

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

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

starters

GARLIC BREAD 8

LEPINIA 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

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 Wiener schnitzel (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 Wiener schnitzel's (pork, chicken +2 or veal +5)

BALKAN MIX MEAT PLATTER (4-6 PERSON SHARING) 189

lamb chops, chicken skewer, beef shish kebab, raznjici pork skewer, veal medallion, cevapcici served with lepina bread, grilled vegetables and your choice of two side dishes (mashed potatoes, speätzle 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 urebes 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 speätzle 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 of 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 NEW Pork 30 Chicken 32

non-breaded cutlet served with lemon wedges, and grilled veggies
add additional schnitzel 10

FISH SCHNITZEL 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 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