



# Bierstube German Pub

## *Appetizers*

- Jalapeno Poppers** **\$6.99**  
Spicy Jalapenos are breaded and stuffed with cream cheese then fried. Served with a side of ranch dressing
- Sliders Plate** **\$6.99**  
Our mini burgers are served with fresh tomato, sliced onions, lettuce and french fries.  
Add cheese \$.50 Add bacon \$.50
- Nachos Grande** **\$9.95**  
Refried beans, salsa & tortilla chips topped with cheese, guacamole, sour cream and jalapeno peppers.
- Warm Pretzel** **\$2.50**  
Traditional Bavarian, oven baked pretzel, topped with sea salt and served with spicy mustard. An Oktoberfest favorite!
- Chicken Strips** **\$6.99**  
Lightly breaded chicken tenderloin served with a side of BBQ sauce, or ranch dressing, and french fries.
- Beer Battered Onion Rings** **\$5.99**  
Thick cut, beer-battered onion rings, with the Phoenix Club's own dipping sauce.
- Phoenix Wings** **\$9.99**  
One pound of wings and drums with an awesome spicy sauce! Served with blue cheese dressing and crisp celery.

## *Soup & Salads*

- Soup du Jour** **Cup \$3.95 Bowl \$4.95**  
Ask your server about our homemade soup of the day.
- Hungarian Goulash** **Cup \$4.95 Bowl \$5.95**  
Tender pieces of steak stewed in beef bullion and seasoned with fresh herbs.
- The Loreley Caesar Salad** **\$6.95**  
We toss our crisp romaine with creamy Caesar dressing, parmesan cheese and crunchy garlic croutons.  
Anchovies are available by request.  
**With Grilled Chicken Breast \$8.95** **With Seared Rare Ahi \$11.95** **With Grilled Shrimp \$11.95**
- The PC Cobb Salad** **\$11.95**  
Traditional tossed Cobb made with mixed greens, turkey breast, bacon, tomato, chopped egg, avocado and blue cheese crumbles.
- Chef Salad** **\$11.95**  
Slices of beef, turkey, ham, cheese, fresh avocado, eggs and tomato served with crisp salad greens

## *Burgers & Sandwiches*

<b>The PC Cheeseburger</b>	<b>\$7.99</b>
We top our flame broiled to order chuck patty with your choice of cheddar, swiss, blue or American cheese.	
<b>Old West Burger</b>	<b>\$8.99</b>
Smoked bacon, real cheddar cheese, sliced onions and BBQ sauce, top this flame-broiled chuck patty.	
<b>Old Fashioned Steak Sandwich</b>	<b>\$10.99</b>
We flame broil this tender and juicy New York Steak, top it with grilled onions and serve it open face on grilled sourdough bread.	
<b>The Phoenix Club</b>	<b>\$8.49</b>
Traditional toasted three-decker sandwich with sliced turkey, bacon, lettuce, tomato and mayonnaise.	
<b>Grilled Chicken Sandwich</b>	<b>\$8.49</b>
We grill our lean chicken breast and top it with smoked bacon. Then we add sliced tomato, onion and crisp lettuce, served on a blue cheese dressing spread bun.	
<b>Garden Vegetable Burger</b>	<b>\$7.95</b>
Grilled meatless patty placed on a toasted bun. Served with lettuce, tomatoes, pickles and onions, along with a side of fries.	
<b>Fish and Chips</b>	<b>\$7.95</b>
New England Cod dipped in our beer batter and flash fried. Served with French fries and tartar sauce.	
<b>French Dip</b>	<b>\$7.95</b>
Oven roasted Prim Rib sauteed with mushrooms, swiss cheese and au jus. Served with french fries.	
<b>Phoenix Reuben Sandwich</b>	<b>\$9.25</b>
Your choice of grilled knackwurst or lean corned beef topped with sauerkraut and swiss cheese, served on Toasted rye bread.	

\*Add sandwiches served with your choice of french fries or potato salad.

## *German Specialties*

<b>Strassburger Wurstsalat</b>	<b>\$9.95</b>
Sliced Leberkäse (veal loaf) and cheese hand tossed with pickles, onions, and tomatoes. Served with fried potatoes.	
<b>Bismarck Herring</b>	<b>\$10.50</b>
A German tradition. Pickled Bismarck Herring served on a bed of crisp salad greens. May be served on roll by request. Served with fried potatoes.	
<b>Verschiedene Belegte Brote</b>	<b>\$10.95</b>
A sandwich platter with a variety of the finest German meats and cheese accompanied by rye bread. Served with potato salad.	
<b>Steak Tartar</b>	<b>\$11.95</b>
We fresh grind our USDA Choice sirloin with fresh seasonings and served with raw egg, onions, capers, anchovies and fresh bread.	
<b>Reibekuchen mit Apfelmus</b>	<b>\$7.95</b>
A Phoenix Club favorite. Authentic potato pancakes with our homemade applesauce.	
<b>Schweineschnitzel</b>	<b>\$14.95</b>
World famous Schweineschnitzel (breaded pork cutlet) is a favorite among our guests. Served with German fried potatoes and fresh vegetables.	
<b>Auswahl von:</b>	<b>\$8.95</b>
<b>Bratwurst, Knackwurst, Polish oder Wiener Würstchen mit Sauerkraut oder Rotkraut, Bratkartoffeln oder Kartoffelsalat</b>	
Choice of Bratwurst, Knackwurst, Polish Sausage or Pair of Wieners with sauerkraut or red cabbage, fried potatoes or potato salad.	
<b>Gebratener Leberkäse mit Röstzwiebel</b>	<b>\$9.95</b>
Grilled veal loaf with fried onions and fried potatoes (with egg \$1.25 extra).	
<b>Schwäbische Käsespätzle mit Schinken</b>	<b>\$10.95</b>
Homemade Swabian noodles with ham, cheese and potato salad.	
<b>Kasseler Rippchen</b>	<b>\$12.95</b>
Smoked pork loin with sauerkraut, served with fried or mashed potatoes.	
<b>Hähnchenbrust a la Dijon</b>	<b>\$12.50</b>
Grilled chicken breast atop Spätzle covered with a Dijon mustard cream sauce.	
<b>Bierstube Phoenix Combo</b>	<b>\$15.95</b>
Kassler & Bratwurst. Served with Phoenix Club sauerkraut and mashed potatoes.	

## *Side Orders*

<b>Kartoffelsalat, Bratkartoffeln, Pommes Frites, Sauerkraut, Rotkraut, oder Spätzle</b>	<b>\$2.50</b>
Potato Salad, Fried Potatoes, French Fries, Sauerkraut, Red Cabbage, or Spätzle	
<b>Bratwurst, Wiener Würstchen, Polish Sausage, or Knackwurst</b>	<b>\$5.50</b>
<b>Freshly Baked Pretzel</b>	<b>\$2.50</b>

## *Deserts*

<b>Homemade Carrot Cake</b>	<b>\$6.95</b>
Deliciously moist layers of Carrot Cake topped with our special cream cheese icing.	
<b>Cheese Cake</b>	<b>\$6.95</b>
The classic New York Cheese Cake, topped with raspberry sauce, finished off with powdered sugar.	
<b>Apple Strudel</b>	<b>\$5.95</b>
A homemade classic! Warm apple baked in an explosion of sugar and cinnamon, rolled in fresh pastry with a flaky cinnamon crust. Served with vanilla sauce, whipped cream, and raspberry sauce.	
<b>Black Forest Cake</b>	<b>\$5.95</b>
Our delicious homemade chocolate layered cake with cherry filing, cherry liqueur. Topped with whipped cream and shaved chocolate.	
<b>Tiramisu</b>	<b>\$7.95</b>
Our homemade coffee flavored lady finger cake soaked in Amaretto, and made with Italian custard and Marscapone cheese. Topped with cocoa.	
<b>Vanilla Ice Cream</b>	<b>\$4.95</b>
<b>Rainbow Sherbet</b>	<b>\$4.95</b>

## *German Spirits*

### **Jägermeister**

**\$6.00**

Made from over 50 herbs, roots and spices. Sweet, strong and bold.

### **Bismarck**

**\$6.00**

This Dooppelkorn is smooth with an edge of spice.

### **Bärenjäger**

**\$6.00**

Germany's finest honey-sweetened liqueur.

### **Der Lachs Goldwasser**

**\$6.00**

The pre-eminent goldwasser, except no substitutes. This is a special blend of 25 herbs, spices and 22K gold flakes.

### **Himbeergeist**

**\$6.00**

Exquisitely crafted wild raspberry brandy from Germany's Black Forest. Smooth, elegant and tasteful.

### **Williams Birne**

**\$6.00**

The Pear eau di vie is one of the most delicate and elegant of the fruit brandies. Made only with William's pears from the Black Forest.

### **Underberg**

**\$4.00**

Europe's finest digestive bitter. Distilled from 43 selected aromatic herbs.

### **Verpooten**

**\$6.00**

The sweet, rich and decadent egg liqueur is perfect over ice cream or as a cordial.

### **Apfelkorn**

**\$6.00**

Rated 95 points. Schönauer is Germany's most recognized distiller. Pale gold in color with rich apple aromas. The finish is smooth and clean.

### **Navip Slivovitz**

**\$6.00**

Aged in Oak casks for 8 years, this plum brandy is sound and round with a beautiful gold color. Navip is the Daimler of Slivovitz's.

### **Obstler**

**\$6.00**

Made from select Black Forest apples and pears, this fruit brandy is made by Germany's prized distiller, Kammer Kirsch.

### **Dujardin**

**\$6.00**

Golden mahogany in color, this mellow and silky smooth Brandy is one of the finest from Germany.

### **Kirschwasser**

**\$6.00**

Exquisitely crafted from the Black Forest cherries. Overflowing with fruit and aroma. Smooth and elegant.

### **Killepitsch**

**\$6.00**

Over 90 herbs, fruits, berries and spices make this the finest German herbal liqueur. Smooth and pronounced taste.

### **Gilka Kaiser Kümmel**

**\$6.00**

The finest Kümmel (caraway seed liqueur). Sweet, Smooth and a spicy finish with hints of cumin and fennel.

### **Asbach Uralt**

**\$6.00**

After a long process of multiple distillation, it matures at Least 4 to 5 times longer than the legally prescribed 6 months in small casks of Limousin oak.

## *Premium Cocktails*

### **WASHINGTON APPLE**

Maker's Mark, DeKuyper Sour Apple Pucker  
Schnapps and cranberry juice \$8.00

### **ABSOLUT BLUE MARTINI**

Absolut Vodka, DeKuyper Blue Curacao  
and a twist of lemon \$7.00

### **LEMON DROP**

Absolut Citron in a sugar rim glass, De Kuyper  
Triple Sec and lemon juice \$7.00

### **THE ULTIMATE MARTINI**

Ketel One Vodka, and a splash of  
Dry Vermouth and a twist \$8.00

### **MANDRIN ORANGE COSMO**

Absolut Mandrin Vodka, Grand Marnier and a  
splash of cranberry juice \$8.00

### **RED HEADED SLUT**

Jägermeister, DeKuyper Peachtree Schnapps  
and cranberry juice \$7.00

### **THE APPLETINI**

DeKuyper Sour Apple Pucker Schnapps and  
Absolute Vodka \$7.00

### **TIJUANA ICED TEA**

Patron Tequila, Rum, Vodka, DeKuyper  
Triple Sec, sweet & sour and a splash of  
Coke \$8.00

### **SURFER ON ACID**

Jägermeister, Cruzan Coconut Rum and  
pineapple juice \$7.00

# Wine List

## *Champagne/Sparkling Wine*

	GLASS	BOTTLE
Champagne, Moët & Chandon, White Star”, France .....		68.00
<i>Rated “86” by the Wine Spectator Magazine</i>		
Brut, Gloria Ferrer, Sonoma County 375ml .....		18.00

## *White Varietals*

White Zinfandel, Beringer, California	5.00	18.00
Riesling, Chateau St. Michelle, Columbia Valley	7.00	24.00
<i>Rated “86” by the Wine Spectator Magazine</i>		
Pinot Grigio, Francis Coppola, “Bianco”, California .....		22.00
Fumé Blanc, Chateau St. Jean, Sonoma County .....	7.00	24.00
<i>Rated “89” by the Wine Spectator Magazine</i>		

## *Chardonnay*

Tunnel of Elms, California .....	5.00	18.00
Beringer III Century, California .....		22.00
Wild Horse, Central Coast. ....		34.00

## *Pinot Noir*

Red Truck, California .....	6.50	24.00
Greg Norman, Santa Barbara County .....	8.00	27.00

## *Merlot*

Tunnel of Elms by Beringer, California .....	5.00	18.00
Wente Vineyards, “Sandstone”, Arroyo Seco. ....	8.00	27.00
Charles Krug, Napa Valley .....		44.00
Beringer III Century, California .....		22.00

## *Cabernet Sauvignon*

Tunnel of Elms, California .....	5.00	18.00
Beringer III Century, California. ....		22.00
Rodney Strong, Sonoma County .....	8.00	27.00

<i>Phoenix Club House Wine</i>	
<b>SOUTHERN POINT, CALIFORNIA</b>	
<b>CHARDONNAY * CABERNET SAUVIGNON * MERLOT</b>	
<b>GLASS 4.50</b>	<b>BOTTLE 16.00</b>

## *Wines of Germany*

Liebfraumilch, Moselgoldkellerei, Rheinhessen. . . . .	6.00	18.00
Zeller Schwarze Katz, Moselgoldkellerei, Mosel-Saar-Ruwer. . . . .	6.00	18.00
Kröver Nacktarsch, Moselgoldkellerei, Mosel-Saar-Ruwer. . . . .	6.00	18.00
Piesporter Michelsberg, Riesling Spätlese, Josef Friederich, Mosel. . . .	6.00	18.00
Oppenheimer Herrenberg Riesling Auslese, Rheinhessen . . . . .	6.00	18.00

## *Draft Beers*

### **IMPORTED DRAFT BEERS:**

Small (.3L)	\$4.50
Medium (.4L)	\$5.00
Large (.5L)	\$5.50
Pitcher	\$14.50

### **DOMESTIC DRAFT BEERS:**

Small (.3L)	\$3.75
Large (.5L)	\$4.75
Pitcher	\$12.25

### **Bitburger**

We proudly offer Bitburger as our house beer! Light, yet full-bodied with a popular, dry-finished, hoppy taste.

### **Köstritzer**

Germany's most popular black beer. Made with barley malts, this beer has a distinctive delicate aroma and extraordinary color. Well rounded mild hop flavor with a light and sparkling finish. Based on the Pilsner style.

### **König Pilsner**

A light bodied beer with a beautiful, creamy head. Crisp and refreshing, it has a sweet, pale malt aroma with hints of honey and a light, hoppy finish.

### **Franziskaner**

Franziskaner Hefeweizen is noted for its agreeable level of carbonation and its natural cloudiness. Brewed from wheat malt, barley malt, hops and top-fermenting yeast according to a time honored Bavarian recipe.

### **Erdinger Weissbier**

Erdinger is still barrel-fermented in the traditional way, taking three to four weeks to mature. A wheat beer for those who love outstanding and unforgettable flavor.

### **Spaten Premium Lager**

In 1894 Spaten became the first brewery in Munich to produce this brand of light lager. Golden in color with a well-balanced hop finish.

*We also offer Budweiser and Bud Light on draft when available.*

## *Imported Bottled Beers*

Bitburger	\$5.00	Weltenburger Helle (Light)	\$6.00
Becks	\$5.00	Franziskaner	\$6.00
Weltenberger Dunkel (Dark)	\$6.00	Spaten Optimator	\$6.00
Erdinger	\$6.00	Guinness	\$5.00
		Corona	\$5.00

*Domestic Bottled Beers*

Budweiser	\$4.00	Bud Light	\$4.00
Coors Light	\$4.00	Michelob	\$4.00
Michelob Ultra	\$4.00	Miller Genuine Draft	\$4.00
Miller Lite	\$4.00		

*Non-Alcoholic Beers*

Sharps	\$3.00	Bitburger Drive	\$3.00
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*Beverages/Soft Drinks*

Soft Drinks, Juice, Iced Tea, Milk, Bottled Water, Coffee, Hot Tea . . . . .	\$2.00
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