



The Bavarian Lunch Menu

SALATE - SALAD

HOUSE SALAD (GF)* 11

Spring Mix, marinated red onions, cherry tomatoes, and Swiss cheese tossed in a lemon grain mustard vinaigrette

CLASSIC CAESAR SALAD (GF)* 12

Served with anchovies, gluten free croutons, and Parmigiano Reggiano

ADD TO ANY SALAD

Beer Bratwurst 3

Veal Bratwurst 6

Buffalo Bratwurst 6

Grilled Free Range Chicken Breast 5

SUPPEN - SOUP

GOULASCHUPPE (Goulash Soup) (GF)* Cup 7 Bowl 9

A hearty beef stew with paprika, braised beef and potatoes

SOUP OF THE DAY Cup 7 Bowl 9

"Ask your server for today's special!"

SMALL PLATES

FRENCH FRY PLATE 6

SINGLE BAVARIAN PRETZEL 4.50

OBATZDA 12.50

Traditional Bavarian Camembert cheese spread served with a pretzel

FUR UNSERE KLEINEN GÄSTE-LITTLE GUESTS

HOT DOG 6

Served with French fries

KIDS PASTA 8

With marinara and shaved parmesan

(GF) – Gluten Free options available, please see server for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Especially if you have certain medical conditions.

Menu items subject to change

Tax and gratuity not included.

We accept all major credit cards.

Please inquire about parties and special functions.



BAVARIAN ENTRÉES

WEINERSCHNITZEL 19

Vienna style pork cutlet with mashed potatoes, sautéed seasonal vegetables and lemon wedges

JAGERSCHNITZEL 20



Vienna style pork cutlet with mashed potatoes, sautéed seasonal vegetables covered in a mushroom demi-glace

MIXED SAUSAGE PLATE (GF)* 20

Veal bratwurst, Nurnberger & Debreziner sausages served with sauerkraut, mashed potatoes topped with caramelized onion and mushroom demi-glace and crispy onions

SPÄTZLE (Homemade Bavarian Pasta) 15,16,17

Bavarian cheeses with cream

Bavarian cheeses with cream and mixed vegetables

Bavarian cheeses with cream and mixed Bavarian sausages

THE BAV DOG 12, 14, 14

Beer bratwurst

Buffalo bratwurst

Veal bratwurst

Topped with sauerkraut, and served with French fries or house salad

THE BAVARIAN BURGER PLATE 15

*Fresh ground Angus Beef, topped with lettuce, tomato, onion, pickles, and spicy green chili aioli.
Served with French fries or house salad*

MARINATED PORTABELLA VEGGIE BURGER 14

*Marinated and grilled portabella mushroom with a green chili aioli, lettuce, tomato, & onion
choice of French fries or house salad*

Fish and Chips 18

Cornmeal seared Ruby Trout served with French fries, with green chili aioli and lemon wedges

DESSERT

APFELSTRUDEL – (APPLE STRUDEL) 9

Roasted apple and almond pastry served à la modé with vanilla bean ice cream, caramel sauce, and fresh berries

FRESH FRUIT SORBET 7

“Ask your server for the flavor of the day!”

DAILY DESSERT SPECIAL 9

“Ask your server for the special of the day!”

Please Note: Rubezahl return trail to the base area closes at 4:30. Shuttle service to the base area is available after 4:30
(Please inquire with your server for more information)

Join us on Tuesday nights for Godie’s Swiss Fondue Night (reservations required)

Wifi Password: goulash!

(GF) – Gluten Free options available, please see server for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Especially if you have certain medical conditions.

Menu items subject to change

Tax and gratuity not included.

We accept all major credit cards.

Please inquire about parties and special functions.

