

# BROTZEIT

SINGLE - 8 | CHOICE OF THREE - 22  
w/ *grilled breads + house accompaniments*  
(may contain tree nuts)

## CHEESE (V)

### Honey Bee

goat's milk gouda | holland

### Barber's 1833

reserve cheddar | united kingdom

### Humbolt fog

soft "surface ripened" goats milk | california

### Hornbacher

raw cow's milk, aged alpine | wasen, switzerland

## MEAT

### Beef salami

uncured beef salami | schaller & weber

### Smoked Coppa

smoked cured pork | schaller & weber

### Kippered Salmon + Quark

house cured + smoked

### Pickled Herring

ACME smoked fish co. | brooklyn

# KLEIN

**Bread Basket (V)** 5.00  
a selection of sliced breads w/choice of sea salt cultured butter OR stiglmeier crackling fat

**Fritten + Sossen (V)** 7.00  
fries w/ curry ketchup, mayo, ketchup, harissa aioli

**Brezel (V)** 7.00  
(2) w/ beer cheese + mustard

**Haus Salat (V, WF w/o bread)** 7.00  
local lettuces, cucumbers, radishes, w/ red wine vinaigrette

add *grilled chicken (WF)* +5.00

add *3 falafel (VG)* +5.00

add *avocado (V, WF)* +3.50

add *market fish\* (WF)* mp

(WF)

**Soup of the Day** Cup 5.00/ Bowl 7.00

# SWEETS

**Mandelhörnchen (WF)** almond cookie dipped in chocolate 3

**Lemon Bar** | shortbread, tart lemon custard 3.75

**Cream Puff** | puff pastry filled w/ vanilla whipped cream 3.75

**Coconut Macaroon** | shaved coconut, dark chocolate 1.75

**Rotating Seasonal Dessert** (ask us about today's special)

# COCKTAILS

## Glühwein

traditional holiday spiced "glow wine"  
served hot w/ christian brothers brandy

**Irish Coffee** 14.00

jameson, baileys, house espresso,  
vanilla syrup topped w/ house made  
whipped cream

**Apple Of My Eye** 15.00

maker's mark, grand marnier,  
apple syrup + lemon juice

**Sage + Fig Mule** 15.00

tito's, sage, fig simple syrup, lemon  
juice + ginger beer

**Tis The Season Rita** 15.00

lunazul blanco, cointreau, white  
cranberry, lime juice + simple syrup

**Spiked Egg Nog** 13.00

eggnog + christian brothers brandy,  
nutmeg

**Boozy Winter Limeade** 14.00

beefeater, lime juice, cranberry syrup +  
club soda

**Maple Old Fashioned** 15.00

four roses single barrel, maple syrup,  
angostura bitters, orange bitters, fresh  
grated cinnamon + orange peel

**Gugi Manhattan** 15.00

knob creek rye, carpano antica sweet  
vermouth, cherry + angostura bitters,  
cherry

# CAFE SPECIALS

**Apple Chaidier** 5.00/5.50

*House Apple cinnamon syrup, chai, milk,  
topped with cinnamon + caramel drizzle*

**Sweet Zen Matcha Latte** 5.00/5.50

*Honey, Vanilla, matcha, milk*

**Pumpkin Pie Latte\*** 5.50/6.00

*Pumpkin pie sauce, cinnamon syrup, espresso,  
milk, topped w/ cinnamon*

**Pumpkin Chai Latte\*** 5.50/6.00

*pumpkin pie sauce, chai, milk topped w/ cinnamon*

# COFFEE, TEA, ETC

**Espresso** 3.25

**Americano** 3.75

**Cortado (4 oz)** 3.75

**Cappuccino (8 oz | 12 oz)** 4/4.5

**Latte** 4.5/5

**Mocha Latte** 5.25/6.25

**Loose Leaf Tea** 3.25

\*ask about our flavors

**Chai Tea Latte** 4.75/5.75

**Matcha Latte** 4.75/5.75

**Hot Chocolate** 4.25/5.25

**Iced Vietnamese Latte** 6.00

w/ sweetened condensed milk

(V) Vegetarian (VG) Vegan (WF) Wheat Free

Please alert our staff to any food allergies before ordering

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

# BROTZEIT