



ENTREES AND HOME-MADE BRATS

Brat choices: smoked, jalapeno or pizza.

Sides: bacon & cheese spatzle, potato salad, soup and green salad.

JÄGERSCHNITZEL PLATTER - \$15

A German classic. Breaded pork cutlet served with mushroom sauce. Served with choice of two sides.

CHICKEN SCHNITZEL PLATTER - \$15

Chicken schnitzel served on a bed of apple vinegar organic slaw (snap peas, tricolor carrots, shredded cabbage, broccoli and kale). Served with choice of two sides.

DOUBLE BRAT PLATTER - \$16

Served with choice of two sides and sauerkraut. Brats are served without buns.

BRAT SINGLES - \$7

Single brat served on a bun with side of sauerkraut.

RINDFLEISCH UND ROTKRAUT - \$10

Beef stew with potatoes, carrots, onions, apples and apple cider. Served with side of toasted artisan bread.

SPÄTZLE WITH BACON & CHEESE - \$7

A German version of mac & cheese. Served with red cabbage.

NAKED BRATS - \$6

Served with side of sauerkraut. No bun.

DESSERTS

HOME MADE APFELSTRUDEL - \$5

KUCHEN - \$4

Our Kuchen comes from Mary and Duane of the Model Bakery in Linton, Emmons county.

EXTRAS

BRAT BUNS - \$1

SAUERKRAUT - \$.50

KARTOFFELSALAT (POTATO SALAD) - \$1

GREEN SALAD - \$2

SPATZLE- \$3

APPETIZERS

BRACHOS - \$10

A German twist on nachos. Tortilla chips with swiss cheese, sliced brats, sauerkraut and dijon cheese sauce.

RUBEN SLIDERS - \$6

Shaved corned beef, sauerkraut, swiss cheese and thousand island dressing served on pretzel buns.

PRETZELS LOGS - \$5

Served with side of beer and cheese sauce.

KNOEPHLA SOUP - \$5

SANDWICHES

RUBEN SANDWICH - \$12

Served on marble rye bun with choice of german potato salad, spätzle, or soup.

SCHNITZEL SANDWICH- \$12

Chicken or pork schnitzel and organic slaw served on a baguette roll with apple vinegar mayo. Served with choice of one side.

BAKED RINDFLEISCH - \$12

Beef stew sandwich topped with swiss cheese. Served with choice of one side.

DEPOT DONER - \$10

Our twist on the popular doner kabob. Ground pork and beef, sauerkraut, red cabbage and mushrooms on a naan bread. Served with choice of one side.

SOUP AND SANDWICH - \$10

Half of a schnitzel sandwich, rindfleisch sandwich or brat served with a cup of knoephla soup.

FLAT BREAD PIZZAS

FLAMMKUCHEN - \$7

German style pizza. Sour cream sauce, swiss cheese, sauteed onions and bacon.

CHICKEN BBQ - \$7

Chicken, BBQ sauce, mozzarella cheese, onions, cilantro.

RUBEN - \$7

Shaved corned beef, sauerkraut, swiss cheese and thousand island dressing.

BEVERAGES

Cans of Pepsi products are available. \$1.25

DEPT OF BIER DRINKING GAMES:

DAS BOOT RULES

- Das Boot can't touch the table until it is empty.
- You must flick the glass with your finger before passing the beer boot to the next person. This will bring you good luck.
- If you get splashed in the face, you must drink again.
- The person who drank from Das Boot immediately preceding the person to empty the Das Boot must purchase the next fill.
- If you break the above rules, you must drink again.
- Never clink beer boots with other glassware or slam them on the table. They may break - therefore ending the contest.
- Sorry, but no boots of Doppelbock or beer with the alcohol content higher than 6%.
- Das boot is a group activity. Be cool and share!

Credits & Thanks

Our Electrician was Mike Heid & sons of Quality Electric, Mandan.

Our plumber was Red Line Plumbing of Mandan.

Our carpenter (bar, benches, live edge tables & more) was Thomas Roberts of Mandan.

Pat Eisenschenk of St. Cloud restored all the woodwork, walls and stone work. A real and rare craftsman. It's all original.

Chris Warner of Mandan is our handyman and he keeps everything working.

Ben Brick helped design the logo and gave us good advice on the vibe.

Marlene Brunelle and Tom Kraft developed the brat recipes.

All-Star Painting painted the front portico and cupola.

Thanks to Molly McLean and Trade Mosaics for the beautiful ticket counter mosaics.

Thanks to the three ladies that said the Knoephla soup sucked. You were right and it's better now. No, it will never, ever be as good as your own grandma's recipe.

Thanks to Sinclair Lewis and Willa Cather.

Thanks to Trampas and all the board game players for making this place so rad and different.

Thanks to Aaron Barth, Erick Sakariassen, Five Nations and the FALF for lots of things.

No thanks to the usual naysayers.

Finally, thanks to our patrons for supporting Harvest Events & Catering, Station West, the Mandan Depot Bier Hall and all the other West End merchants. Our community thrives when we work together.

- Edgar Oliveira