

ALPS VILLAGE

appetizers



BAVARIAN SOURDOUGH PRETZEL 10
served with house made whole grain mustard dipping sauce

OKTOBERFEST PRETZEL 16
served with kajmak (house-made cheese spread)

URNEBES VG 13
house-made spicy cheese spread served with pita bread

AJVAR V 13
vegan vegetable spread served with vegan pita bread

ONION RINGS VG 13
served with house sauce

JUST SAUSAGES GF 20
two sausages Nuremberg and Smoked Bratwurst, on the side house made curry ketchup

CHEESE FONDUE VG 19 add German sausage 10
swiss cheese served with bread, ripped potatoes, veggies

CEVAPCICI 29 Add ajvar vegetable spread 3 Gluten Free 4
a traditional balkan house-made skinless beef sausages, served on freshly made lepina (house-made pita bread) with kajmak and fresh onions on the side

SHRIMP SCAMPI 25
jumbo shrimp sautéed in olive oil with wine, chopped tomatoes, garlic and herbs, toasted bread



starters

GARLIC BREAD 8

LEPINA one 5 two 9
freshly baked, house-made traditional Balkan bread

CHICKEN CABBAGE SOUP GF cup 8 oz 9 bowl 12 oz 14
fresh green cabbage, celery, carrots, onions, and chicken in a tomato based stock

GOULASH SOUP cup 8 oz 10 bowl 12 oz 17
chunks of beef and potatoes in traditional goulash sauce

SIDE GARDEN SALAD OR CAESAR SALAD 9
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 10
cucumbers, onions, dill and parsley in yogurt dressing topped with chopped tomatoes

SIDE ALPS COLE SLAW 9
freshly shredded green cabbage in white balsamic vinaigrette

SIDE OF SHOPSKA MEDITERRANEAN SALAD 12
chopped tomatoes, cucumbers, onions, fresh peppers, European sheep's feta cheese with white balsamic vinaigrette

SIDE ALPS KRAUT SALAD 9
unpasteurized and uncooked house-made sauerkraut, canola oil, black pepper

SPICY SWEET PEA SOUP Cup 8 oz 9 Bowl 12 oz 14
sweet pea, sweet potatoes, onions, celery, and chicken in tomato and bone based stock

salads

[add to any salad:](#)

grilled chicken breast 10,

*grilled shrimp 10,
german sausage 10,
baked wild salmon 16,
European sheep's feta 5*



GARDEN SALAD 17
romaine lettuce, chopped tomatoes, and shredded carrots, served with a choice of dressing: blue cheese, ranch, balsamic or red wine vinaigrette

ALPS COLE SLAW 18
freshly shredded green cabbage in white balsamic vinaigrette

ALPS KRAUT SALAD 20
unpasteurized and uncooked house-made sauerkraut, canola oil, black pepper

CAESAR SALAD 18
romaine lettuce topped with croutons parmesan cheese and Caesar dressing

GERMAN CUCUMBER SALAD 20
cucumbers, onions, dill, fresh lemon juice and parsley in a yogurt dressing topped with chopped tomatoes

SHOPSKA MEDITERRANEAN SALAD 21
chopped tomatoes, cucumbers, onions, fresh peppers, European sheep's feta cheese with white balsamic vinaigrette

ORGANIC QUINOA ARUGULA SALAD 20
organic quinoa, organic arugula, red onions, chopped tomatoes, kalamata olives and parmesan cheese with balsamic vinaigrette

BEET SALAD 20
a bed of organic arugula topped with pickled beets, red onions, European sheep's feta cheese, and walnuts with balsamic vinaigrette

GREEK SALAD 20
romaine lettuce, cucumbers, fresh peppers, chopped tomatoes, red onions, European sheep's feta cheese and kalamata olives with red wine vinaigrette

DALMATIAN OCTOPUS SALAD 29
organic arugula, marinated octopus tentacles, chopped tomatoes, red onions, garlic, parsley, olive oil, capers, fresh lemon juice

sides



MASHED POTATOES 9
fresh, made daily from scratch

RIPPED POTATOES 9
baked potatoes, hand ripped and fried to perfection

SPÄTZLE 9 Gluten Free 3
house-made shaped pasta with hint of nutmeg and white pepper

SEASONAL VEGGIES 11
ask server for varieties

COOKED RED CABBAGE 9

COOKED SAUERKRAUT 7

**ADDITIONAL SAUCES: JÄGER, GLUTEN FREE
CAPER, GLUTEN FREE SPICY GIPSY, ALPS OR
CRANBERRY 5**

TRY SAMPLES OF OUR BEST SELLERS



MEAL SAMPLER (1-2 PERSON SHARING) 59
served on one plate a stuffed cabbage roll, a Nuremberg or Smoked Bratwurst and a choice of Wienerschnitzel (pork, chicken +2 or veal +5)

FAMILY SAMPLER (3-4 PERSON SHARING) 119
served on one plate two stuffed cabbage rolls, Nuremberg & Smoked Bratwurst and a choice of two Wienerschnitzel's (pork, chicken +2 or veal +5)

BALKAN MIX MEAT PLATTER (4-6 PERSON SHARING) 189
lamb chops, chicken skewer, beef shish kebob, raznjici pork skewer, veal medalion, cevapcici served with lepina bread, grilled vegetables and your choice of two side dishes (mashed potaoes, speatzle or ripped potatoes)

alps specialties



MAMA MILKA'S GOULASH 34
traditional all beef stew served over a choice of mashed potatoes, spätzle or linguini

MAMA MILKA'S STUFFED CABBAGE ROLLS Full 38 Half 28
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 31
a stew made of boneless legs, thighs, and fresh peppers in a rich paprika sauce. served with spätzle. you may substitute mashed potatoes or linguini

GRILLED SAUSAGE PLATTER GF 32
a Nuremberg sausage and a smoked bratwurst. served with house-made cooked alps kraut, ripped potatoes, on the side home-made curry ketchup

BRATWURST SANDWICH 25
sausage and alps kraut served on a bun roll, side of homemade German curry ketchup and ripped potatoes

ALPS SKEWER GF chicken 33 shrimp 38
a choice of protein, skewered and grilled to perfection. served with shopska salad, ripped potatoes

BEEF SHISH KEBOB GF 49
marinated bite size pieces of filet mignon and veggies on a skewer. served your choice mashed or ripped potatoes

PLJESKAVICA 29 gluten free lettuce wrapped 4
add side of urnebes 4 add ajvar 3
traditional balkan ground meat patty grilled to perfection, topped with kajmak, served with freshly made lepina bread, ripped potatoes

ALPS PORK CHOP GF 33
pork chop marinated in European seasoning and grilled to perfection, served with mashed potatoes and alps kraut
add apple sauce 3

ALPS KASPATEN VG 28 add mushrooms 3 add bacon 3
Gluten free 3
baked spätzle and caramelized onions in a melted cheese sauce, topped with crispy fried onions (grilled onions gluten free option)

JÄGER SPÄTZLE VG 27 add mushrooms 3 add bacon 3
add crispy fried onions 4
baked spätzle in rich mushroom brown gravy, topped with melted mozzarella cheese

PORK RAZNJICI NEW GF 34
marinated bite-sized pieces of pork tenderloin and vegetables on a skewer. It's served with your choice of spätzle, mashed potatoes, or ripped potatoes.

VEAL MEDALIONS GF 49
grilled organic veal cutlet, topped with a rich mushroom gravy and served with seasonal vegetables.

European pizzas Gluten free add 3



CHEESE 21
tomato sauce, shredded mozzarella

PEPPERONI 23 add pickled jalapeños 2
tomato sauce, shredded mozzarella, pepperoni

MARGHERITA 22
tomato sauce, fresh and shredded mozzarella, tomatoes, fresh basil

ALPS 27
alfredo sauce, shredded mozzarella, bacon, caramelized onions, chopped walnuts, organic arugula, balsamic glaze

IDYLLWILD MEAT 26
tomato sauce, shredded mozzarella, cevapcici sausage, pepperoni

VEGETARIAN VG 24
tomato sauce, shredded mozzarella, fresh peppers, onions, mushrooms, tomatoes

PESTO CHICKEN PIZZA 26
pesto sauce, shredded mozzarella, chicken, fresh tomatoes, fresh basil

BBQ CHICKEN 26
bbq sauce, shredded mozzarella, chicken, bacon, onions

BRATWURST 27
tomato sauce, shredded mozzarella, bratwurst sausages, onion

BALKAN PIZZA 29
cheese pizza topped with cevapcici, fresh onion, kajmak and dried oregano flakes

schnitzels Gluten free add 4
Gluten free speatzle add 3



WIENERSCHNITZEL pork 32 chicken 33 veal 37
breaded and fried cutlets served with lemon wedges and your choice of mashed potato or spätzle
add sweet and sour cranberry sauce 5

JÄGERSCHNITZEL pork 34 chicken 35 veal 39
Wienerschnitzel topped with 6oz of rich mushroom brown gravy, served with a choice of mashed potatoes or spätzle

SCHNITZEL A LA HOLSTEIN pork 35 chicken 36 veal 40
Wienerschnitzel topped with two fried sunny side up eggs, and lemon caper sauce. served with a choice mashed potatoes or spätzle

VEGAN SCHNITZEL V 30
a breaded and fried portobello mushroom. served with ripped potatoes sub mushroom with eggplant

VEGETARIAN SCHNITZEL 30
a breaded and fried eggplant, served with your choice of spätzle mashed or ripped potatoes

ALPS SCHNITZEL pork 34 chicken 35 veal 39
Wienerschnitzel topped with roasted fresh peppers and onion in creamy cheese sauce served with mashed potatoes

JÄGER LINGUINI pork 34 chicken 35 veal 39
linguini in a rich mushroom brown gravy topped with Wienerschnitzel (available non breaded cutlet)

SPICY GYPSY SCHNITZEL pork 34 chicken 35 veal 39
Wienerschnitzel topped with lightly spiced sauce made from tomatoes, onions and fresh peppers, served with mashed potatoes

SKINNY SCHNITZEL KEVO Pork 30 Chicken 32
non-breaded cutlet served with lemon wedges, and grilled veggies
add additional schnitzel 10

FISH SCHNITZEL F 34
wild caught cod breaded and fried, side of tartar sauce and lemon wedge, served with your choice spätzle, mashed or ripped potatoes

OCTOPUS SCHNITZEL F 37
breaded and fried octopus tentacles, side of tartar sauce and lemon wedge, served with your choice spätzle, mashed or ripped potatoes

SCHNITZEL MILANESE pork 37 chicken 38 veal 42 fish 39
vegan or vegetarian 37
Wienerschnitzel served with a lemon flavored arugula tomato salad and shaved Parmesan cheese, topped with balsamic glaze

CAESAR SCHNITZEL Pork 37 Chicken 38 Veal 42 Fish 39
vegan or vegetarian 37
Wienerschnitzel served with Caesar salad, tomatoes

entrees



AGLIO E OLIO VG 23 add grilled chicken, pork or shrimp 10
linguini, olive oil, fresh garlic, fresh parsley, parmesan cheese

BOLOGNESE 29
linguini, topped with a rich ground beef tomato sauce

VEGAN BOLOGNESE V 29 add mushrooms 3
linguini, vegan ground meat crumbles in rich tomato sauce

LINGUINI ALFREDO VG 26 add grilled chicken, pork or shrimp 10
linguini and mushrooms in a creamy parmesan sauce

GARLIC SHRIMP LINGUINI 34
linguini, jumbo shrimp, and chopped tomatoes, in a creamy lemon-garlic, basil sauce

EGGPLANT PARM VG 33
linguini in a rich marinara sauce topped with breaded eggplant and mozzarella cheese, sub with chicken add 2

LAMB CHOPS GF 49
halal center cut lamb chops, grilled and seasoned with our European seasonings, served with mashed potatoes
add mint jelly 3

ALPS CHEESEBURGER 22
7oz house made all beef patty on a brioche bun, muenster cheese, house sauce, lettuce and sliced tomatoes
add bacon 3, substitute potatoes with garden salad 3

JALAPEÑO EGG BURGER 24
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 bacon 3, substitute potatoes with garden salad 3

QUINOA W/VEGGIES V VG 24
add grilled chicken, pork or shrimp 10
fresh garlic sautéed with seasonal veggies and quinoa, vegan or vegetarian

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 18-22% gratuity on parties of 6 or more. We reserve the right to refuse service to anyone.
Additional sides are extra