

ALPS VILLAGE

STARTERS

GARLIC BREAD \$7
slices of garlic french toast

CHICKEN CABBAGE SOUP
cup \$6 bowl \$9
fresh green cabbage,
celery, carrots, onions, and
chicken in a tomato based
stock

GOULASH SOUP
bowl \$12

chunks of beef and
potatoes in traditional
goulash sauce

CHILLED CUCUMBER
SOUP

ask server for availability
cup \$6 bowl \$9
cucumbers, garlic, shallots,
fresh lemon juice, greek
yogurt, fresh herbs

Side salads are offered only
per person
with an entrée
(not sharing the meals)

SIDE GARDEN SALAD \$5.5
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 \$6.5

cucumbers, onions, dill, and
parsley in yogurt dressing
topped with chopped
tomatoes

SIDE MEDITERRANEAN
OLIVES \$6.5

mixed green and black olives
marinated in olive oil

APPETIZERS

ALPS SAUSAGE PLATTER \$16.5
two sausages Nurnemberg and
Smoked Bratwurst, on the side
homemade curry ketchup

OCTOBERFEST PRETZEL \$13
served with Octoberfest mustard
and cheese spread

SOFT PRETZEL
ONE \$7 TWO \$13

served with kajmak (home-made
cheese spread)

CEVAPCICI \$17.5

house-made beef, skinless sausages, pita bread, ripped potatoes,
kajmak (homemade cheese spread)
add ajvar \$1

IRISH BRATWURST \$13.5

two skinless premium lean pure pork bratwurst with guinness beer

FRIED CALAMARI RINGS \$14.5

served with house-made tomato sauce

SHRIMP SCAMPI \$17

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

ALPS CHEESE FONDUE \$16

served with bread, ripped
potatoes, veggies
add a sausage \$7.5

ONION RINGS \$11

served with ranch dressing

ALPS SPECIALTY SALADS

**add to any salad chicken breast \$7, shrimp \$8, sausage \$8,
avocado \$2, European sheep's feta \$3.5 , bacon \$2, Alaskan wild caught salmon \$15**

ALPS KRAUT SALAD Small \$11 Large \$16

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

GARDEN SALAD Small \$9 Large \$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 Small \$10 Large \$15

cucumbers, onions, dill, and parsley in yogurt dressing topped
with chopped tomatoes

SHOPSKA MEDITERRANEAN SALAD

Small \$11 Large \$16

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

CAESAR SALAD Small \$10 Large \$14

romaine lettuce topped with croutons and parmesan cheese
with Caesar dressing

ORGANIC QUINOA ARUGULA SALAD \$16

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

ALPS COLE SLAW \$14

freshly shredded green cabbage in white balsamic vinaigrette

CHOPPED SALAD \$16

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

BEEF SALAD \$16

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

GREEK SALAD \$16

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

DALMATIAN OCTUPUS SALAD \$21.5

ask server for availability

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

TRY SAMPLES OF OUR BEST SELLERS

choose from these combinations

#'s 2, 3 and 4 \$39

#'s 1, 2, 3 and 4 \$44

#'s 1, 2, 3, 4 and 5 \$51

#1) A Choice of a Soft Pretzel, Garden Salad, or Chicken
Cabbage Soup

#2) A Stuffed Cabbage Roll with mashed potatoes

#3) A Nuremberg sausage or a Smoked Bratwurst with ripped
potatoes

#4) A choice of Wienerschnitzel (pork, chicken+\$1 or veal +\$8)
served with our house-made spaetzle, add Jäger sauce \$3.5

#5). A Choice of Dessert- see our dessert menu

SIDES DISHES

MASHED POTATOES \$6

RIPPED POTATOES

(fresh potatoes baked, hand ripped and fried to perfection) \$6

SPAETZLE \$7

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

GERMAN SWEET RED CABBAGE \$9

(red cabbage, apples, cranberries)

**COOKED ALPS KRAUT \$6, SEASONAL VEGGIES \$7, QUINOA \$7,
QUINOA WITH VEGGIES \$13**

Additional Sauces: Jäger, gluten free caper or cranberry \$3.5

BEVERAGES

fountain drinks \$4

(coke, diet coke, sprite, root beer or tonic)

ice tea/hot tea \$4

juice apple, cranberry or orange \$4.5 (no refills)

American coffee \$4, cappuccino \$5, espresso \$4

milk \$4, chocolate milk \$6, energy drink \$6

sparkling water bottle small \$4 large \$6

VG-vegetarian, V-vegan, GF- gluten free, a waiting time may occur

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.

ALPS SPECIALTIES

Add to any dish a side of traditional
GERMAN SWEET RED CABBAGE \$6.5 or HOUSE MADE ALPS SAUERKRAUT \$5.5
add to any plate homemade sauerkraut \$2 (no on stews or rolls)

MAMA MILKA'S GOULASH \$24

traditional all beef stew served over a choice of mashed potatoes, spätzle or buttered linguini

MAMA MILKA'S STUFFED CABBAGE ROLLS full \$24 half \$19

four 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 \$22

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 \$22.5 GF

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 GF chicken \$27 shrimp \$30.5

a choice of protein, skewered and grilled to perfection. served with shopska salad, ripped potatoes, and tzatziki sauce

BEEF SHISH KEBOB \$36.5 GF

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

ALPS KASPATEN \$21 VG

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

JÄGER SPÄTZLE \$20 VG

baked spätzle in rich mushroom brown gravy, topped with melted mozzarella cheese
add bacon \$2 add crispy fried onions \$2

EGGPLANT PLATTER \$20 GF VG V

perfectly grilled eggplant served with your choice of ripped potatoes or mashed potatoes

ENTRÉES

AGLIO E OLIO \$19

linguini, olive oil, garlic, parmesan cheese

BOLOGNESE \$21

linguini, topped with a rich ground beef tomato sauce

CHICKEN ALFREDO \$22.5

linguini, grilled chicken breast and mushrooms in a creamy parmesan sauce

GARLIC SHRIMP \$24

linguini, jumbo shrimp, and chopped tomatoes, in a creamy lemon-garlic, basil sauce

FISH & CHIPS \$19

house made German beer battered cod, served with ripped potatoes and tartar sauce
substitute potatoes with our European coleslaw \$3

WILD CAUGHT ALASKAN SALMON \$30 GF

baked filet, served with grilled veggies

LAMB CHOPS \$35.5 GF

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 \$16

7oz house made all beef patty on a brioche bun, with grilled onions, muenster cheese, house sauce, lettuce and sliced tomato, add avocado \$2, add bacon \$2
substitute potatoes with garden salad \$3

VEGAN BURGER \$17.5 V

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 alpskraut and ripped potatoes
substitute potatoes with garden salad \$3

JALAPENO EGG BURGER \$17.5

7 oz all beef patty on brioche bun with jalapeños, muenster cheese, lettuce, sliced tomato, Sriracha Aioli, and a fried sunny side up egg, substitute potatoes with garden salad \$3

SCHNITZELS

gluten-free schnitzels are available, add \$3.5

WIENERSCHNITZEL PORK \$22.5 CHICKEN \$23.5 VEAL \$27.5

breaded and fried cutlets served with lemon wedges and your choice of mashed potato or spätzle, add sweet and sour cranberry sauce \$3

JÄGERSCHNITZEL PORK \$25.5 CHICKEN \$26.5 VEAL \$30.5

Wienerschnitzel topped with 6oz of rich mushroom brown gravy, served with a choice of mashed potatoes or spätzle
additional Jäger sauce \$3.5

SCHNITZEL A LA HOLSTEIN PORK \$26.5 CHICKEN \$27.5 VEAL \$31.5

a Wienerschnitzel topped with two fried sunny side up eggs, and lemon caper sauce. served with a choice mashed potatoes or spätzle

VEGAN SCHNITZEL \$23 V

a breaded and fried portobello mushroom. served with ripped potatoes
substitute to quinoa w/veggies \$3

VEGETARIAN SCHNITZEL \$23 VG

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

BEEF CORDON BLEU \$26.5

ham, cheese, and bacon wrapped in a beef filet that is breaded and fried. served with mashed potatoes

JÄGER LINGUINI PORK \$25.5 CHICKEN \$26.5 VEAL \$30.5

linguini in a rich mushroom brown gravy topped with Wienerschnitzel (available non breaded cutlet)

SKINNY SCHNITZEL K PORK \$22 CHICKEN \$23

non-breaded cutlet served with lemon wedges, and grilled veggies

EUROPEAN PIZZAS

Gluten Free add \$3.5

CHEESE \$14.5

tomato sauce, shredded mozzarella

PEPPERONI \$15.5

tomato sauce, shredded mozzarella, pepperoni

MARGHERITA \$17.5 VG

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

MEDITERRANEAN \$17.5 VG

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

ALPS \$18.5

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

IDYLLWILD MEAT \$17.5

tomato sauce, shredded mozzarella, cevapcici sausage, pepperoni

VEGETARIAN \$17 VG

tomato sauce, shredded mozzarella, fresh peppers, onions, mushrooms, tomatoes

BBQ CHICKEN \$18.5

bbq sauce, shredded mozzarella, chicken, bacon, onions

BRATWURST \$18.5

tomato sauce, shredded mozzarella, bratwurst sausages, onions

CHOPPED SALAD PIZZA \$23.5

house-made pizza crust, mozzarella cheese, topped with chopped salad (see chopped salad ingredients)

Oktoberfest
every day