



SNACKS "5 MIN"



Special Marcona almonds with sea salt	5,50€
Peanuts with wasabi	
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€
Beef tartare in "Two More Beers" style	13,70€

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€
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€

SALADS

Flamed Caesar salad vegetarian	11,40€
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€
Dry Aged beef WRAPburger 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

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	22,80€
PIL PIL prawns with garlic, chorizo, smoked bell pepper and parsley, served with a bread toast	23,50€



SOUPS

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

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 sweet potato fries	16,80€
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FOR TWO OR MORE

"Too Good Deal" – selection of warm meat appetizers, served with grilled vegetables, potato chips and Demi-glaze sauce	46,00€
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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€
♦ Deer sausage	26,50€

SAUCES

Roasted garlic sauce	Guacamole	2,50€
Home-made chili mayo	Cheddar cheese sauce	
Adjika	Home-made tomato sauce	
Home-made mayonnaise	Red bilberry sauce	
Yoghurt sauce with fresh herbs and garlic		

SWEET

Apple strudel with vanilla sauce, ice cream and berries macerated in wine	8,20€
Smoked Pavlova with Mascarpone cream, pickled kumquats, strawberry sauce and chocolate	
Ice cream with berries, mashed strawberries, caramel sauce and chocolate	