

# BRATS

## ...kettel soups...

Matzo ball soup .....5.50  
Soup of the day.....6.50

## ...take me to the garden...

### POTATO SALAD

not your dad's  
Hudon Valley potatoes  
5.5

### RED CABBAGE SLAW

pineapple, creamy cumin dressing  
5.5

### ZESTY TOFU

tomato, cous cous, lemon zest  
6.5

### XT-VIRGIN MACARONI

celery, olive oil mayo  
5.5

### GREEK OLIVE SALAD

feta, chickpeas, red onions  
6.5

## ...beverages...

Fizzy Lizzy Spritzers .....2.50  
Tangerine, Apple, Cranberry

Sparkling Water – Saratoga  
sm. 1.75/lg 2.50

Coffee.....1.95

### Ice Tea

Mint & honey, black tea.....2.50

Tea – Mighty Leaf.....2.00

Earl Grey, English Breakfast  
Bombay Chai

Lipton Tea.....1.50  
black, chamomille

Starbucks espresso shoot.....2.00

Red Bull..... 2.75

X-Presso Monster.....2.50

## DOGS & WIENERS

## CLASSIC SAUSAGES

(with liebstockel sauerkraut on a soft bun)  
add sauce/substitute sauce \$ 1.00

### BEEF WIENER

Attention - this is an excellent one!  
horseradish mustard  
8.0

### 3 DOG QUICKIES

beef sausage bites  
pineapple-cola ketchup  
9.5

### BRATWURST

pork sausage studded with Swiss cheese  
candied apple mustard  
8.0

### GERMAN SAUSAGE

sausage sliced into pieces with tomato sauce  
dusted with house curry blend  
8.0

### SWEET ITALIAN SAUSAGE

extra juicy sweet sausage with fennel seeds  
firestarter mustard  
8.5

## DESIGNER SAUSAGES

### CHICKEN DOG

Hungarian paprika, coriander  
maple mustard  
9.5

### DRAGON WIENER

pig sausage with red kimchee  
spicy Sriracha mustard  
8.5

### WESTY SEAFOOD DOG

made with sustainable West coast shrimp  
old bay virgin mayo  
14.5

### ERSATZ DOG

no animal products whatsoever  
beans, oregano, chili flakes  
smoked onion chutney  
8.5

### EAST - WEST

not a sausage  
Chinese style pork belly & liverwurst spread  
blue-tooth mustard  
11.5

## GOURMET SAUSAGES

### CANARD SAUCISSON

duck sausage with a layer of pate  
red wine mustard  
19.5

### JAPANESE DOG

made with Takaushi beef, house-pickle  
burnt onion-ketchup  
25.5

## ...dog sides...

### PICKLE

house crafted  
1.75

### SWEET & SOUR VEGGIES

jalapeno-honey brine  
3.75

## ...snack time...

### LANDJÄGER

a peppery hard sausage  
fig mustard  
6.5

### GIANT PRETZEL

served with two mustards  
9.5 (enough for two)

### SPINACH & TOFU DIP

horseradish, brown rice chips  
6

### AMIGO DIP & CHIPS

salami dip, capers, pickles  
blue corn chips  
6

## ...milkshakes...

6.50

VANILLA malted bacon confetti

CHOCOLATE choco chips

PB&J honey popcorn

MATCHA TEA raspberry flakes

VOLCANO tobacco infused shake  
(sorry kids not for you)

MILKAHOLIC made with sheep,  
goat, cow milk, honey and chocolate swirl

## ...house-made cakes...

### CHEESE CAKE

chocolate cookie crumb.....5.00

### TRES LECHES

Raul's Mood Cake.....3.50

### CHOCO & COFFEE BAR

Colombian espresso.....3.50

**BEER**

<b>Sly Fox Pilsner, PA</b>	7.00
<b>Heinnieweisse, NY</b>	6.50
<b>South Hampton IPA</b>	5.50
<b>Back In Black, San Fran</b>	6.50
<b>Brooklyn Pale Ale, NY</b>	7.50

**WINE**

<b>Riesling, Germany</b>	8.00
<b>Pinot Grigio, Italy</b>	7.50
<b>Sauvignon Blanc, Chile</b>	6.50
<b>Grüner Veltliner, Aus.</b>	9.00
<b>Chardonnay, California</b>	9.50
<b>Pinot Noir, California</b>	10.00
<b>Chianti, Italy</b>	9.00
<b>Merlot, California</b>	8.50
<b>Cabernet Sauv., Chile</b>	8.00
<b>Zinfandel, Lake County</b>	9.00

**SAKE/GRAPPA/PORT**

<b>Horin Junmai Daiginjo</b>	17.00
Hyogo, Japan 250ml ( sparkling)	
<b>Momakawa Junmai Ginjo</b>	7.00
<b>Jokigen Junmai Ginjo</b>	10.00
<b>Yoshinogawa Echigo Junmai</b>	9.00
<b>Yoshinogawa Gensen Karakuchi</b>	8.00
<b>Il Poggio 80° Grappa, Italy</b>	13.00
<b>Croft Ruby Port, Portugal</b>	10.00