

The Bavarian Drink

Menu



German Beers on Tap

| | 10oz. | 18oz. | 32oz. |
|---|--------|--------|---------|
| Andechs, Original Lager (Blonde), Munich | \$4.75 | \$7.50 | \$12.50 |
| Hofbräu, Märzen Oktoberfest (Amber), Munich | \$4.75 | \$7.50 | \$12.50 |
| Weltenburg, Optimator-Style Asam Double Bock (Dark) | \$4.75 | \$7.50 | \$12.50 |
| Andechs, Hefeweizen, (Unfiltered Wheat) | \$4.75 | \$7.50 | \$12.50 |
| Beer Sampler – 3 oz pours of all four beers | \$6.00 | | |
| “Radler” Half Beer /Half Grapefruit Juice (By Stiegl) | \$6.50 | | |
| Bitburger Drive Non-Alcoholic Beer | \$5.50 | | |
| New Belgium Glutiny Pale Ale (Gluten Reduced Beer) | \$4.50 | | |

Wines by the Glass (Please Inquire for Full Wine List)

| | Glass | Bottle |
|--|---------|---------|
| White | | |
| Chardonnay, Franciscan, Napa, California | \$13.00 | \$42.00 |
| Chardonnay, Chateau St. Michelle, Washington | \$10.00 | \$32.00 |
| Pinot Grigio, Cara Mia, Veneto, Italy | \$9.00 | \$32.00 |
| Riesling, Dr. Loosen, Mosel, Germany | \$11.00 | \$35.00 |
| Sauvignon Blanc, Brancott, New Zealand | \$9.00 | \$32.00 |
| Grüener Veltliner, Laurenz Sunny, Austria | \$10.00 | \$34.00 |
| Vara Vuiria, Rioja, Spain | \$7.00 | \$21.00 |
| Rosé | | |
| Whispering Angel, Chateau d’Esclan, Provence, France | \$14.00 | \$45.00 |
| Vara Rosado, Rioja, Spain | \$7.00 | \$21.00 |
| Red | | |
| Pinot Noir, Lyric, Santa Barbara, California | \$13.00 | \$44.00 |
| Pinot Noir, Chime, Monterey, California | \$11.00 | \$35.00 |
| Cabernet Sauvignon, Alexander Valley Vineyards, California | \$15.00 | \$53.00 |
| Cabernet Sauvignon, Josh Cellars, California | \$11.00 | \$37.00 |

| | | |
|--------------------------------------|---------|---------|
| Merlot, Hahn, Monterey, California | \$10.00 | \$32.00 |
| Malbec, Portillo, Mendoza, Argentina | \$11.00 | \$39.00 |
| Zonin Montepulciano d'Abruzzo, Italy | \$9.00 | \$28.00 |
| Vara, Rioja, Spain | \$7.00 | \$21.00 |

| | |
|---|--------|
| Gluehwine- Hot Mulled wine | \$8.00 |
| O'Mara's Irish Cream and Coffee (Wine Based) | \$6.00 |
| O'Mara's Irish Cream and Hot Chocolate (Wine Based) | \$6.50 |
| O'Mara's Irish Cream on the rocks (Wine Based) | \$5.00 |
| Tractor Cider (Wine based) | \$5.00 |

| Cold Beverages | | Hot Beverages | |
|---|--------|----------------------------------|--------|
| Coke, Diet Coke, Dr. Pepper, Sprite | \$3.50 | Coffee | \$3.50 |
| Raspberry Ice Tea, Unsweetened Iced Tea | \$3.50 | Hot Apple Cider | \$3.50 |
| Pink Lemonade | \$3.50 | Hot Chocolate | \$3.50 |
| Milk | \$3.50 | Espresso (Extra Shot 50¢) | \$3.00 |
| Orange, Cranberry, or Apple Juice | \$3.50 | Cappuccino | \$4.00 |
| San Pellegrino Sparkling Water, 500ml | \$4.50 | Latte | \$4.00 |
| IBC Bottled Root Beer | \$3.50 | Mocha | \$4.00 |
| | | TEA.O.GRAPHY (Local Organic Tea) | \$4.00 |

Monastery Weltenburg: "Asam Bock" ***An Optimator Style, Double Bock Dark Beer***

The Weltenburger Monastery was founded at the beginning of the 7th century by Abbot Eustasius. It was transformed into a Benedictine monastery by St. Boniface and elevated to the status of the monastery by Duke Tassilo. Weltenburg, the oldest monastery in Bavaria, became the missionary centre of this region. The special quality of Weltenburg Monastery Beers is guaranteed by the nitrate poor brewing water and the consistent, up to three month lasting storage in caverns that lie forty meters deep. Since 1973, Weltenburger Monastery Brewery has been managed by Bischofshof Brewery Regensburg; state-of-the-art technical equipment has been introduced. In search of something special, the modern, good food and drink-loving consumer has discovered the beer of the world's oldest Monastery Brewery as a specialty. The search for the special has paid off: Weltenburger Kloster Barock Dunkel was presented with the "World Beer Cup" as the best dark beer in the world for three times : 2004, 2008 and 2012.

Hofbrauhaus Munich: ***Makes our "Maerzen" Oktoberfest Amber Beer***

The Hofbräuhaus am Platzl, Munich's famous "Hofbrauhaus" was founded in 1589 by the Duke of Bavaria, Wilhelm V. It is one of Munich's oldest beer halls. It was originally founded as the brewery to the old Royal Residence which, at that time, was situated just around the corner from where the beer hall stands today. The beer quickly became quite popular thanks to the first brewer, Heimeran Pongratz, and the famous "Bavarian Beer Purity Law" of 1516 that stated that only natural ingredients could be used in the brewing process. In fact, the beer became so famous that it once saved the city from annihilation. When King Gustavus Adolphus of Sweden invaded Bavaria during the Thirty Years' War in 1632, he threatened to sack and burn the entire city of Munich. He agreed to leave the city in peace if the citizens surrendered some hostages, and 600,000 barrels of Hofbräuhaus beer.

Monastery Andechs: ***Makes our "Hefeweizen" or Unfiltered Wheat Beer*** ***And***

our “Original Lager” or Blonde Beer

Andechs Monastery is situated on top of the “Holy Mountain” of Bavaria. It is the oldest pilgrimage church in Bavaria and since 1850 an asset of the Benedictine monastery St. Boniface in Munich. Andechs’ beers are the culmination of centuries old Benedictine brewing tradition and ultra-modern brewing technology. They are the Ambassadors of Benedictine hospitality still practiced today and represent the Monastery’s long history as a place of pilgrimage, without which the brewery would have never come about. All ingredients are farmed by the villagers at the bottom of the holy mountain and are organically grown for the monks’ beer operation. Against this backdrop, the Andechs beers provide a “taste” of the successful meld of Benedictine hospitality, Baroque culture and the Bavarian lifestyle.

Enjoy!!

