

Oktoberfest Features

Dinner Entrees

Sub potato pancakes for spaetzle ~ \$3

Bavarian Style Steak*

10oz Pub Steak* ~ 32.5

Served with onion bacon jam, green peppercorn spaetzle and fresh asparagus.

Salmon*

Grilled and served with beet horseradish sour cream. Accompanied by fresh asparagus. Served with green peppercorn spaetzle. ~ 30

Jagerschnitzel

Deep-fried breaded pork cutlets with roasted fingerling potatoes and bacon gravy. ~ 26

Bratwurst & Sauerkraut

Braised with our Pious Monk Dunkel and served with green peppercorn spaetzle. ~ 22

German Mac n Cheese

Sliced bratwurst, red onions, and bacon sauteed with cavatappi pasta. Finished with Swiss and smoked gouda sauce. ~ 21

Add Braised Chicken ~ 5.50 Add Shrimp ~ 8

Bowtie Pasta with Smoked Salmon

Farfalle pasta tossed with savory smoked salmon, tender leeks, and mushrooms, smothered in a rich garlic cream sauce and finished with fresh dill. ~ 28

Hamburg Crab Cake

Pan seared lump crab cake served with German mustard aioli, green peppercorn spaetzle and German cabbage slaw. ~ 25.5

Sandwiches

Served with choice of side. Sub sweet fries \$2

Sub potato pancakes \$3

Koblentz Cheesesteak

Morgan Ranch Kobe Beef tossed with sautéed onions and red cabbage. Topped with a blend of smoked gouda and Swiss cheese and mustard aioli. ~ 19.75

Sweet & Smokey Chicken Sandwich

Grilled chicken breast smothered in our maple beer mustard sauce, topped with a blend of smoked gouda and Swiss cheese and bacon onion jam. Served on a pretzel bun. ~ 19

Appetizers

Crispy Potato Pancakes (v)

Deep fried and served with sour cream and chives. ~ 13

Add Beer Cheese ~ 3.75

Add Side of Beet-Horseradish Sour Cream ~ 2

Braided Bavarian Pretzel (v)

Oven baked to golden brown and served with maple beer mustard dipping sauce. ~ 11.5

Add Beer Cheese ~ 3.75

Chicken Spaetzle Soup

(Only available Fri, Sat, & Sun)

Hearty soup with chicken, German dumplings, and vegetables. ~ 9

Bavarian Chicken Wings

One pound deep fried chicken wings tossed in maple beer mustard sauce.

Served with blue cheese dressing. ~ 17

Bavarian Cauliflower (v)

Oven roasted. Tossed with maple beer mustard. Finished with crumbled blue cheese. ~ 13.5

German Reis Fritters

Risotto balls stuffed with bratwurst, bacon, sauerkraut, smoked gouda and swiss cheeses.

Breaded and fried to golden brown.

Served with German mustard aioli. ~ 13

Desserts

No room for dessert. Take one home!

Malted Pumpkin Bread Pudding ~ 9

Pumpkin, dried cranberries and Dunkel sweet barley syrup blended with sweet custard and baked to golden brown. Topped with delicious cinnamon lager sauce.

ala mode ~ add \$3.50

Apple Strudel ~ 10

Warm, spiced apples wrapped in a paper-thin, golden flaky crust, finished with caramel sauce.

ala mode ~ add \$3.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness*

Featured Oktoberfest Libations

Cider Mule ~ Chilled apple cider, Svedka vodka, ginger beer – 10.5

Pumpkin Martini ~ RumChata. Pinnacle whipped vodka, pumpkin syrup, cinnamon - 14

Bavarian Mule ~ St. Germaine Elderberry liquor, Svedka vodka, Gosling's ginger beer, lime – 12.5

Captain & Cider ~ Captain Morgan Rum, chilled apple cider – 10

CBW Shandy ~ Celestial Gold Lager, lemon soda - 8.5

Salted Carmel White Russian ~ Salted caramel vodka, Kahlua, cream - 11

Hugo Spritz ~ St. Germaine Elderberry liquor, prosecco, soda water, mint, lime – 12.5

Bavarian Coffee ~ Rumple Minze, Kahlua, cream, chilled coffee - 10

Rumple Strudle ~ Rumple Minze, chilled apple cider – 9.5

Bourbon Radler ~ Makers Mark, sparkling lemon soda, sprig orange blossom mint - 11

Jager Mule ~ Jagermeister, ginger beer, sprig chocolate mint – 9.5

Black Forest ~ Black Haus blackberry schnapps, cranberry juice, sprite, chocolate mint - 8.75

Blue Nun Reisling ~ On the palate the taste is with a slight residual sweetness and fruity acidity
Glass - 8.25

Featured Mocktails

Cider Spicer ~ Ritual Zero Proof Spice Rum and chilled cider - 8.5

Ritual Radler ~ Ritual Zero Proof Spiced Rum and Lemonade - 8.5

Mellow Mule ~ Chilled Cider and Ginger Beer - 6.5

Traditional German Style Beers

Pious Monk Dunkel ~ Ruby hued lager with slight caramel overtones

multiple Gold Medal Winner @ Great American Beer Festival

5 Liter (169oz) Jumbo Keg Can - \$24.5

Oktoberfest ~ Classic Märzen lager with a slight copper hue and a nice malt flavor.

Oktoberfest Logo Flag & Oktoberfest 2Liter "Silo" Can - \$30

2 Liter (67 oz) "Silo" Can - \$19.5

Celestial Gold Lager ~ Golden in color with a light bubbly effervescence.

It has a subdued maltiness with a slight hop flavor.

30th Anniversary Quinoa Alt ~ Celebrate our 30th birthday with this classic "Alt" old style Frankfurt Ale, easy drinking, hints of nuttiness from the quinoa with an easy drinking malt profile. CBW was the first commercial brewery to use quinoa in brewing back in 1997!

2 Liter (67 oz) "Silo" Can - \$17.5

All beers are fresh on draft: Jumbo Mug, Large Draft, Medium Draft, or Sampler Size.

Take some home "TO GO" in a 32oz Squealer or 64oz Growler

Merchandise

Give the gift of a logo hat, T-shirt, fleece vest, bottle opener, frisbee & more!

Oktoberfest Flag \$13 (with 2 Liter Can of Oktoberfest \$30)