

Hinterhof

GERMAN KITCHEN
and BEER GARDEN

MENU

- BRUNCH
- ✕ DINNER
- DRINKS
- DESSERT



APPETIZERS

German Soft Pretzel with Hot Beer Cheese Dip \$15

warm beer cheese with jalapeño and smokey tempeh, served in an iron skillet

German Soft Pretzel with mustard imported from Germany \$7.50

Salat Sampler (GF) \$12

all of Oma's salads on one plate: cucumber salad, carrot salad, potato salad, beet salad, greens, vinaigrette

Arugula Salad (GF) \$12

arugula, candied pecans, dried cranberries, poached pear, yoghurt maple dressing

Abendbrot \$14

assorted German breads and rolls, butter, aged and soft vegan cheeses

Obatzda Beer Cheese Platter \$22

housemade Bavarian beer cheese, handmade vegan cheeses served with an assortment of German breads and salads

Potato Pancakes (GF) \$9

a German classic served with applesauce and sour cream

Tagessuppe - Soup of the Day (GF) \$6

Appetizer of the Day \$8

CLASSIC GERMAN DISHES

Wienerschnitzel \$18

housemade seasoned seitan cutlet, breaded and fried golden brown, mashed potatoes, red cabbage

Jägerschnitzel \$20

our housemade seasoned seitan cutlet, served with creamy mushroom sauce, spätzle (housemade fresh noodles) and red cabbage

Bratwurst \$16.50

housemade vegan bratwurst in traditional German style, mashed potatoes, sauerkraut, served with curry ketchup and German mustard. GF option available with two Beyond Brats add \$5

Hungarian Goulash with Langos Bread \$18

vegan version of this classic stew - vegan beef, potatoes, carrots and parsnips in savory paprika sauce, served with Hungarian fried bread

Currywurst \$16.50

a Berlin original, housemade vegan bratwurst with spicy curry sauce and fries

Bratlinge (GF) \$16.50

fritter made from carrot, quinoa, apple, leek, ginger and sunflower seeds, formed and fried golden brown, side of mashed potatoes, red cabbage.

Käsespätzle \$17

oven baked housemade fresh noodle dumplings, nut cream sauce, topped with cheese, smokey tempeh, grilled onions, served with tomato salad

Sausage Sampler Skillet \$17

1 housemade vegan Bratwurst, 1 Beyond Meat Brat, sauerkraut, mashed potatoes, served in iron skillet. GF option: choose 2 Beyond Brats add \$3

For the Kinder \$8.50

kid's size of the above with your choice of side, for ages 10 and under only

IMBISS - GERMAN STREET FOOD

The Reuben \$16

vegan corned beef, melted Swiss, sauerkraut and Russian dressing on toasted German rye. Served with curly fries

Brat in Brot \$16

Beyond Meat Bratwurst in a pretzel bun, topped with sauerkraut. Served with curly fries

Schnitzel Sliders \$16

2 of our housemade mini Wienerschnitzels, lingon berry mayo, crispy fried shallots, served on salted pretzel knot roll. Served with curly fries.

Jägerburger \$16

vegan patty, melted provolone, topped with our creamy Jägerschnitzel mushroom sauce and fried shallots on a pretzel knot roll. Served with curly fries.

MAKE IT A COMBO: ADD A SMALL APPLE STRUDEL FOR \$4 TO ANY OF THE IMBISS FOODS!

SIDES

Fries (GF) \$5

Curly Fries \$7

Sauerkraut (GF) \$4

Red Cabbage (GF) \$4

Mashed Potatoes (GF) \$4

German Bread Basket w/butter \$6

Salad (GF) \$5

choice of carrot, cucumber, beet, tomato or potato salad