



**Hot Sourdough Pretzel** with Cherry Mustard and Cornichons

6

**House Cured Meats and Charcuterie** Pickles and Cherry Mustard

16

**Asian Style Chicken Wings**, Cabernet Ponzu with  
Candied Sesame and Toasted Garlic

8 for 12/15 for 20

**Chips** with Guacamole and Pico de Gallo

8

**French Onion**

9

**Daily Soup**

8

**Raclette** with Ruby Potatoes, Apples and Pickles

15

**Poutine Bourguignonne**, Fries with Beef and Bacon Gravy and  
Beehive "Squeaky Bee" Cheese Curds

14

**Wedge of Crispy Iceberg**, Spicy Feta Remoulade, Pepper Bacon

12

**Goldener Hirsch Fondue**, Melted Gruyere, Emmentaler, Appenzeller and  
Vacherin with Apples and Bread

36

**Amano Dark Chocolate Fondue**, Strawberries, Banana and Lemon Cookies

18

**Bavarian Apple Strudel** with Vanilla Bean Ice Cream and Walnut Brittle

10

Served Daily  
2:30pm to 5:30pm

*Executive Chef, Michael J. Showers*  
*Chef de Cuisine, John Minichino*