

FRIDAY AND SATURDAY
APRIL 10-11



FOOD MENU

AVAILABLE IN THE
NASCHMARKT Marketplace,
 Davies Center 120

Dining and bar areas open at 6:30 PM. Please share your table with others. When you have finished, please participate in another activity so others may be served. **Dining service ends at 11:30 PM. Dessert and bar service continue until 12:30 AM.**

NUDELN UND MEHR Open 6:30 pm - 11:30 pm

Kaesepaetzle mit Kielbasa \$9.50
 German Cheese Spätzle with Smoked Sausage
Contains: Gluten, Dairy, Eggs

Vegetarian Kaesepaetzle \$7.50
 German Cheese Spätzle
Contains: Gluten, Dairy, Eggs

Flammkuchen \$11.50
 Creme Fraiche, Bacon Lardon, Caramelized Onion, Chive
Contains: Gluten, Dairy

Vegetarian Flammkuchen \$10.50
 Creme Fraiche, Wild Mushrooms, Caramelized Onion, Chive
Contains: Gluten, Dairy

ÖSTERREICH FAVORITEN Open 6:30 pm - 11:30 pm

Doner Kebab \$11.50
 Beef & Lamb, Lettuce, Tomato, Onion, Garlic Aioli
Contains: Gluten, Soy

Pommes Frites \$6.50
 Skin-On Fried Potatoes

Falafel Wrap \$7.50
 Sides available- Lettuce, Tomato, Onion, Garlic Aioli
Contains: Gluten, Soy

Brettljause \$14.50
 Meat and Cheese Board
Contains: Gluten, Dairy

NASCHMARKT DELI Open 6:30 pm - 11:30 pm

Traditional Bratwurst \$6.50
 Sauerkraut on a Pretzel Bun
Contains: Gluten, Dairy, Soy

Wurstel \$4.50
 Vienna Style Hot Dog on a Bun
Contains: Gluten, Dairy, Soy

Bavarian Pretzel \$6.50
 Served with Beer Cheese or Mustard
Contains: Gluten, Dairy, Soy

Schnitzel Semmel \$12.50
 Pork Schnitzel on a Kaiser Bun with Lettuce, Onion, Pickles and Mustard
Contains: Gluten, Dairy, Soy, Eggs

Beer Battered Onion Rings \$7.50
Contains: Dairy, Wheat

Cheese Curds \$8.50
Contains: Dairy, Wheat, Eggs

SACHER CAFÈ Open 6:30 pm - 12:30 am

Specialty Tortes \$8.50	Käsekuchen \$9.00
By the slice	Cheesecake by the slice

Gluten Free Cake Slice \$8.50	Add A la Mode to your dessert of choice \$2.00
<i>Contains: Milk, eggs, soy. May contain tree nuts and peanuts.</i>	*Vanilla flavor <i>Contains: Milk</i>

All Tortes & Cheesecakes contain: Milk, Eggs, Wheat, Gluten, Soy. Check individual labels for additional allergens.

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DRINK MENU

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SIGNATURE COCKTAIL

Aprikosen-Weinschorle **\$7.00**
 Sparkling Riesling, Apricot nectar, lemon juice, honey, finished with an orange slice

BEER

	Bottle
NEW GLARUS WI	
Spotted Cow	\$6.50
Belgian Red	\$6.50
Back 40 Bock	\$6.50
LEINENKUGEL'S WI	
Original, Lager	\$6.50
Honey Weiss	\$6.50
BUSCH LIGHT MISSOURI	
Busch Light	\$5.00
STELLA ARTOIS BELGIUM	
Stella Artois Liberté , Non-Alcoholic	\$6.00
OTHER	
Mixed Drinks (Single)	\$5.50
Mixed Drinks (Double)	\$7.50
Long Island Iced Tea	\$8.50
Alcoholic Seltzers	\$7.00
Bottled Soda	\$4.00
Bottled Water	\$2.50
Coffee	\$2.00

WINES

	Glass	Bottle
Sparkling Riesling, Dr. Loosen	\$7.50	\$35.00
<small>WHITE GERMANY</small>		
<small>Exuberant green floral perfume, melon and peach abound on this profoundly aromatic sparkler. It is delicate in mousse with soft, persistent bubbles and deeply penetrating flavors of stone fruit and tangerine.</small>		
Pinot Gris, Villa Wolf	\$6.50	\$30.00
<small>WHITE GERMANY</small>		
<small>It has an enticing citrus and pear aroma, complimented by a touch of dusty minerality. The wine is creamy and smooth, featuring nutty notes, generous spiced pear, white peach, and a well-balanced, mouthwatering acidity.</small>		
White Riesling, Wollersheim	\$6.50	\$30.00
<small>WHITE PRAIRIE DU SAC WI</small>		
<small>Semi-sweet fragrant white, accented by floral aromas of jasmine and flavors of wild honeysuckle and apricots.</small>		
Pinot Noir, Villa Wolf	\$6.50	\$30.00
<small>RED GERMANY</small>		
<small>Warm and medium-bodied, with a firm acid structure. It's bright black-cherry fruit is juicy, ripe, and forward, with a spicy mid-palate and lingering finish.</small>		
Dornfelder, Villa Wolf	\$6.50	\$30.00
<small>RED GERMANY</small>		
<small>Made in a medium-sweet, fruit-forward style, it's lightly floral aroma and plush flavors of plums and cherries are well balanced by velvety tannins.</small>		