

# ALPS VILLAGE

## appetizers

- JUST SAUSAGES 19**  
two sausages Nuremberg and Smoked Bratwurst, on the side house made curry ketchup
- OKTOBERFEST PRETZEL 15**  
served with kajmak (house-made cheese spread)
- SOFT PRETZEL one 8 two 15**  
fresh-baked pretzel with kajmak (house-made cheese spread)
- CHEESE FONDUE 16 add sausage 9**  
swiss cheese, served with bread ripped potatoes, veggies
- CEVAPCICI 21 add ajvar vegetable spread 2**  
a traditional balkan house-made beef skinless sausages, served on pita bread with kajmak
- ONION RINGS 13**  
served with ranch dressing
- URNEBES 12**  
spicy cheese spread served with pita bread
- AJVAR 12**  
vegan vegetable spread served with vegan pita bread
- SHRIMP SCAMPI 18**  
jumbo shrimp sautéed in olive oil with wine, chopped tomatoes, garlic and herbs, toasted bread

## salads

*add to any salad:  
grilled chicken breast 8,  
grilled shrimp 9,  
german sausage 10,  
avocado 2,  
European sheep's feta 4*

- ALPS KRAUT SALAD 17**  
unpasteurized and uncooked house-made sauerkraut, canola oil, black pepper
- GARDEN SALAD 13**  
romaine lettuce, chopped tomatoes, and shredded carrots. served with a choice of dressing: blue cheese, ranch, balsamic or red wine vinaigrette
- GERMAN CUCUMBER SALAD 16**  
cucumbers, onions, dill, fresh lemon juice and parsley in yogurt dressing topped with chopped tomatoes
- SHOPSKA MEDITERRANEAN SALAD 18**  
chopped tomatoes, cucumbers, onions, fresh peppers, European sheep's feta cheese with white balsamic vinaigrette
- CAESAR SALAD 16**  
romaine lettuce topped with croutons and parmesan cheese with Caesar dressing
- ORGANIC QUINOA ARUGULA SALAD 18**  
organic quinoa, organic arugula, red onions, chopped tomatoes, kalamata olives and parmesan cheese with balsamic vinaigrette
- ALPS COLE SLAW 15**  
freshly shredded green cabbage in white balsamic vinaigrette
- CHOPPED SALAD 19**  
romaine lettuce, spinach, kale, avocado, bacon, red onions, kalamata olives with red wine vinaigrette
- BEET SALAD 18**  
a bed of organic arugula topped with pickled beets, red onions, European sheep's feta cheese, and walnuts with balsamic vinaigrette
- GREEK SALAD 18**  
romaine lettuce, cucumbers, fresh peppers, chopped tomatoes, red onions, European sheep's feta cheese and kalamata olives with red wine vinaigrette
- DALMATIAN OCTOPUS SALAD 25**  
organic arugula, marinated octopus tentacles, chopped tomatoes, red onions, garlic, parsley, olive oil, carpers, fresh lemon juice

## starters

- GARLIC BREAD 8**
- SOUP OF THE DAY cup 8 bowl 12**  
ask server for availability
- CHICKEN CABBAGE SOUP cup 8 bowl 12**  
fresh green cabbage, celery, carrots, onions, and chicken in a tomato based stock
- GOULASH SOUP cup 9 bowl 15**  
chunks of beef and potatoes in traditional goulash sauce
- SIDE GARDEN SALAD 8**  
romaine lettuce, chopped tomatoes, and shredded carrots. served with a choice of dressing: ranch, blue cheese, balsamic or red wine vinaigrette
- SIDE GERMAN CUCUMBER SALAD 8**  
cucumbers, onions, dill, and parsley in yogurt dressing topped with chopped tomatoes
- SIDE MEDITERRANEAN OLIVES 8**  
mixed green and black olives marinated in olive oil
- SIDE ALPS COLE SLAW 8**  
freshly shredded green cabbage in white balsamic vinaigrette

## sides

- MASHED POTATOES 8**  
fresh daily made from scratch
- RIPPED POTATOES 8**  
baked potatoes, hand ripped and fried to perfection
- SPÄTZLE 8**  
house-made shaped pasta with hint of nutmeg and white pepper
- SEASONAL VEGGIES 8**
- ADDITIONAL SAUCES: JÄGER, GLUTEN FREE CAPER, GLUTEN FREE SPICY GIPSY OR CRANBERRY 4**

## TRY SAMPLES OF OUR BEST SELLERS

- ADD STARTER TO MEAL SAMPLER 6**  
A Choice of a Soft Pretzel, Garden or German Cucumber Salad or Chicken Cabbage Soup
- MEAL SAMPLER 46**  
all served on one plate a stuffed cabbage roll, a Nuremberg or Smoked Bratwurst and a choice of Wienerschnitzel (pork, chicken+1 or veal +8)

## beverage

- SOFT DRINK, COFFEE, TEA 4**  
pepsi, diet pepsi, dr. pepper, siera mist, lemonade, unsweet black tea, raspberry sweet tea, tonic
- JUCES, MILK (NO REFILL) 5**  
orange, cranberry, apple, pineapple
- GINGER BEER 6**
- ENERGY DRINK 6**
- SOBE WATER YUMBERRY POMEGRANATE 5**  
flavored vitamin enhanced water drink zero calories
- SPRING WATER LARGE 7**
- SPARKLING WATER LARGE 7**

Add to any dish a side of traditional **GERMAN SWEET RED CABBAGE \$7** or **HOUSE-MADE ALPS SAUERKRAUT \$5**

## alps specialties



**MAMA MILKA'S GOULASH 27**  
traditional all beef stew served over a choice of mashed potatoes, spätzle or buttered linguini

**MAMA MILKA'S STUFFED CABBAGE ROLLS Full 28 Half 21**  
ground beef and rice rolls wrapped in house-made alps kraut leaves with a rich paprika sauce. served with mashed potatoes. you may substitute with spätzle

**CHICKEN PAPRIKASH 26**  
a stew made of boneless legs, thighs, and fresh peppers in a rich paprika sauce. served with spätzle. you may substitute mashed potatoes or buttered linguini

**GRILLED SAUSAGE PLATTER 26**  
a Nuremberg sausage and a smoked bratwurst. served with house-made cooked alps kraut, ripped potatoes, on the side home-made curry ketchup

**ALPS SKEWER chicken 29 shrimp 33**  
a choice of protein, skewered and grilled to perfection. served with shopska salad, ripped potatoes, and tzatziki sauce

**SPICY LAMB MERGUEZ SAUSAGES 27**  
pork free sausages served with ripped potatoes, cooked kraut

**BEEF SHISH KEBOB 39**  
marinated bite size pieces of filet mignon and veggies on a skewer. served with tzatziki and your choice spätzle, mashed or ripped potatoes

**ALPS PORK CHOP 29**  
grilled pork chop served with mashed potatoes and alps kraut

**ALPS KASPATEN 23**  
baked spätzle and caramelized onions in a melted cheese sauce, topped with crispy fried onions  
add mushrooms \$2, add bacon \$2

**JÄGER SPÄTZLE 22**  
baked spätzle in rich mushroom brown gravy, topped with melted mozzarella cheese  
add mushrooms \$2, add bacon \$2, add crispy fried onions \$3

**QUINOA W/VEGGIES 20**  
fresh garlic sautéed with seasonal veggies and quinoa  
vegan or vegetarian option

## European pizzas *Gluten free add 3*



**CHEESE 17**  
tomato sauce, shredded mozzarella

**PEPPERONI 18**  
tomato sauce, shredded mozzarella, pepperoni

**MARGHERITA 18**  
tomato sauce, fresh and shredded mozzarella, tomatoes, fresh basil

**MEDITERRANEAN 20**  
tomato sauce, mozzarella, kalamata olives, red onions, European sheep's feta cheese, topped with fresh chopped organic spinach

**ALPS 22**  
alfredo sauce, shredded mozzarella, bacon, caramelized onions, chopped walnuts, organic arugula, balsamic glaze

**IDYLLWILD MEAT 20**  
tomato sauce, shredded mozzarella, cevapcici sausage, pepperoni

**VEGETARIAN 20**  
tomato sauce, shredded mozzarella, fresh peppers, onions, mushrooms, tomatoes

**PESTO CHICKEN PIZZA 21**  
pesto sauce, chicken, fresh tomatoes, fresh basil

**BBQ CHICKEN 21**  
bbq sauce, shredded mozzarella, chicken, bacon, onions

**BRATWURST 21**  
tomato sauce, shredded mozzarella, bratwurst sausages, onion

**BALKAN PIZZA 27**  
cheese pizza topped with cevapcici, topped fresh onion, kajmak and dried oregano flakes

## schnitzels

*Gluten free add 4*



**WIENERSCHNITZEL pork 26 chicken 27 veal 31**  
breaded and fried cutlets served with lemon wedges and your choice of mashed potato or spätzle  
add sweet and sour cranberry sauce \$4

**JÄGERSCHNITZEL pork 29 chicken 30 veal 34**  
Wienerschnitzel topped with 6oz of rich mushroom brown gravy, served with a choice of mashed potatoes or spätzle  
additional Jäger sauce \$4

**SCHNITZEL A LA HOLSTEIN pork 30 chicken 31 veal 35**  
Wienerschnitzel topped with two fried sunny side up eggs, and lemon caper sauce. served with a choice mashed potatoes or spätzle

**VEGAN SCHNITZEL 26**  
a breaded and fried portobello mushroom. served with ripped potatoes

**VEGETARIAN SCHNITZEL 26**  
a breaded and fried eggplant, served with your choice of spätzle  
mashed or ripped potatoes

**ALPS SCHNITZEL pork 30 chicken 31 veal 35**  
Wienerschnitzel topped with roasted fresh peppers and onion in creamy cheese sauce served with mashed potatoes

**JÄGER LINGUINI pork 28 chicken 29 veal 33**  
linguini in a rich mushroom brown gravy topped with Wienerschnitzel (available non breaded cutlet)

**SPICY GYPSY SCHNITZEL pork 30 chicken 31 veal 35**  
Wienerschnitzel topped with lightly spiced sauce made from tomatoes, onions and fresh peppers, served with mashed potatoes

**SKINNY SCHNITZEL Pork 26 Chicken 27**  
non-breaded cutlet served with lemon wedges, and grilled veggies  
add additional schnitzel 9

## entrees



**AGLIO E OLIO 20**  
linguini, olive oil, fresh garlic, fresh parsley, parmesan cheese  
add grilled chicken, pork or shrimp 6

**BOLOGNESE 25**  
linguini, topped with a rich ground beef tomato sauce

**VEGAN BOLOGNESE 26**  
linguini, vegan ground meat crumbles in rich tomato sauce

**LINGUINI ALFREDO 24**  
linguini and mushrooms in a creamy parmesan sauce  
add grilled chicken, pork or shrimp 6

**GARLIC SHRIMP LINGUINI 28**  
linguini, jumbo shrimp, and chopped tomatoes, in a creamy lemon-garlic, basil sauce

**EGGPLANT PARM 28**  
linguini in rich marinara sauce topped with breaded eggplant and palm and mozzarella cheese, sub with chicken add 2

**FISH & CHIPS 24**  
house made German beer battered cod, served with ripped potatoes and tartar sauce

**LAMB CHOPS 37**  
center cut lamb chops, grilled and seasoned with our European seasoning, served with mashed potatoes  
add mint jelly \$1 or add tzatziki sauce \$3

**ALPS CHEESEBURGER 18**  
7oz house made all beef patty on a brioche bun, muenster cheese, house sauce, lettuce and sliced tomatoes  
add avocado \$2, bacon \$2,  
substitute potatoes with garden salad \$3

**VEGAN BURGER 18**  
an Impossible™ vegan patty on a vegan bun with vegan cheese, grilled onions, sliced tomatoes, organic arugula, balsamic glaze, and Sriracha Aioli. served with house-made cooked alps kraut and ripped potatoes  
substitute potatoes with garden salad \$3

**JALOPEÑO EGG BURGER 19**  
7 oz. all beef patty on brioche bun with jalapeños, muenster cheese, lettuce, sliced tomato, Sriracha Aioli, and a fried sunny side up egg  
add avocado \$2, bacon \$2,  
substitute potatoes with garden salad \$3

*Warning: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. No substitution please.  
We reserve the right to include 18-20% gratuity on parties of 6 or more. We reserve the right to refuse service to anyone.  
Additional sides are extra*