



FOLLOW US

TWO MORE BEERS



### SNACKS "5 MIN"



7,20€

A mix of five types of spicy nuts

Colourful nuts

Special Marcona almonds with sea salt

Peanuts with wasabi

Five various vegetable chips

Vobla – dried Caspian roach

Beef Jerky "A.J." style

Dried fish and squid with crispy seaweed

Bits of crispy chicken skin

Deep-fried salmon skin chips

Real Parmesan chips

A selection of three various types of marinated olives



### APPETIZERS "FORK & KNIFE"



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

9,80€

Fried spicy cheddar cheese with a crunchy toast

8,30€

Coal-roasted potatoes with smoked trout, trout caviar and sour cream

9,80€

Quesadilla with chicken, tomatoes, cheese and guacamole sauce

14,90€

Beef tartare in "Two More Beers" style

13,70€

"Jameson`s Balls" – whisky-flamed strips of bull testicles in spicy tomato salsa

8,90€

Nachos with veal cheeks, cheese sauce and jalapeño

13,70€

Chorizo seasoned with chili pepper, served with roasted potatoes

10,20€

## Beer place MENU

### SALADS

Flamed vegetarian Caesar salad 10,40€

Flamed Caesar salad :	♦ with bacon	13,70€
	♦ with pork ribs	13,70€
	♦ with grilled chicken breast	13,70€
	♦ with veal cheek flakes	13,70€
	♦ with tiger prawns	14,40€

Warm duck leg confit salad with egg noodles, string beans, paprika, avocado and sesame sauce 14,80€

Leaf salad with marinated Baltic herring in horseradish sauce, potatoes, onions, gherkins and rye bread toasts 10,60€

### SOUPS

Sauerkraut soup with smoked pork shank and groats 8,50€

Pungent lamb goulash soup with chili 12,90€

Onion soup based on beef stock with porter, bovine tibia, and a puff pastry crust 9,50€

### FOR TWO OR MORE

Mixed appetizers platter with cheese and meat selection (500g) 27,00€

A selection of lightly salted, marinated, roasted, smoked fish and seafood (500 g) 29,00€

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

Pork shank with stewed cabbage, duck-fat roasted potatoes and wine sauce (1.5kg) 48,00€

Beef "Tri-tip" sirloin with grilled vegetables and Demi-glace sauce (1.5kg) 78,00€

### 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€

French fried sweet potatoes, served with home-made chili mayo 5,80€

Champignons stuffed with Devīnkalni smoked cheese 7,80€

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€

Crispy pork belly with chili 6,50€

Deep-fried Mediterranean sardines 7,80€

Cocktail shrimps in the shell, roasted with ginger, lime and coriander 9,80€

Traditional German Bretzel with butter 3,90€

Wholemeal bread loaf, served with beer butter 4,50€



### SAUCES

2,50€

Roasted garlic sauce

Apple-celery remoulade

Home-made chili mayo

Smoked trout sauce

Adjika

Cheddar cheese sauce

Tkemali plum sauce

Smoked apple sauce

Tartare sauce

Teriyaki sauce

Home-made mayonnaise

Home-made tomato sauce

Dor Blue sauce

Red bilberry sauce

Yoghurt sauce with fresh herbs and garlic

Hot sweet cherry A.J. style

Guacamole



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MEAT

DRY AGED beef burger with cheese, bacon, fresh vegetables, and pickles, served with fries	16,40€
Spicy DRY AGED beef burger with cheddar cheese, fresh vegetables, pickles, jalapeño, and home-made chili sauce, served with fries	16,40€
"THE BAFFLED DEER" – venison burger in a potato-hemp seed waffle with lingonberries and smoked cheese, served with fries	18,90€
Cruffin-BURGER with chicken liver, caramelized bacon, Latgale salad, roasted onions and blue cheese sauce, served with sweet potato fries	14,90€
Pork ribs, served with grilled vegetables and oven-baked potatoes (500 g):	<ul style="list-style-type: none"> <li>♦ in GUINNESS glaze 19,60€</li> <li>♦ in Riga Balsam glaze</li> <li>♦ in garlic glaze</li> <li>♦ in hot jalapeño glaze</li> </ul>
Ribeye steak with potato mash, porcini and Demi-Glace sauce (300g)	32,60€
Chicken tobacco with hummus and pickled aubergine	19,80€

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

		Order extra:
♦ Venison sausage	29,50€	+0,5 m 18,00€
♦ Lamb sausage	26,50€	+0,5 m 14,00€
♦ Pork garlic sausage	24,50€	+0,5 m 10,00€



PAIRING BEER



TASTE LOCAL SPECIALTIES!

Deep-fried grey pea balls with goat cheese, hemp, rye bread and smoked trout sauce	7,50€
Farmer-style blood sausage, served with red bilberry sauce, potato mash and wine-stewed onions	10,80€
Authentically served canned stewed moose meat on a loaf of "brick" rye bread, served either cold or warm	11,70€
Lamprey (1pcs) with horseradish cream (only in the season)	9,90€
Baltic sprats with lemon-cottage cheese doughnut and apple-celery remoulade	8,90€
Salted herring tartare, accompanied by cottage cheese with fresh herbs, pickled onions and potatoes	10,80€
Sauerkraut soup with smoked pork shank and groats	8,50€
Fried Smiltene venison dumplings with porcini sauce, smoked cheese and hazelnuts	14,70€
Layered rye bread dessert with chocolate, cranberry jam and whipped cream	8,20€

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€
Whole flounder fried in lemon butter, with wild rice, steamed broccoli, lemon butter and caper sauce	18,50€
Atlantic cod Fish&Chips with tartare sauce and butter-braised green peas	17,90€
PIL PIL prawns with garlic, chorizo, smoked bell pepper and parsley, served with a bread toast	23,50€
Pot with steamed mussels (800g), served with French fried potatoes, mayonnaise and roasted baguette:	28,00€
	<ul style="list-style-type: none"> <li>♦ in white wine with vegetables</li> <li>♦ with tomato, garlic and chili</li> <li>♦ with coconut milk, lemongrass and lime leaves</li> </ul>

VEGETARIAN

Stuffed portobello mushroom with beluga lentils, parmesan, hummus, sun-dried tomato pesto and basil sauce	13,80€
Vegan Beyond burger with cheese, portobello mushroom, sun-dried tomato salsa and vegan mayonnaise, served with vegetable fries	16,80€
Penne with mushrooms and spinach in creamy cheese sauce with truffel oil	13,80€

SWEET

Apple strudel with vanilla sauce, ice cream and berries macerated in wine	8,20€
Chocolate donut-burger with strawberries, mint, passion fruit and orange jelly, mango chutney, caramel sauce, and sesame seeds	
Pear poached in cherry beer with honeycomb ice cream and malt	
Layered rye bread dessert with chocolate, cranberry jam and whipped cream	
Beeramisu made with dark beer and chocolate, served with marinated kumquats	

BEER TASTING SET

3 glasses x 100ml	9,00€
5 glasses x 100ml	12,50€
5 glasses x 100ml + snacks	27,00€
5 glasses x 300ml + 5 course meal	55,00€