



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€
Crispy chicken skin served with parmesan, chives, 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"



<b>(LV)</b> Salted herring tartare, accompanied by cottage cheese with fresh herbs, pickled onions and potatoes	10,80€
<b>(LV)</b> Lamprey (1pcs) with horseradish cream (only in the season)	10,80€
<b>(LV)</b> Farmer-style blood sausage, served with red bilberry sauce, potato mash and wine-stewed onions	11,50€
<b>(LV)</b> Authentically served canned stewed moose meat on a loaf of "brick" rye bread, served either cold or warm	11,70€
Melted camembert cheese with toasted bread and orange jam (125g)	11,50€
Fried spicy cheddar cheese with a crunchy toast	9,80€
Coal-roasted potatoes with smoked trout, trout caviar and sour cream	11,20€
Beef tartare in "Two More Beers" style	14,90€
"Jameson`s Balls" - whiskey-flamed strips of bull testicles in spicy tomato salsa	11,80€
Nachos with dark beer-braised pulled pork, cheddar cheese sauce, chili, and jalapeños	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 tiger prawns	14,40€
Warm duck leg confit salad with egg noodles, string beans, paprika, avocado and sesame sauce	15,80€
<b>(LV)</b> Leaf salad with marinated Baltic herring in horseradish sauce, potatoes, onions, gherkins and rye bread toasts	12,60€

### SOUPS

Gazpacho with feta cheese, olives, and herb oil, served with crispy baguette	9,80€
Gazpacho with house-smoked trout fillet, olives and herb oil, served with crispy baguette	11,90€
Creamy fish and seafood chowder	13,50€
Pungent lamb goulash soup with chili	12,90€
<b>(LV)</b> Sauerkraut soup with smoked pork shank and groats	9,50€

### FOR TWO OR MORE

Mixed appetizers platter with cheese and meat selection (500g)	32,00€
A selection of lightly salted, marinated, roasted and smoked fish and seafood (500g)	32,00€
"Too Good Deal" - selection of warm meat appetizers, served with grilled vegetables, potato chips and Demi-glace sauce	46,00€
<b>(LV)</b> 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 "HANDS & FINGERS"



<b>(LV)</b> Three types of roasted bread with garlic, caraway seeds and yoghurt sauce	6,80€
<b>(LV)</b> Deep-fried grey pea falafels with goat cheese, hemp, rye bread and smoked trout sauce	7,90€
<b>(LV)</b> Deep-fried pork ears with Cayenne pepper	6,80€
<b>(LV)</b> Crispy mini salaks with tartare sauce	7,00€
<b>(LV)</b> Baltic sprats with lemon-cottage cheese doughnut and apple-celery remoulade	8,90€
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	7,90€
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€	Apple-celery remoulade
Home-made chili mayo		Smoked trout sauce
Adjika		Cheddar cheese sauce
Tartare sauce		Smoked apple 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 salsa		Bourbon sauce
		Vegan grilled bell pepper mayonnaise



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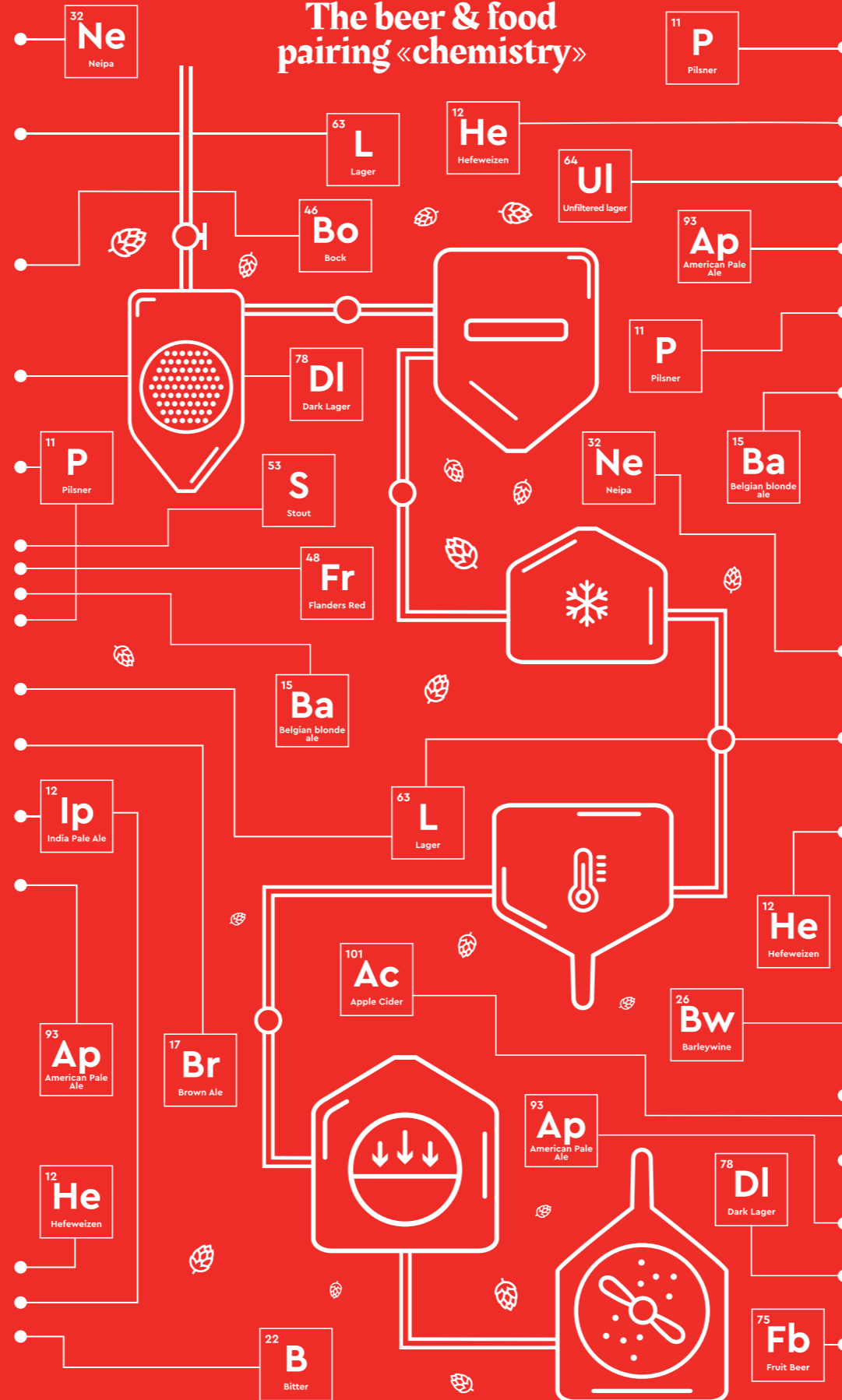


MEAT

- DRY AGED beef burger with cheese, bacon, fresh vegetables, and pickles, served with fries 18,90€  
+ extra patty 5,00€
- Spicy DRY AGED beef burger with cheddar cheese, fresh vegetables, pickles, jalapeño, and home-made chili sauce, served with fries 18,90€  
+ extra patty 5,00€
- "THE BAFFLED DEER" - venison burger in a potato-hemp seed waffle with lingonberries, pickled onion-cucumber salad and smoked cheese, served with potato fries 21,40€  
+ extra patty 6,00€
- Crispy chicken burger with cheddar cheese, corn relish, "A.J. hot sweet cherry" sauce, and vegetables, served in a brioche bun with sweet potato fries 18,90€
- Pulled beer-braised pork burger in a brioche bun with pickled onion-cucumber salad, coleslaw, crispy onions and bourbon sauce, served with sweet potato fries 17,90€
- Ⓛ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 warm potato and spinach salad, capers, butter-sautéed wild broccoli and peppercorn sauce 33,60€
- Braised lamb leg in red wine sauce with bean stew, fennel and sun-dried tomatoes 24,50€
- Chicken tobacco with warm potato and spinach salad, capers, wild broccoli, and Demi-Glace sauce 21,50€

- Ⓛ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
- |                              | 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€ |

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 19,90€
- Grilled salmon steak with potato gnocchi in basil-spinach sauce, steamed crayfish and chorizo oil 24,80€
- Whole flounder fried in lemon butter with wild rice, steamed broccoli, lemon butter and caper sauce 21,30€
- Atlantic cod Fish & Chips with tartare sauce and butter-braised green peas 19,40€
- 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 grilled bell pepper mayo, served with sweet potato fries 18,90€  
+ extra patty 6,00€
- Mac & Cheese with grilled corn on the cob and cherry tomato confit 14,00€

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€
- 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