

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. **Bar service ends at 12:30 am.**

NUDELN UND MEHR

Open 6:30 pm -
 12:30 am

Kaespaeztle mit Kielbasa
 German Cheese Spätzle with
 Smoked Sausage

\$9.50

Contains: Gluten, Dairy, Eggs

Vegetarian Kaespaeztle
 German Cheese Spätzle

\$7.50

Contains: Gluten, Dairy, Eggs

Flammkuchen
 Creme Fraiche, Bacon Lardon,
 Caramelized Onion, Chive

\$11.50

Contains: Gluten, Dairy

Vegetarian Flammkuchen
 Creme Fraiche, Wild Mushrooms,
 Caramelized Onion, Chive

\$10.50

Contains: Gluten, Dairy

NASCHMARKT DELI

Open 6:30 pm -
 12:30 am

Schnitzel Semmel
 Pork Schnitzel on a Kaiser Bun with
 Lettuce, Onion, Pickles and Mustard

\$12.50

Contains: Gluten, Dairy, Soy, Eggs

Beer Battered Onion Rings

\$7.50

Contains: Dairy, Wheat

Cheese Curds

\$8.50

Contains: Dairy, Wheat, Eggs

CAFÈ DRECHSLER

Open 6:30 pm -
 12:30 am

Traditional Bratwurst
 Sauerkraut on a Pretzel Bun

\$6.50

Contains: Gluten, Dairy, Soy

Wurstel
 Vienna Style Hot Dog on a Bun

\$4.50

Contains: Gluten, Dairy, Soy

Bavarian Pretzel
 Served with Beer
 Cheese or Mustard

\$6.50

Contains: Gluten, Dairy, Soy

Brettljause
 Meat and Cheese Board

\$14.50

Contains: Gluten, Dairy

ÖSTERREICH FAVORITEN

Open 6:30 pm -
 12:30 am

Doner Kebab
 Beef & Lamb, Lettuce, Tomato,
 Onion, Garlic Aioli

\$11.50

Contains: Gluten, Soy

Pommes Frites
 Skin-On Fried Potatoes

\$6.50

Falafel Wrap

\$7.50

Sides available- Lettuce,
 Tomato, Onion, Garlic Aioli

Contains: Gluten, Soy

SACHER CAFÈ

Open 6:30 pm -
 12:30 am

Specialty Tortes \$8.50
 By the slice

Gluten Free Cake \$8.50
 By the slice

Käsekuchen \$9.00
 Cheesecake by the slice

**Add A la Mode to
 your dessert of
 choice** **Vanilla flavor

*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

Aprokosen-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
WHITE GERMANY 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.		
Pinot Gris, Villa Wolf	\$6.50	\$30.00
WHITE GERMANY 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.		
White Riesling, Wollersheim	\$6.50	\$30.00
WHITE PRAIRIE DU SAC WI Semi-sweet fragrant white, accented by floral aromas of jasmine and flavors of wild honeysuckle and apricots.		
Pinot Noir, Villa Wolf	\$6.50	\$30.00
RED GERMANY 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.		
Dornfelder, Villa Wolf	\$6.50	\$30.00
RED GERMANY 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.		