

Imported Biers

0.5 L \$6

1.0L \$11

1. Hofbrau Original 5.1% ABV

Pours a *beautiful* clear gold color. This beer has a *sweet*, bready aroma of grains, yeast, and hint of fresh honey with a touch of hops

2. Hofbrau Dunkel 5.5% ABV

This beer has a dark red-brown color. The nose detects a robust malt scent with subtle undertones of a slightly caramel scent. A malted sweetness is noted when first sampling.

3. Hofbrau Hefe 5.1% ABV

This beer pours a soft, hazy gold color with a dense, white head. The expected clove and banana scents are mild, gently needling the tart wheat aroma as hints of a pleasant sweet orange suggestions perk up the bouquet.

4. Seasonal Beers: ask your server for details on what beer is on tap.

5. Weihenstephan Oktoberfest 5.8% ABV

A full rich bodied hoppy seasonal larger. It has a deep gold color with a great mouth feel and lots of flavor.

6. Weihenstephan Hefeweissbier Dunkel 5.3% ABV

Our dark wheat beer is impressive with its creamy white foam. A fruity-fresh sweetness and hints of mature bananas harmonize with delicious flavors of roasted malt, sparkling and full-bodied with a light caramel taste on the first sip. Brewed according to centuries-old tradition on the Weihenstephan hill.

7. Konig Ludwig Weissbier Hell- 5.5% ABV

A Royal Bavarian Hefe-Weizen refreshing pale wheat beer with a full-bodied lively taste balanced with fruity beer aromas. 5.5

8. Köstritzer Schwartz Bier 4.8% ABV

A mahogany colour, and a lasting, cream-coloured, finely pored head are the defining features of Köstritzer black lager beer. Its expressive fragrance evokes a range of intense spicy aromas, including sage, roasted chestnuts, **dark** honey, bitter chocolate and fresh, farm-baked bread.

9. Ayinger Oktoberfest 5.8% ABV

Has a deep golden color tinted with amber. It is lightly sweet with a malty nose balanced with floral hops.



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10. Paulaner Lager 4.9% ABV

This beer is credited for being one of the most popular Munich lager. Moreover, our brew masters were among the first to bring Munich lager beer to the Bavarian taps. The recipe for success remains: A perfect balance of malty character and the light bitterness of hops.

11. Krombacher Pilsner 4.8% ABV

The taste of this beer gets its uniqueness from the pure Felsquellwasser (mountain spring water). With the Krombacher Pils you will enjoy its distinctive finely bitter taste and full-flavored aroma.

12. Veltins Pilsner 4.8% ABV

A bright shiny gold color with a citrus flavor this German beer uses the best summer barley, fresh herbs and spring water from the mountains in Grevenstein. It was first brewed in 1824 and is still family owned.

13. Warsteiner Pilsner 4.8% ABV

A refreshing pale golden pilsner with hints of barley malt, subtle yeast tones and mild hoppy bitterness.

14. Kolsch 4.8% ABV

From the recipe by Peter Josef Früh of the family brewery, this top-fermented specialty beer features the best ingredients and is brewed according to the German Purity Law. A favorite beer of Cologne, which became one of the city's original.

15. Rotational Beer: ask your server for details on what beer is on tap.

16. Stiegel Radler 2.0% ABV

Real grapefruit juice gives this deliciously refreshing Radler its natural, amber coloured cloudiness and pleasant tangy taste. The refreshingly fruity taste makes Stiegl-Radler Grapefruit a wonderful thirst quencher. 40% Stiegl Goldbräu (water, barley malt, hops, yeast), 60% multi fruit soda (with 2.5% natural grapefruit juice).

Beer Flights Chose 4 From Above \$12

Non-Alcoholic Beer

Clausthaler \$4.50

