

ALPS VILLAGE

appetizers

JUST SAUSAGES ^{GF} 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 8

fresh-baked pretzel with kajmak (house-made cheese spread)

BAVARIAN SOURDOUGH PRETZEL 10

served with house made whole grain mustard dipping sauce

CHEESE FONDUE ^{VG} 18 add sausage 9

swiss cheese served with bread, ripped potatoes, veggies

CEVAPCICI 26 add ajvar vegetable spread 2

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

ONION RINGS ^{VG} 13

served with ranch dressing

URNEBES ^{VG} 13

spicy cheese spread served with pita bread

AJVAR ^V 12

vegan vegetable spread served with vegan pita bread

SHRIMP SCAMPI 22

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,
smoked wild salmon 9,
avocado 2,
European sheep's feta 4

GARDEN SALAD 15

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

ALPS COLE SLAW 17

freshly shredded green cabbage in white balsamic vinaigrette

ALPS KRAUT SALAD 19

unpasteurized and uncooked house-made sauerkraut, canola oil, black pepper

CAESAR SALAD 17

romaine lettuce topped with croutons parmesan cheese and Caesar dressing

GERMAN CUCUMBER SALAD 19

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

SHOPSKA MEDITERRANEAN SALAD 20

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

ORGANIC QUINOA ARUGULA SALAD 19

organic quinoa, organic arugula, red onions, chopped tomatoes, kalamata olives and parmesan cheese with balsamic vinaigrette

BEET SALAD 19

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

GREEK SALAD 19

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

CHOPPED SALAD 20

romaine lettuce, spinach, kale, avocado, bacon, red onions, kalamata olives with red wine vinaigrette

DALMATIAN OCTOPUS SALAD 26

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

starters

GARLIC BREAD 8

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 16

chunks of beef and potatoes in traditional goulash sauce

SIDE GARDEN SALAD OR CESAR 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 MEDITERRANEAN OLIVES 9

mixed green and black olives marinated in olive oil

SIDE ALPS COLE SLAW 9

freshly shredded green cabbage in white balsamic vinaigrette

SIDE OF SHOPSKA MEDITERRANEAN SALAD 11

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

sides

MASHED POTATOES 9

fresh, made daily from scratch

RIPPED POTATOES 9

baked potatoes, hand ripped and fried to perfection

SPÄTZLE 9

house-made shaped pasta with hint of nutmeg and white pepper

SEASONAL VEGGIES 9

ADDITIONAL SAUCES: JÄGER, GLUTEN FREE CAPER, GLUTEN FREE SPICY GIPSY, ALPS OR CRANBERRY 4

TRY SAMPLES OF OUR BEST SELLERS

MEAL SAMPLER (1-2 PERSON SHARING) 54

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) 109

served on one plate two stuffed cabbage rolls, Nuremberg & Smoked Bratwurst and a choice of two Wienerschnitzel's (pork, chicken +2 or veal +5)

beverage

SOFT DRINK, COFFEE, TEA 4

pepsi, diet pepsi, dr. pepper, sierra mist, lemonade, unsweet black tea, raspberry sweet tea, tonic

JUICES, 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 9** or **HOUSE-MADE ALPS SAUERKRAUT 7**

alps specialties

MAMA MILKA'S GOULASH 30
traditional all beef stew served over a choice of mashed potatoes, spätzle or linguini

MAMA MILKA'S STUFFED CABBAGE ROLLS Full 32 Half 24
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 29
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 30
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 22
sausage and alps kraut served on a huge brioche roll, side of homemade German curry ketchup and fried potatoes

ALPS SKEWER GF chicken 32 shrimp 36
a choice of protein, skewered and grilled to perfection. served with shopska salad, ripped potatoes, and tzatziki sauce

SPICY LAMB MERGUEZ SAUSAGES GF 29
halal pork free sausages served with ripped potatoes, cooked kraut

BEEF SHISH KEBOB GF 44
marinated bite size pieces of filet mignon and veggies on a skewer. served with tzatziki and your choice spätzle (not GF), mashed or ripped potatoes

FILET MIGNON GF 44
6 oz filet mignon marinated in European seasoning, grilled to perfection and served with your choice mash potatoes, speatzle (not GF) or ripped potatoes

ALPS PORK CHOP GF 30
pork chop marinated in European seasoning and grilled to perfection, served with mashed potatoes and alps kraut
add apple sauce 3

ALPS KASPATEN VG 26
baked spätzle and caramelized onions in a melted cheese sauce, topped with crispy fried onions
add mushrooms 2, add bacon 2

JÄGER SPÄTZLE VG 25
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 V VG 22
fresh garlic sautéed with seasonal veggies and quinoa, vegan or vegetarian

European pizzas *Gluten free add 3*

CHEESE 18
tomato sauce, shredded mozzarella

PEPPERONI 20
tomato sauce, shredded mozzarella, pepperoni

MARGHERITA 19
tomato sauce, fresh and shredded mozzarella, tomatoes, fresh basil

MEDITERRANEAN 22
tomato sauce, mozzarella, kalamata olives, red onions, European sheep's feta cheese, topped with fresh chopped organic spinach

ALPS 23
alfredo sauce, shredded mozzarella, bacon, caramelized onions, chopped walnuts, organic arugula, balsamic glaze

IDYLLWILD MEAT 21
tomato sauce, shredded mozzarella, cevapcici sausage, pepperoni

VEGETARIAN VG 21
tomato sauce, shredded mozzarella, fresh peppers, onions, mushrooms, tomatoes

PESTO CHICKEN PIZZA 22
pesto sauce, chicken, fresh tomatoes, fresh basil

BBQ CHICKEN 22
bbq sauce, shredded mozzarella, chicken, bacon, onions

BRATWURST 22
tomato sauce, shredded mozzarella, bratwurst sausages, onion

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

schnitzels

*Gluten free add 4
Dairy free 2*

WIENERSCHNITZEL pork 30 chicken 31 veal 35
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 32 chicken 33 veal 37
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 33 chicken 34 veal 38
Wienerschnitzel topped with two fried sunny side up eggs, and lemon caper sauce. served with a choice mashed potatoes or spätzle

VEGAN SCHNITZEL V 28
a breaded and fried portobello mushroom. served with ripped potatoes

VEGETARIAN SCHNITZEL 28
a breaded and fried eggplant, served with your choice of spätzle
mashed or ripped potatoes

ALPS SCHNITZEL pork 32 chicken 33 veal 37
Wienerschnitzel topped with roasted fresh peppers and onion in creamy cheese sauce served with mashed potatoes

JÄGER LINGUINI pork 32 chicken 33 veal 37
linguini in a rich mushroom brown gravy topped with Wienerschnitzel (available non breaded cutlet)

SPICY GYPSY SCHNITZEL pork 32 chicken 33 veal 37
Wienerschnitzel topped with lightly spiced sauce made from tomatoes, onions and fresh peppers, served with mashed potatoes

SKINNY SCHNITZEL KETO Pork 28 Chicken 30
non-breaded cutlet served with lemon wedges, and grilled veggies
add additional schnitzel 9

FISH SCHNITZEL 30
wild caught cod breaded and fried, side of tartar sauce and lemon wedge, served with your choice spätzle, mashed or ripped potatoes

OCTOPUS SCHNITZEL 33
breaded and fried octopus tentacles, side of tartar sauce and lemon wedge, served with your choice spätzle, mashed or ripped potatoes

BBQ SCHNITZEL NEW Pork 33 Chicken 34 Veal 38
Wienerschnitzel topped with caramelized onion and BBQ sauce, served with a choice of mashed potatoes or spätzle

entrees

AGLIO E OLIO VG 22
linguini, olive oil, fresh garlic, fresh parsley, parmesan cheese
add grilled chicken, pork or shrimp 6

BOLOGNESE 28
linguini, topped with a rich ground beef tomato sauce

VEGAN BOLOGNESE V 27
linguini, vegan ground meat crumbles in rich tomato sauce

LINGUINI ALFREDO VG 26
linguini and mushrooms in a creamy parmesan sauce
add grilled chicken, pork or shrimp 6

GARLIC SHRIMP LINGUINI 31
linguini, jumbo shrimp, and chopped tomatoes, in a creamy lemon-garlic, basil sauce

EGGPLANT PARM VG 30
linguini in a rich marinara sauce topped with breaded eggplant and mozzarella cheese, sub with chicken add 2

LAMB CHOPS GF 40
halal center cut lamb chops, grilled and seasoned with our European seasonings, served with mashed potatoes
add mint jelly 2 or add tzatziki sauce 3

ALPS CHEESEBURGER 20
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

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