



SNACKS "5 MIN"



Special Marcona almonds with sea salt

7,20€

Peanuts with wasabi

Crispy pork crackling with paprika and chili

Beef Jerky "A.J." style

A selection of three various types of marinated olives

APPETIZERS "FORK & KNIFE"



Processed Camembert cheese, served with roasted bread (180g)

9,80€

Fried spicy Cheddar cheese with a crunchy toast

8,30€

Nachos with Cheddar cheese sauce and jalapeño

10,80€

SNACKS "HAND TO MOUTH"



Three types of roasted bread with garlic, caraway seeds and yoghurt sauce

5,50€

Mozzarella with smoked paprika in crispy coating

6,90€

Onion rings in Weihenstephaner beer batter

6,20€

Chicken fillet nuggets with Cayenne pepper

8,40€

Buffalo chicken wings in sweet chili glaze

7,60€

Deep-fried pork ears with Cayenne pepper

6,80€

Deep-fried calamari snack

8,80€

Cocktail shrimps in the shell, roasted with ginger, lime and coriander

9,80€

SALADS

Flamed Caesar salad vegetarian

10,40€

Flamed Caesar salad:

† with bacon

13,70€

† with pork ribs

13,70€

† with grilled chicken breast

13,70€

† with tiger prawns

14,40€

Warm duck leg confit salad with egg noodles, string beans, paprika, avocado and sesame sauce

14,80€

Beer place MENU

MEAT

Dry Aged beef burger with cheese, bacon, fresh vegetables and pickled cucumbers, served with French fried potatoes 16,40€

Hot and spicy burger with Dry Aged beef, Cheddar cheese, fresh vegetables, pickled cucumbers, jalapeño and home-made chili sauce, served with French fried potatoes 16,40€

Black burger with venison, lingonberries and smoked cheese, served with fries 18,90€

Pork ribs, served with grilled vegetables and oven-baked potatoes (500g):

† in GUINNESS glaze 19,60€

† in Riga Balsam glaze

† in garlic glaze

† in hot jalapeño glaze

Beef fillet steak, served with roasted potatoes, grilled vegetables, porcini sauce and Demi-Glace with peppercorns 29,90€

Chicken shashlik in herbs with grilled tomato, roasted potatoes, pickled onions, yogurt sauce and adjika 16,20€

FISH

TRENDY soft-shell crab burger with roasted avocado and mango, served with French fried sweet potatoes 24,70€

Grilled salmon steak with potato gnocchi in basil, spinach and chorizo oil 22,80€

SOUPS

Vegetarian gazpacho, served with garlic baguette 8,20€

Gazpacho with homemade cold smoked trout, served with garlic baguette 10,60€

Pungent lamb goulash soup with chili 12,90€

Half-meter of home-made sausage, served on wooden "planks" with potatoes roasted in sea salt, a selection of pickles, stewed cabbage, garlic baguette, green herbs and two kinds of sauces

† Pork garlic sausage

24,50€

† Lamb sausage

26,50€

TASTE LOCAL SPECIALTIES!

Authentically served canned stewed moose meat on a loaf of "brick" rye bread, served either cold or warm 11,70€

Salted herring tartare, accompanied by cottage cheese with fresh herbs, pickled onions and potatoes 10,80€

Fried Smiltene venison dumplings with porcini sauce, smoked cheese and hazelnuts 14,70€

VEGAN

Vegan Beyond burger with cheese, portobello mushroom, sun-dried tomato salsa and vegan mayonnaise, served with vegetable fries 16,80€



FOR TWO OR MORE

"Too Good Deal" – selection of warm meat appetizers, served with grilled vegetables, potato chips and Demi-glace sauce 46,00€

SAUCES

2,50€

Roasted garlic sauce

Guacamole

Home-made chili mayo

Cheddar cheese sauce

Adjika

Teriyaki sauce

Home-made mayonnaise

Home-made tomato sauce

Yoghurt sauce with fresh herbs and garlic

Red bilberry sauce

MASTERS
OF
BEER

SWEET

8,20€

Apple strudel with vanilla sauce, ice cream and berries macerated in wine

Smoked Pavlova with Mascarpone cream, pickled kumquats, strawberry sauce and chocolate

Ice cream with berries, mashed strawberries, caramel sauce and chocolate