The Cafe

3280 AZ HWY 82
Sonoita, Arizona
520.455.5044

and
Chef Adam
Feature

Oktoberfest

Sunday, September 25, 2015
5-8 pm

Späetzle mit Käse

Hefe Weissbier

Golden-yellow wheat beer, with its fine-pored white foam, smells of cloves and impresses consumers with its refreshing banana flavor.
It is full bodied and with a smooth yeast taste. Goes excellently with fish and seafood, with spicy cheese and especially with the traditional Bavarian veal sausage.
16 oz 5.4% ABV

House made Späetzle with Smokey Cheese and Herbs

Pretzel

Lager

A good beer takes its time. The long storage makes our yellow bright lager, "Original", a flavourful beer enjoyed with fine poured, white foam. With a mild hoppy note and its pleasant fresh spicy taste, it goes very well with salads, poultry, stews or with a hearty snack. Brewed according to our centuries-old brewing tradition on the Weihenstephan hill.
16 oz 5.1% ABV

House Made Sourdough Pretzel with Puckle's Pickled German Style Mustard

Jägerschnitzel

Doppelbock

Full-bodied, dark Doppelbock with light brown foam, wins beer-lovers over with a balance of fruity hints of plums and figs, a dark malt aroma - reminiscent of toffee, nuts and chocolate. Brewed according to our centuries-old brewing tradition on the Weihenstephan hill. 16 oz 7.4%ABV

Elk Jägerschnitzel with Bacon, Onion and Mushroom Gravy, Potato Cakes and Brussels sprouts

Root Beer Float

Hard Root Beer

Not Your Father's Root Beer is a category-defining craft specialty ale brewed with unique spices. Brewer Tim Kovac's creativity and painstaking commitment to flavor complexity results in an unmistakable offering that masterfully blends hints of sarsaparilla, wintergreen, anise, and vanilla. A smooth and balanced Ale, 12 oz 5.9 ABV

House Made Vanilla Ice Cream in Creamy Hard Root Beer

45 pp with liberal 12-16 oz beer servings
reservations required
info@cafesonoita.com