



SUNDAY EVENING FOOD MENU

served starting at 3:30pm

Starters

Jumbo Bavarian Pretzel

made in-house daily with organic flour & served with german mustard 9
add obatzda 2, or warm beer cheese 3

Korean BBQ Pork Ribs

grilled & topped with pickled red onion & fresh cilantro 15

Fried Calamari

Semolina battered & fried topped with grated parmigiana & Fresno chiles with remoulade 13

Nachos

tortilla chips, mozzarella, warm beer cheese, red beans, guacamole, pico de gallo, chipotle sour cream, lettuce 13
add shredded chicken 2, house chorizo 3

Crispy Brussels Sprouts

flash-fried brussels sprouts, served with house ranch, small 7, large 10

Hand-Cut Belgian Fries

hand-cut fries, tossed with garlic & sea salt, small *served with one sauce*, 6, large *with two sauces* 8

SELECTION OF HOUSE SAUCES

organic ketchup / sriracha ketchup / curry ketchup / garlic aioli / smoked 3 chili aioli / remoulade / bbq / house ranch / malt vinegar / german mustard

Salads

add grilled or crispy chicken 5, local steak 7

Classic Caesar Salad

romaine lettuce, house pretzel croutons, shaved pecorino, house caesar dressing (contains anchovies) 12

*Salmon Salad

local greens, dates, pickled fennel, citrus wedges, crispy quinoa, grilled salmon, with a creamy parmesan dressing 17

Specials

Corn & Leek Soup

sweet corn, leeks, garlic, & almond milk (vegan) 10

Hummus & Spring Vegetables

housemade caramelized onion & cumin hummus served with springtime vegetables & pita bread (vegan) 15

Beet Salad

roasted golden & red beets, arugula, red onion, tossed in a creamy citrus dressing & served over housemade ricotta cheese, topped with pistachio crumbles & pomegranate reduction (vegan option available) 16

Alpine Sausage Platter

jägerwurst (with garlic, toasted coriander seed, mustard seed, nutmeg & ginger) & bratwurst sausages, 1 each, served with german potato salad, bavarian pretzel, local sauerkraut, & beer-mustard sauce 25

Fava Pesto Fettucine

sautéed seasonal vegetables & fettuccine pasta tossed in a housemade fava pesto & served with fresh burrata cheese 19

Bier-Steamed Mussels P.E.I.

mussels, spanish chorizo, fennel, red onion, confit garlic, butter, german hefeweizen, & lemon, served with local abc country bread 17

Trout & Spring Vegetables

pan-seared, marinated trout over sautéed asparagus, english peas, sweet peas & cherry tomatoes, served with a passionfruit & roasted red pepper sauce 20

**consuming raw or undercooked eggs, meats, seafood, or unpasteurized milk may increase your risk of foodborne illness*

Burgers & Handhelds

served on an an abc brioche bun (gluten-free available) with choice of fries, slaw, or side salad

***Americana Burger**

local grass-fed beef, lettuce, tomato, mayo, white onions, house pickles, mild cheddar cheese, bacon 16

***Brie Burger**

local grass-fed beef, brie, caramelized onions, bacon, tarragon aioli, arugula 18

Veggie Burger

house-made burger: green lentils, white beans, mushrooms, carrots, jalapeño, garlic, onion; topped with pickled onion, arugula, three chile aioli & fontina 15

C'ville Hot Chicken Sandwich

breaded chicken thigh tossed in house hot sauce, spicy ranch, house-made slaw 16

Fish Schnitzel Sandwich

breaded cod, lettuce, tomato, celery root slaw, spicy remoulade 18

Kids

served with fries, carrots or housemade apple sauce (12 & under, adults \$3 upcharge)

Grilled Cheese

on whole wheat bread 7

Frankfurter

one nitrate-free, all-beef frank, on a hot dog bun 6

House-Cranked Sausages

served on an an abc pretzel roll with organic german mustard, includes choice of two toppings, and served with choice of fries, slaw or side salad

TOPPINGS:

caramelized onions / roasted mushrooms / sweet peppers / spicy peppers/ pickled onions /
local sauerkraut
local sunny side egg / bacon bits

Bratwurst

traditional, lager-braised local pork bratwurst (contains dairy) 15

Kielbasa

polish-style sausage with local pork, garlic, marjoram (contains dairy) 15

Vegetarian Bratwurst

beyond meat, pea protein-base 15

Desserts

Salted Chocolate Pot de Crème

fresh whipped cream 7

Miso Crème Brûlée

housemade miso creme brûlée with fresh berries 7