

Appetizers

Pretzels & Bier Cheese

Two Bavarian Pretzels, house-made bier cheese sauce
8

Spinach Artichoke Dip

Fire roasted artichoke hearts, sautéed spinach, smoked
Gouda
9

Mediterranean Trio

Roasted red pepper and garlic hummus, olive tapenade,
creamy cucumber dip
9

Kartoffelpuffer (Potato Pancakes)

Potato, bacon, and chives with apple chutney and
dilled crème fraiche
9

Salad

Spring Salad

Mixed greens, charred asparagus, shaved radishes,
grape tomato, parmesan vinaigrette
8

Add Chicken +4

LCW Signature Salad

Mixed greens, roasted red pepper, Kalamata olives,
grape tomato, confit duck, parmesan vinaigrette
13

LCW Signature Boards

Fruit and Cheese

Selection of seasonal fruits and artisan cheeses
18

Charcuterie

Artisan cured meats and cheeses, house pickled vegetables, various accoutrement
19

Sandwiches

All sandwiches are served with choice of kettle chips, German potato salad or charred asparagus

Local Wurst

Your choice of our available artisan sausages, poppy
seed roll, sauerkraut, LCW bier mustard
8

Chicken Salad

Chicken Salad with grapes, pecans, celery and onion on
a croissant
9

Reuben

Wagyu Pastrami, sauerkraut, swiss cheese, rye bread,
Russian dressing
11

Chicken Camilla

Buttermilk brined chicken breast, smoked gouda,
sautéed spinach and mushrooms, honey mustard
11

Cow's Burger *

Original:

2, 4oz ground chuck patties smashed and topped with
tomato bacon jam, Colby jack, caramelized onion, bier
mustard, aioli
11

LCW BLT

Thick cut, local, double smoked bacon, baby beefsteak
tomato, Bibb lettuce, roasted garlic aioli on a croissant
roll
12

Entrées

Mushroom Asparagus Spätzle

Spätzle, sautéed mushrooms, charred asparagus, creamy
roasted red pepper sauce
13

Add chicken +4

Add double smoked bacon +2

German Sausage Skillet

Selection of three local sausages, house sauerkraut, LCW
bier mustard, spicy cumin ketchup, pretzel
17

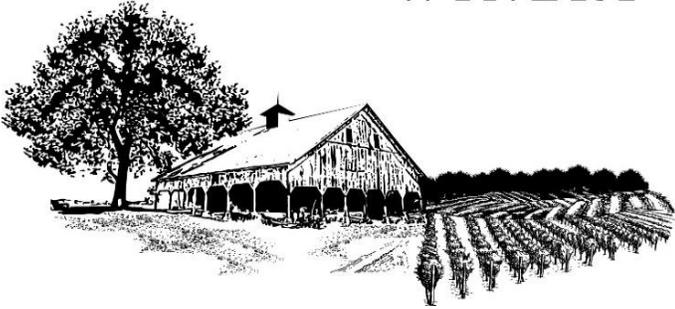
Schweine Schnitzel

Juicy pork loin, pounded thin, breaded, fried
golden brown, topped with creamy dillsoße
(dill sauce) with German potato salad and
house sauerkraut
18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LAKE CREEK WINERY



Whites

Dry Vignoles 22 (Summer Release)
Light bodied, crisp wine with pineapple, green apple & citrus notes, Similar in style to a Sav. Blanc.

Vidal Blanc 22 (Summer Release)
This barrel fermented dry white wine begins with pear and apple flavors. A long subtle butter finish is part of this wines signature style

Chardonel 22
A full bodied white wine featuring flavors of pear and fennel with a nice balance of oak and mineral

Vignoles 21
This semi dry white wine features flavors of pineapple, orange zest, and nectarine. It has a straw-colored hue with nice acid and a slight sweetness to the finish

Valvin Muscat 19
A big semi-sweet wine with scents of spearmint on the nose and flavors of mandarin orange, mint, and a creamy peach finish

Traminette 19
Big floral aromas burst out of the glass in this German hybrid. Added sweetness can be credited for this wine's smooth finish

Farm House White 19
A bouquet of honey-suckle with hints of honeydew and lush tropical fruit. Made from a blend of Valvin Muscat and Vignoles

Beer

- Urban Chestnut Zwickle - 5.50
- Urban Chestnut Schnicklefritz - 5.50
- Michelob Ultra - 3.50
- Bud Light - 3.50
- Bud Select - 3.50

Reds

Dry Red Table Wine 24
Diversely appealing, and made from the Chambourcin grape, this medium bodied wine has a fruity character and soft finish

Farm House Red 21
This easy drinking semi-dry red wine has light, fruity aromas, and is a blend of the St Vincent, Chambourcin, and Norton grapes

River Bluff Red 19
A tantalizing sweet red blend with flavors o rich blackberry jam and currant, and is a blend of the Concord, Chambourcin, and St. Vincent grapes

Farm House Sunset 19
Produced from the Catawba grape, this wine has a bold fruit flavor and a pleasantly sweet finish.

Reserve Wines

Cabernet Sauvignon- Lodi, CA 30
Our Cabernet is hand harvested from a Lodi vineyard and aged in French oak for a minimum of 16 months. It has a deep ruby color with purple edges. Aromas are rich with black cherry, plum, cassis, cigar box, and cocoa

Winemakers Blend- Lodi, CA 28
This wine is a distinct blend of Cabernet, Zinfandel, and Syrah. It has a slight hint of stone fruit on the nose with tastes of cherry, dried fig and tobacco that balances out with even acidity

Norton 28
With aromas of cherry, nutmeg, and spice, as well as flavors of black current and plums. This wine is aged six months in American oak barrels.

Valley of the Monkey- Pinot Noir 26
This German wine from Baden is a light, red, old world wine, reminiscent of cherrv cola. with a caramel finish. This Pinot Noir is harvested later in a colder climate than normal leading to a sweeter, fuller bodied wine

Soft Drinks

- Coke, Sprite & Diet 2.50
- Gold Peak Iced Tea 2.50

Wines by the Glass

- Chardonel - 9
- Farm House White-8
- Farm House Red-8
- Dry Red Table Wine-9

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