

Enjoy one of our many specialty beers on tap or in bottles!



Leinie's
Oktoberfest

On Tap:
Hacker-Pschorr Oktoberfest
Leinie's Honey Weiss



Take home a Hacker~Pschorr
20 oz. pilsner glass for \$8!
Includes first fill! Limited Supply.

The Pub's Private Stock:

Our very own **PUG ALE!**
A great compliment to any meal!

Drink Specials

Sam Adams



SPECIAL!

Simon Creek
Gewurztraminer

\$5.50 glass



- 34 oz. mug of Hacker-Pschorr..... \$7.00
- 20 oz. glass of Hacker-Pschorr..... \$5.00
- White Winter Hard Cider \$5.00
- Glass of House Rhine Wine \$4.50
- Chateau Ste. Michelle Riesling..... \$6.50

History of Oktoberfest

Oktoberfest is a two-week festival held each year in Munich, Bavaria, Germany during late September and early October. It is one of the most famous events in the city and the world's largest fair, with some six million people attending every year. Other cities across the world also hold fairs, modeled after the Munich event, called Oktoberfest.

The event takes place during the 16 days before the first Sunday in October, in an area named Theresienwiese ("Theresa's fields"), locally called "Wies'n" in Munich. Beer plays a central role in the fair, with every festival beginning with a keg of beer, tapped by the Mayor of Munich, who declares "O'zapft is!" (Bavarian for "It's tapped!") A special Oktoberfest beer is brewed for the occasion, which is slightly darker and stronger, in both taste and alcohol, and is served in a one-liter tankard, or Maßkrug. The first Maßkrug is served to the Bavarian Minister-President. Only local Munich breweries are allowed to serve this beer, in a Bierzelt (beer tent), which is large enough to hold thousands of people at the same time.

Visitors also consume large quantities of food, most of it traditional hearty fare such as sausage, hendl (chicken), kasespatzel (cheese noodles) and sauerkraut, along with such Bavarian delicacies as roast ox tails.



Oktoberfest 2011 Menu

FULL MENU ALSO AVAILABLE

4 BIG WEEKENDS!

Fridays, Saturdays & Sundays:

September 16-17-18

September 23-24-25

September 30, October 1-2

October 7-8-9

Sundays are "Chef's Choice"



Get it To Go! Call (920) 743-7018!

14th Avenue and Egg Harbor Road • Sturgeon Bay
www.NeighborhoodPubandGrill.com

Oktoberfest Seitliche Teller (Side Dishes)

Served for Lunch or Dinner

Dumpling Boat

2 potato dumplings with sauerkraut and gravy \$4.95

Homemade German

Potato Salad \$2.50

Spaetzel & Gravy \$2.95

Homemade Red Cabbage

\$1.95

Sauerkraut \$1.95

Homemade Applesauce

\$1.95

Bavarian Pretzel \$2.95

Served with dipping sauce.



SOUPS

Hearty Bavarian Beef Vegetable

Sauerkraut w/ Sausage
Cup \$3.95
Bowl \$4.95

Ubber Souper Bowl

Served with a pretzel.
It's a meal! \$6.95

Oktoberfest Mittagessen (Lunch) Menu

served from 11:00 am to 3:00 pm

served with homemade German Potato Salad

Black Forest Sliced prime rib and turkey with swiss cheese, sauteed mushrooms and onions, served open face on rye bread. \$8.95



The Würst Sandwich Neuske's Smoked Liversausage on marble rye bread, with lettuce, tomato and onion and stone ground mustard. \$6.95

Der Schnitzel Sandwich Breaded pork tenderloin, topped with sauerkraut and swiss cheese, served on a kaiser bun. \$7.95

The Würst Platter One knockwurst sausage and one bratwurst, with red cabbage and rye bread. \$8.95

Bratwurst With sauerkraut and onions, served on a bun. \$5.95

Oktoberfest Abendessen (Dinner) Menu

Each dinner served with red cabbage, spaetzel and rye bread.

Braised Lamb Shank

Tender lamb slowly cooked in burgundy sauce. \$21.95

Oktoberfest Pork Roast

Slowly cooked Bavarian seasoned pork roast, with homemade applesauce. \$14.95

Handmade Beef Rouladen

Tender rolled beef stuffed with bacon, onions, pickle and mustard, then covered with our own Bavarian gravy. \$15.95

Rinderschmorbraten in Bier

Pot roast of beef in beer. Served over spaetzel with gravy. \$14.95

Weiner Schnitzel

Breaded veal cutlet sauteed to a golden brown in a lemon wine sauce. \$21.95

Braised Pork Hock A large tender pork shank slowly cooked in our own burgundy sauce. \$14.95

The Würst Dinner Platter

Two authentic and savory Bavarian sausages, served with a bavarian pretzel, red cabbage and german potato salad. \$11.95

Desserts

Door County Cherry Cobber
ala mode \$3.95

Pub's Homemade Apple Pie
ala mode \$3.95



Take some delicious apple pie home with you!

