

Morin's

1911

# Oktoberfest

SPECIAL OKTOBERFEST MENU • SEPT. 27 - OCT. 11

## Starters

### Frikadellen in Pilzsoße

Authentic German meatballs with mushroom gravy • \$14

### Pork Belly, Celery Root Puree, Charred Cabbage Salad

Served with pickled apples and red onion • \$14

## Mains

### Wienerschnitzel

Pan fried breaded veal cutlet in a lemon beurre blanc sauce finished with parmesan cheese, parsley and lemon slices, served with braised red cabbage (Rotkohl), and potato pancakes • \$26

### Sauerbraten à la München

German style pot roast with a gingersnap gravy, served with braised red cabbage (Rotkohl) and potato pancakes • \$24

### The Authentic Wurst Plate

Grilled bratwurst and Knackwurst served with sauerkraut, braised red cabbage (Rotkohl), and potato pancakes • \$22

### Schweinebauch Sandwich

Crispy pork belly with lemon garlic aioli, chopped giardiniera, and greens on ciabatta served with potato pancakes • \$19

### Half Brathähnchen

Roasted half chicken with traditional spices, served with spätzle and braised red cabbage (Rotkohl) • \$22

## Desserts

### Apfelstrudel

Traditional German pastry filled with spiced apples and raisins, baked to golden perfection and dusted with powdered sugar • \$8

### Schwarzwälder Kirschtorte

Classic Black Forest cake with layers of chocolate sponge, cherries, and whipped cream • \$9

# Oktoberfest

## Authentic Beers & Cider

### Draft

#### Sam Adams Oktoberfest

In 1810, the Oktoberfest tradition was born when Munich celebrated the Crown Prince's wedding with a special beer and 16 day party. Our version of this classic style blends rich malts for a hearty, smooth flavor with notes of caramel creating a brew that's perfect for the season, or whatever you're celebrating. • \$9

#### Skyroc Oktoberfest

The Munich and Vienna malts shine through in this rich and malt forward style. Using a top selected strain of yeast, this Marzen will prove to be an Oktoberfest classic. • \$8

#### Foam Stopped at the Gates Kolsch

This summer we put our heads together with some of the best German-style beer producers around to collaborate on a coveted style, the Kölsch. This cold fermented ale was brewed with Pilsner malt and a small amount of Vienna, and it was fermented with a Kölsch strain from Cologne Germany where the style originated. • \$9

#### Weihenstephaner

A good beer takes its time. The long storage makes our yellow bright lager, a flavorful festbier enjoyed with fine pored, 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. • \$9

### Bottled

#### Jacks Abby Copper Legend Marzen

Oktoberfest is the world's most legendary beer festival, and it deserves a legendary beer. Copper Legend is the perfect marriage of caramel, sweet toasty malts, and infinite drinkability. Raise one this fest season and Be The Legend! • \$8

#### Counterweight Festbier

**2020 GOLD Medal Winner at Great American Beer Fest for German Style Oktoberfest!!!**

Our FestBier is a deep golden color with beautiful bready malt aroma and flavor. Not to be confused with a Marzen Oktoberfest, Fest Biers are lighter and less intensely malty and are highly drinkable. • \$8

#### Benediktiner Hell

Produced using the typical Bavarian brewing method, Benediktiner Hell lager boasts a golden color and delightful malty sweetness for a mild flavor. Brewed in Lich according to the German Purity Law. • \$8

### Spiked Apfelwein

#### (Apple Cider)

Apple cider, rum, cinnamon sticks and an orange slice. • \$12

### Prost!