

## From the Bar:

<b>White - German</b>	Eiswein (375ml)	53
	Bernkasteler Lay Kabinett	49
	Gewürztraminer	29
<b>California</b>	Piesporter Gold Tröpfchen Spätlese	37
	Chardonnay (Kendall-Jackson)	38
<b>Red</b>	Sauvignon Blanc (Kendall-Jackson)	39
	Cabernet Sauvignon (Rodney Strong Alexander Valley)	49
	Bordeaux - Mouton Cadet (BaronPhilippe DeRothschildt)	28
	Beaujolais Villages (George Duboeuf)	27
	Pinot Noir (Willamette Valley Oregon)	53
<b>House Wines</b>	Weinlaternchen (White Wine w/shot of Raspberry Liquor)	10
	Chardonnay (Fetzer)	9
<i>Avail. by Glass</i>	Riesling (Dry or Sweet)	9
	Pinot Grigio (Cortenova)	9
<i>(Please inquire as to the price of a Carafe)</i>	Dornfelder (Guntrum)	9
	Merlot (Fetzer)	9
<b>Champagnes</b>	Dow's - Vintage Porto (by the Glass)	10
	Glühwein (Winter Month only/ by the Cup)	7
	Krobel Brut	39
	Asti Spumanti (Martini & Rossi)	35
	Sparkling Riesling (Loosen Brothers)	29

## Bier vom Fass / Draft Beer

All Draft Beers are from Germany!

Please inquire from your Server as to the availability since they may change

## Flaschen Bier / Bottled Beer

Erdinger Dark Hefe-Weiss	Lindeman's Kriek (Black Cherry)	Köstrizer Black Lager
Erdinger Kristall Weiss	Lindeman's Framboise (Raspberry)	Flag Porter
Berliner Weisse	Lindeman's Peche (Peach)	Ayinger Dopple Bock
Erdinger Hefe-Weiss	Brasserie des Roc's Grand Cru	Bitburger Drive non alcoholic
	Duvel Belgian Golden Ale	

## Specialty Cordials

Drambuie	Rum Chata	Benedictine	Jägersmeister	Godiva Chocolate
Bärenjäger	Chambord	Frangelico	Goldschläger	Godiva white Chocolate
Steinhäger	B & B	Kroatzbeere	Rumpleminze	Bailey's Irish Cream
Cointreau	Akvavit	Lemoncello	Berentzen Appel	Amaretto - Disaronno
Grand Marnier	Underberg	Killepitsch	Godiva Mocha	Trimbach Pear Liquor
				Romana Blk. Sambuca

## Brandy

Williamsbirne (Pear)  
Himbergeist (Raspberry)  
Black Forest Kirsch  
Slivovitz  
Asbach Uralt

## Cognacs

Hennessy/VS  
Courvoisier/VS  
Remy Martin Louis - XO  
Remy Martin Louis XIII (115 years)

## Scotch

\*\*Single Malt\*\*  
Glenfiddich  
Macallan (12 years)  
Macallan (25 years)

Cutty Sark  
Dewar's  
J & B  
Johnny Walker (Red)  
Johnny Walker (Black)

## Single Barrel Bourbon / Whiskey

Maker's Mark  
Gentleman Jack

# Herzlich Willkommen!

- ◆ If you have a special dietary need or request an item that is not on the menu, your server will be happy to ask our chef if it is possible to accommodate you.
- ◆ If you are in a hurry, kindly inform your server before you order.
- ◆ During Dinner Hours, parking is available in the Arts & Entertainment District Parking Deck which may be accessed via an alley from either Washington Street or Antietam Street. The 3rd parking level features a pedestrian walkway to Potomac Street. The Schmankerl Stube is located at 58 S. Potomac Street at the corner of Potomac and Antietam Streets.
- ◆ If you must use or answer your cell phone, please set the ringer on the vibration mode and conduct your conversation in a quiet non-intrusive manner.
- ◆ Children are welcome. However, due to Fire Regulations and Insurance Policies, we respectfully ask parents to supervise and take responsibility for their children's behavior. They may endanger themselves or others by presenting an obstacle course for our wait staff who carry drinks and hot food. These regulations encompass the entire restaurant as well as the Biergarten area.
- ◆ Outside cakes are not permissible.
- ◆ If you bring your own tea bag and we supply the tea pot with hot water, cup, saucer and/or lemon/creamer. The charge is \$2.
- ◆ We respectfully take the liberty of adding 18% gratuity to parties of 6 or more.
- ◆ Reservations are strongly recommended. However, due to walk-in traffic, we can not hold your table more than 15 minutes past your expected arrival time unless notified.

*Thank You for Your Cooperation!*



# Lunch Menu

## Mittagskarte — Lunch Menu

**\*\* Our Daily Dinner Menu is also available throughout the Day \*\***  
**(\*\*Sie können während des Tages auch von der Abendkarte bestellen\*\*)**

### Vorspeisen - Appetizers:

<b>Breaded &amp; Fried Tomatoes</b> – Red Tomatoes, served with our own creamy Schmankerl Dressing	9
<b>Camembert</b> – Breaded and fried Camembert, served with Cranberry Sauce	10
<b>Escargot</b> – Broiled in Herb Butter	9
<b>Shrimp</b> – sautéed in Herb Butter and served on a Bed of Lettuce	10
<b>Smoked Norwegian Salmon</b> – served with Dill Sauce, Onions and Capers	11
<b>Wurst Sampler</b> – Array of Sausages for two people, served with Mustards and Curry Sauce	15
<b>Herring a’la Hausfrauenart</b> – Herring in Sour Cream Sauce with Pickles, Apple Slices and Onions	9

### Suppen - Soups:

Creamy Potato Soup	Soup du Jour	Goulash Soup	Cup - 5 - Bowl - 7
Kartoffelcremesuppe	Tagessuppe	Gulaschsuppe	

### Salate - Salads:

<b>Schloss (Castle) Nymphenburg:</b> Tender grilled and sliced Chicken Breast, served on Salad Greens, topped with Cucumbers, Carrots, Tomatoes, Bell Peppers, Onions and Schmankerl Dressing	10
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<b>Schloss (Castle) Neuschwanstein</b> Tender grilled and sliced Chicken Breast, served on Salad Greens with Beets, Red Radish caramelized Almonds and Balsamic Vinaigrette	10
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<b>Chef’s Salad:</b> Bavarian Style Chef’s Salad Served with Homemade Schmankerl Dressing, marinated Vegetables, Cheese, Ham, and German Potato Salad topped with fresh Tomatoes and Boiled Egg	10
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### Belegte Brote - Sandwiches:

*All Sandwiches are served on German Sunflower Seed Rye Bread*

<b>Turkey, Bacon &amp; Swiss</b> With Lettuce, Tomato and Mayonnaise, served with German Potato Salad	10
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<b>Leberwurst (Fine)</b> Liver Sausage Spread with or without Onions, served with German Potato Salad	9
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<b>Reuben Sandwich</b> Thinly sliced premium Corned Beef topped with Sauerkraut, Schmankerl Dressing and over baked with Provolone Cheese, served with Pommes Frites	11
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<b>Westphalian Ham</b> Delicate cured and smoked Ham on Rye Bread with Butter, served with German Potato Salad	10
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## Mittagsspezialitäten - Luncheon Entrees:

<b>Schnitzel “Wiener Art”</b> Lightly breaded Pork, served with Rahmsauce, Carrots and your choice of Spätzle, Pommes Frites or German Potato Salad	10
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<b>Bratwurst on Potato Roll - Bratwurst in einer Rolle</b> Grilled Bratwurst topped with sautéed Onions and Peppers, served with Pommes Frites or Salad	9
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<b>Sauerbraten Lunch</b> Marinated Beef with Whipped Potatoes and Apple Flavored Red Cabbage	12
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<b>Bavarian Meatloaf - Bayrischer Hackbraten</b> Grilled Meatloaf Hunterstyle Sauce, served with Whipped Potatoes and Red Cabbage	10
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<b>Hunter Style Cutlet - Jägerschnitzel</b> Grilled Pork Cutlet in Hunter Sauce, served with Whipped Potatoes and Carrots	10
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<b>Luncheon Sausage Platter - Wurstteller</b> Select one Debreziner, Brat-, Knack-, Weiss-, or Currywurst Served with Sauerkraut and German Potato Salad	10
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<b>Käseschnitzel</b> Pork Cutlet over baked with Camembert and Provolone, served with Rahmsauce, Spätzle and Carrots	10
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<b>Grilled Chicken Breast - Gegrillte Hühnerbrust</b> Topped with Tomatoes and over baked with Cheese, served with Rahmsauce, Spätzle and Carrots	10
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<b>Hühnerbrust in Vermouth Sauce</b> Tender Chicken breast in Vermouth/Cream Sauce with Mushrooms and Onions, served with or without Jalapenos (optional) served with Spätzle and Carrots	10
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<b>Atlantic Salmon</b> Salmon filet broiled in Herb Butter, served with Whipped Potatoes and Carrots	11
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### Desserts:

*Your Server will present you with our Dessert Tray*

### Beverages

Coffee ♦ Decaffeinated Coffee ♦ Hot Chocolate ♦ Milk ♦ Hot Tea ♦ Herbal Tea ♦ Iced Tea  
 Pepsi ♦ Diet Pepsi ♦ Ginger Ale ♦ Sierra Mist ♦ Soda Water ♦ Tonic Water ♦ Spezi  
 Pellegrino ♦ Apple Juice ♦ Orange Juice ♦ Cranberry Juice