnaise 6.99

**Classic** - Topped with Swiss cheese, lettuce, tomato, German pickle, onion & your choice of German mustard or mayonnaise 6.99

### Schnitzel Sandwich

Hand breaded pork loin, fried & served with lettuce, tomato & lemon-caper aioli on a Kaiser roll, with your choice of German Potato Salad or French Fries 6.59

### Sausage Sandwich

Your choice of any of our 1/3 pound sausages served with sauerkraut on a pretzel hoagie with German mustard & your choice of German Potato Salad or French Fries 6.99

## ENTREES

Add a Dinner Salad to any Entree 1.50

### Wiener Schnitzel

Hand breaded pork loin, fried to a golden brown, served with French Fries 9.59

### Jäger Schnitzel

Hand breaded pork loin, fried to a golden brown topped with our famous mushroom-bacon cream gravy, served with homemade noodles 9.99

### Munich Pork Roast

Slow roasted pork shoulder, topped with beer gravy, served with German Potato Salad 8.99

### Jäger Roast

Pork shoulder roast topped with a creamy mushroom-bacon gravy, served with homemade noodles 9.99

### Cheese Noodles

Homemade noodles sautéed in a creamy Swiss cheese sauce topped with fried onions 8.99

### Rotisserie Chicken

Half of our delicious Rotisserie Chicken served with your choice of French Fries or German Potato Salad 8.99

Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness

# Handcrafted Royal Bavaria Beer on Tap



Gold, Weizen, Oktoberfest, Dunkel Weizen,  
Pilsner, Munich Dunkel

Ask for todays beer selection

Pint 4.49 - Ltr Mug 9.49



**1 Ltr Boot**  
9.49



**2 Ltr Boot**  
17.49



**3 Ltr Boot**  
26.49

## Wine

### House Wine

Relax Pinot Grigio (Germany)	5.99
Relax Cool Red (Germany)	5.99
CK Mondavi White Zinfandel (California)	5.99
Bex Mosel Riesling (Germany)	5.99

### White Wine

Selbach Riesling Mosel (Germany)	6.99
Piesporter Michelsberg Riesling (Germany)	6.99
Coppola Votre Sante Chardonnay (California)	6.99

### Red Wine

Geyser Peak Cabernet Sauvignon (California)	7.99
Blackstone Merlot (California)	6.99

### Champagne

Andre Brut (California)	5.99
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## Soft Drinks

Coke, Diet Coke, Dr. Pepper, Sprite, Mello Yello, Rootbeer, Fanta Orange, Pink Lemonade

## Iced Tea

Regular, Raspberry, Peach, Strawberry, Mango

# Handcrafted Beer by Royal Bavaria

Brewed exclusively from water, wheat malt, barley malt, hops and yeast according to the famous Reinheitsgebot “German Beer Purity Law” of 1516.

## KINGS GOLD

In Germany, unlike in the rest of the world, a Lagerbier is always a blond, mild, low-hop quaffing lager. Royal Bavaria’s traditional Munich Lager is a medium bodied, unfiltered, malt emphasized beer with low bitterness. Malt character is reminiscent of freshly and very lightly toasted malt barley, with the typical light golden color.

## PILS

Pils is arguably the most successful beer style in the world. Nine out of ten beers drunk in the world today are made according to the Pilsner style or a style directly derived from it. Pils is a very blond, brilliantly clear, moderately effervescent lager, modeled largely after a beer style invented in 1842 in the Czech city of Pilsen. Pils is often strongly hopped with an assertive up-front bitterness bite. Royal Bavaria’s Pils is our hoppiest beer.

## KINGS WEIZEN

Royal Bavaria’s Weizen or “Wheat” beer has a very characteristic flavor that is produced by the interplay between the Weissbier ale yeasts and the trace elements from the large portion of wheat in the brew’s grain bill. This flavor is variably described as clove-like, banana-like, phenolic, sour, spicy, or even bubblegum-like. Because of the complexity of the Weissbier flavor, these beers are only mildly hopped. This puts them in contrast to many blond lagers—such as the Pils/Pilsener, which are fairly strongly hopped for an assertive up-front bitterness.

## DUNKELWEIZEN

Dunkelweizen is the dark version of the regular golden-yellow Weissbier or Weizenbier (more commonly called Hefeweizen in North America), the spritzzy, creamy Bavarian wheat beer with pronounced clove, vanilla, banana, apple, bubblegum, and sometimes nutmeg flavors. Dunkel means dark in German (as opposed to weiss, which means white) and Weizen means wheat. Like a Hefeweizen, Dunkelweizen is made from a mixed mash of wheat and barley malts, but unlike a Weissbier, it also contains a large array of lightly to thoroughly caramelized or roasted malts that give it both its color and its complexity.

## OKTOBERFEST (Märzen)

Before refrigeration, it was nearly impossible to brew beer in the summer due to the hot weather and bacterial infections. Brewing ended with the coming of spring, and began again in the fall. Most were brewed in March (Märzen). These brews were kept in cold storage over the spring and summer months, or brewed at a higher gravity, so they’d keep. Märzenbier is full-bodied, rich, toasty, typically dark copper in color. This traditional seasonal lager has a malty, toasty character with a mild hop bitterness in the finish. Amber in color, medium-bodied and very smooth from a long lagering process.

## MUNICH DUNKEL

An old friend of Bavaria, Royal Bavaria’s Munich Dunkel is smooth, rich and complex, but without being heady or heavy. It boasts brilliant ruby hues from the large amounts of Munich malts used, and these malts also lend a fuller-bodied beer. The decoction brewing process also lends much depth and richness. Bitterness is often moderate, with just enough to balance out any sweetness.

