



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 with parmesan and sea salt	5,90€
Beef Jerky "A.J." style	5,90€
Fried fish skin chips with wakame powder, lemon, and sea salt	5,50€
Vobla - whole dried fish	5,90€
Dried fish and squid with crispy seaweed	5,90€



APPETIZERS "FORK & KNIFE"



(LV) Salted herring tartare, accompanied by cottage cheese with fresh herbs, pickled onions and potatoes	10,80€
(LV) Lamprey (1pcs) with horseradish cream (only in the season)	10,80€
(LV) Farmer-style blood sausage, served with red bilberry sauce, potato mash and wine-stewed onions	11,50€
(LV) Authentically served canned stewed moose meat on a loaf of "brick" rye bread, served either cold or warm	11,70€
Processed Camembert cheese, served with roasted bread (180g)	10,80€
Fried spicy cheddar cheese with a crunchy toast	8,90€
Coal-roasted potatoes with smoked trout, trout caviar and sour cream	11,20€
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€
Quesadilla with chicken, tomatoes, cheese and guacamole sauce	14,90€

Beer place MENU

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 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€
(LV) Leaf salad with marinated Baltic herring in horseradish sauce, potatoes, onions, gherkins and rye bread toasts	12,60€

SOUPS

Creamy seafood "chowder"	13,50€
Pungent lamb goulash soup with chili	12,90€
(LV) 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€
Hot-smoked whole trout fillet, broccolini, yogurt sauce, wild rice with sun-dried tomatoes and spinach, lemon ghee butter with capers(1kg)	75,00€
"Too Good Deal" - selection of warm meat appetizers, served with grilled vegetables, potato chips and Demi-glace sauce	46,00€
(LV) Pork shank with stewed cabbage, duck-fat roasted potatoes and wine sauce (1.5kg)	48,00€
Beef "Tri-tip" sirloin served with Demi-glace sauce, grilled vegetables and oven-baked potatoes (1.5kg)	78,00€

SNACKS "HAND TO MOUTH"



(LV) Three types of roasted bread with garlic, caraway seeds and yoghurt sauce	6,80€
(LV) Deep-fried grey pea falafels with goat cheese, hemp, rye bread and smoked trout sauce	7,50€
(LV) Deep-fried pork ears with Cayenne pepper	6,80€
(LV) Crispy mini salaks with tartar sauce	7,00€
(LV) Baltic sprats with lemon-cottage cheese doughnut and apple-celery remoulade	8,90€
Mozzarella cheese sticks with smoked paprika in crispy coating with Red bilberry sauce	7,85€
French fried sweet potatoes, served with home-made chili mayo	6,50€
Champignons stuffed with "Deviņkalni" smoked cheese with yoghurt sauce	8,35€
Onion rings in Weihenstephaner beer batter with Cheddar cheese sauce	7,75€
Chicken fillet nuggets with Cayenne pepper with Hot sweet cherry A.J. Style	8,90€
Buffalo chicken wings in sweet chili glaze with Dor Blue sauce	8,60€
Devil's hot wings	8,60€
Crispy pork belly with chili with Smoked apple sauce	6,90€
Deep-fried Mediterranean sardines	8,80€
Traditional German Bretzel with beer butter	3,90€
Wholemeal bread loaf, served with beer butter	4,50€

SAUCES

Roasted garlic sauce	2,50€
Home-made chili mayo	
Adjika	
Tartare sauce	
Home-made mayonnaise	
Dor Blue sauce	
Yoghurt sauce with fresh herbs and garlic	
Guacamole salsa	
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	



FOLLOW US

TWO MORE BEERS



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€
- Pulled pork burger in brioche with Latgale salad, coleslaw, roasted onions, bourbon sauce served with sweet potato fries 17,50€
- ⓁV Pork ribs, served with grilled vegetables and oven-baked potatoes (500g): 22,80€
 - in GUINNESS glaze
 - in Riga Balsam glaze
 - in garlic glaze
 - in hot jalapeño glaze
- ⓁV Fried venison dumplings from Smiltene with porcini sauce, smoked cheese and hazelnuts 14,70€
- 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€

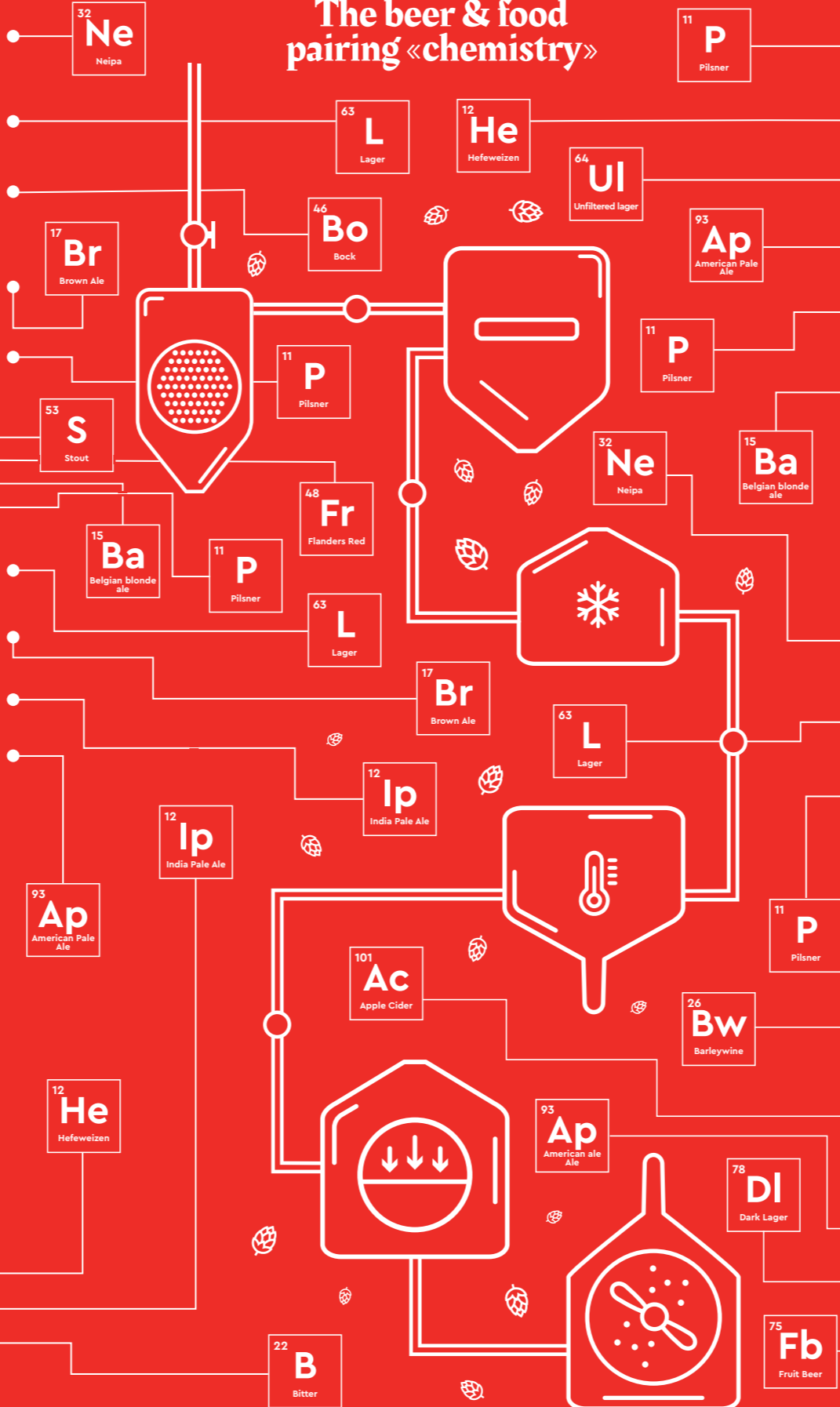


I wonder if there's a beer somewhere out there thinking about me too.

ⓁV 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

<ul style="list-style-type: none"> Venison sausage 29,50€ Bull meat sausage 26,50€ Pork garlic sausage 24,50€ 	Order extra: <ul style="list-style-type: none"> +0,5 m 18,00€ +0,5 m 14,00€ +0,5 m 10,00€
--	---

The beer & food pairing «chemistry»



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, potato gnocchi in basil-spinach sauce, steamed crayfish, 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€
 - 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 truffle oil 13,80€

SWEET

- Beeramis made with dark beer and chocolate, served with marinated kumquats 8,50€
- Apple strudel with vanilla sauce, ice cream and berries macerated in wine 8,50€
- Pineapple carpaccio in Campari marinade served with raspberry sorbet and lime gel. 8,50€
- Smoked Sticky Toffee warm pudding with dates and vanilla ice cream 8,50€
- Kurzeme's classic Sklandrausis served with blackcurrant sorbet, chocolate and whipped sour cream 7,50€

*Traditional specialty guaranteed