



FOLLOW US

TWO MORE BEERS



SNACKS "5 MIN"



A mix of five types of spicy nuts	5,50€
Special Marcona almonds with sea salt	5,50€
Peanuts with wasabi	5,50€
A selection of three various types of marinated olives	5,50€
Five various vegetable chips	5,50€
Real Parmesan chips	5,50€
Bits of crispy chicken skin	5,90€
Beef Jerky "A.J." style	5,90€
Deep-fried fish skin chips	5,50€
Vobla - whole dried fish	5,90€
Dried fish and squid with crispy seaweed	5,90€



APPETIZERS "FORK & KNIFE"



Processed Camembert cheese, served with roasted bread(180g)	10,00€
Fried spicy cheddar cheese with a crunchy toast	8,90€
Coal-roasted potatoes with smoked trout, trout caviar and sour cream	11,20€
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	10,80€
Nachos with veal cheeks, cheese sauce and jalapeño	13,70€

Beer place MENU

SALADS

Flamed Caesar salad / vegetarian	11,40€
Flamed Caesar salad:t	
♦ 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	15,80€
Leaf salad with marinated Baltic herring in horseradish sauce, potatoes, onions, gherkins and rye bread toasts	12,60€

SOUPS

Cold tomato soup Gazpacho with vegetables, olives and toasted ciabatta bread	9,80€
Cold tomato soup Gazpacho with smoked trout fillet, vegetables, olives and toasted ciabatta bread	11,90€
Pungent lamb goulash soup with chili	12,90€
Sauerkraut soup with smoked pork shank and groats	9,50€

FOR TWO OR MORE

Mixed appetizers platter with cheese and meat selection (500g)	27,00€
A selection of lightly salted, marinated, roasted and smoked fish and seafood (500g)	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	6,80€
Mozzarella with smoked paprika in crispy coating	7,40€
French fried sweet potatoes, served with home-made chili mayo	6,50€
Champignons stuffed with "Devinikalni" smoked cheese	7,80€
Onion rings in Weihenstephaner beer batter	7,20€
Chicken fillet nuggets with Cayenne pepper	8,40€
Buffalo chicken wings in sweet chili glaze	8,60€
Deep-fried pork ears with Cayenne pepper	6,80€
Crispy pork belly with chili	6,80€
Deep-fried Mediterranean sardines	8,80€
Traditional German Bretzel with butter	3,90€
Wholemeal bread loaf, served with beer butter	4,50€



SAUCES

Roasted garlic saucet	2,50€
Home-made chili mayo	
Adjika	
Tartare sauce	
Home-made mayonnaise	
Dor Blue sauce	
Yoghurt sauce with fresh herbs and garlic	
Guacamole	
Apple-celery remoulade	
Smoked trout sauce	
Cheddar cheese sauce	
Smoked apple sauce	
Teriyaki sauce	
Home-made tomato sauce	
Red bilberry sauce	
Hot sweet cherry A.J. style	



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MEAT

DRY AGED beef burger with cheese, bacon, fresh vegetables and pickles, served with fries	17,90€
Spicy DRY AGED beef burger with cheddar cheese, fresh vegetables, pickles, jalapeño, and home-made chili sauce, served with fries	17,90€
"THE BAFFLED DEER" – venison burger in a potato-hemp seed waffle with lingonberries and smoked cheese, served with potato fries	21,40€
CRUFFIN-burger with chicken liver, caramelized bacon, Latgale salad, shallots cooked in wine and blue cheese sauce, served with sweet potato fries	15,90€
Black Blood Sausage Burger with pickled onions and cucumbers, lingonberries and tartar sauce, served with sweet potato fries	16,90€
Pork ribs, served with grilled vegetables and oven-baked potatoes (500g):	22,80€
<ul style="list-style-type: none"> ↳ in GUINNESS glaze ↳ in Riga Balsam glaze ↳ in garlic glaze ↳ in hot jalapeño glaze 	
Ribeye steak with potato mash, root vegetables, porcini and Demi-Glace sauce (300g)	33,60€
Braised lamb leg in red wine sauce with bean stew, fennel and sun-dried tomatoes	24,50€
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 sauerkraut, garlic baguette, green herbs and two kinds of sauces

		Order extra:	
↳ Venison sausage	29,50€	+0,5 m	18,00€
↳ Bull meat 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	11,50€
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)	10,80€
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	9,50€
Fried Smiltene venison dumplings with porcini sauce, smoked cheese and hazelnuts	14,70€
Kurzeme's classic Sklandrausis served with blackcurrant sorbet, chocolate and whipped sour cream	7,50€

FISH

Tiger prawn CRUFFIN-burger with guacamole, grilled pineapple and bourbon sauce, served with sweet potato fries and vanilla mayo	18,90€
Grilled salmon steak with potato gnocchi in basil, spinach and chorizo oil	23,80€
Whole flounder fried in lemon butter, with wild rice, steamed broccoli, lemon butter and caper sauce	19,50€
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"> ↳ in white wine with vegetables ↳ with tomato, garlic and chili ↳ with coconut milk, lemongrass and lime leaves 	

VEGETARIAN

Stuffed portobello mushroom with beluga lentils, parmesan, hummus, sun-dried tomato pesto and basil sauce	14,80€
Vegan Beyond burger with cheese, portobello mushroom, sun-dried tomato salsa and vegan burger sauce, served with sweet potato fries	17,90€
Penne with mushrooms and spinach in creamy cheese sauce with truffel oil	13,80€



SWEET

Beeramisu made with dark beer and chocolate, served with marinated kumquats	8,50€
Apple strudel with vanilla sauce, ice cream and berries macerated in wine	
Pineapple carpaccio in Campari marinade served with raspberry sorbet and lime gel	