HANDCRAFTED BEER BY



KING'S GOLD

In Germany, unlike in the rest of the world, a Lagerbier is always a blond, mild, low-hop quaffing lager. Royal Bavaria's traditional Munich Lager is a medium bodied, unfiltered, malt emphasized beer with low bitterness. Malt character is reminiscent of freshly and very lightly toasted malt barley, with the typical light golden color.

KING'S WEIZEN

Royal Bavaria's Weizen or "Wheat" beer has a very characteristic flavor that is produced by the interplay between the Weissbier ale yeasts and the trace elements from the large portion of wheat in the brew's grain bill. This flavor is variably described as clove-like, banana-like, phenolic, sour, spicy, or even bubblegum-like. Because of the complexity of the Weissbier flavor, these beers are only mildly hopped. This puts them in contrast to many blond lagers such as the Pils/Pilsener, which are fairly strongly hopped for an assertive up-front bitterness.

DUNKELWEIZEN

Dunkelweizen is the dark version of the regular golden-yellow Weissbier or Weizenbier (more commonly called Hefeweizen in North America), the spritzy, creamy Bavarian wheat beer with pronounced clove, vanilla, banana, apple, bubblegum, and sometimes nutmeg flavors. Dunkel means dark in German (as opposed to weiss, which means white) and Weizen means wheat. Like a Hefeweizen, Dunkelweizen is made from a mixed mash of wheat and barley malts, but unlike a Weissbier, it also contains a large array of lightly to thoroughly caramelized or roasted malts that give it both its color and its complexity.

OKTOBERFEST MARZEN

Before refrigeration, it was nearly impossible to brew beer in the summer due to the hot weather and bacterial infections. Brewing ended with the coming of spring, and began again in the fall. Most were brewed in March (Märzen). These brews were kept in cold storage over the spring and summer months, or brewed at a higher gravity, so they'd keep. Märzenbier is full-bodied, rich, toasty, typically dark copper in color. This traditional seasonal lager has a malty, toasty character with a mild hop bitterness in the finish. Amber in color, medium-bodied and very smooth from a long lagering process.

MUNICH DUNKEL

An old friend of Bavaria, Royal Bavaria's Munich Dunkel is smooth, rich and complex, but without being heady or heavy. It boasts brilliant ruby hues from the large amounts of Munich malts used, and these malts also lend a fuller-bodied beer. The decoction brewing process also lends much depth and richness. Bitterness is often moderate, with just enough to balance out any sweetness.

"REINHEITSGEBOT" GERMAN PURITY LAW



Est. 1516

Brewed exclusively from water, wheat malt, barley malt, hops and yeast according to the famous Reinheitsgebot "German Beer Purity Law" of 1516.



APPETIZERS



FRESH CUT FRENCH FRIES TOPPED WITH SPICY BEEF, ONION AND BELL PEPPER STEW, MELTED CHUNKS OF SWISS CHEESE AND SOUR CREAM 13 SMALL 10

JAGER FRIES

FRESH CUT FRENCH FRIES TOPPED WITH CHUNKS OF ROASTED PORK, MUSHROOM-BACON GRAVY AND MELTED SWISS CHEESE 13 SMALL 10

GRILLED SAUSAGE APPETIZER 12

CHAR-GRILLED BRATWRUST, CHEESE BRAT, SPICY WHITE LIGHTNING SAUSAGES, CUT INTO BITE SIZE PIECES SERVED WITH BAVARIAN SAUERKRAUT

OKTOBERFEST PRETZEL 11

A GIANT FRESH BAKED OKTOBERFEST PRETZEL

IMPORTED FROM GERMANY

SERVED WITH HOMEMADE CHEESE SPREAD

AND GERMAN MUSTARD

GERMAN BEER BATTER CHEESE CURDS

WISCONSIN CHEDDAR CHEESE CURDS, DIPPED IN BEER BATTER FRIED AND SERVED WITH YOUR CHOICE OF GERMAN MUSTARD DRESSING OR DILL DRESSING 11

MUNICH BREAD BASKET

TWO FRESH BAKED PRETZELS AND A HARD ROLL IMPORTED FROM GERMANY SERVED WITH FRESH BUTTER AND GERMAN MUSTARD 5

SOUPS

CREAMY GERMAN POTATO SOUP

A BLEND OF POTATOES, CARROTS AND CELERY
FINISHED WITH CREAM AND TOPPED WITH BACON BITS
SERVED WITH A HARD ROLL 6
ADD FRANKFURTER SLICES 1

GOULASH SOUP /

A MEDLEY OF BEEF, ONION AND BELL PEPPERS WITH PAPRIKA AND SPICY SEASONING SERVED WITH A HARD ROLL 7

SALADS

BLACK FOREST CHEF SALAD

MIXED GREENS WITH BLACK FOREST HAM, SWISS CHEESE AND HARD BOILED EGGS, SERVED WITH OUR OWN SOUR CREAM DILL DRESSING AND FRESH BAKED HARD ROLL 12 SMALL 9

SALAD WITH WARM ROTISSERIE CHICKEN

MIXED GREENS WITH FRESH ROTISSERIE CHICKEN AND PRETZEL CROUTONS, SERVED WITH OUR GERMAN MUSTARD DRESSING AND A FRESH BAKED HARD ROLL 13 SMALL 9

SIDE SALADS

HOUSE SALAD 5
TOMATO SALAD 5
CUCUMBER SALAD 5

ALL SALADS ARE TOPPED WITH OUR HOMEMADE SOUR CREAM DILL DRESSING

GERMAN BURGERS AND SANDWICHES



ALL BURGERS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF ONE SIDE



GRILLED BEEF PATTY TOPPED WITH CREAMY MUSHROOM/ BACON SAUCE, SWISS CHEESE AND CRUNCHY FRIED ONIONS 13

BOOT CAMP BURGER

A THICK BRATWURST PATTY GRILLED TO PERFECTION 12

BAVARIAN STYLE - TOPPED WITH SAUERKRAUT, SWISS CHEESE

YOUR CHOICE OF GERMAN MUSTARD OR MAYONNAISE

CLASSIC - TOPPED WITH SWISS CHEESE, LETTUCE, TOMATO, GERMAN PICKLE, ONION YOUR CHOICE OF GERMAN MUSTARD OR MAYONNAISE

SCHNITZEL SANDWICH

HAND BREADED PORK LOIN, FRIED AND SERVED WITH FRESH LEMON, LETTUCE, TOMATO AND LEMON-CAPER AIOLI ON A KAISER ROLL 12 ADD AN EGG 1.50

BLACK FOREST PRETZEL SANDWICH

BLACK FOREST HAM AND SWISS CHEESE, ON A BAKED, GERMAN IMPORTED, BAVARIAN PRETZEL 11

GERMAN MEATLOAF SLIDERS

TWO BEEF AND PORK MEATLOAF SLIDERS TOPPED WITH SWISS CHEESE, SERVED ON PRETZEL ROLLS WITH YOUR CHOICE OF GERMAN MUSTARD OR MAYONNAISE 11

SAUSAGE SANDWICH

YOUR CHOICE OF ANY OF OUR 1/3 POUND SAUSAGES, SERVED WITH SAUERKRAUT ON A PRETZEL HOAGIE WITH GERMAN MUSTARD 12



AMERICAN CLASSICS



ALL BOOT CAMP CLASSICS ARE SERVED WITH YOUR CHOICE OF ONE SIDE

CLASSIC CHEESE BURGER

1/3 POUND BEEF PATTY GRILLED AND SERVED WITH LETTUCE TOMATO, ONION, PICKLES AND YOUR CHOICE OF SWISS, CHEDDAR OR PEPPER JACK CHEESE, MAYO OR MUSTARD 12

THUNDER AND LIGHTNING

LEAN BEEF PATTY GRILLED TOPPED WITH SLICES OF WHITE LIGHTNING SAUSAGE, SWEET-PEPPER BACON, PEPPER JACK CHEESE 14

REUBEN SANDWICH

LEAN CORNED BEEF, GERMAN SAUERKRAUT, SWISS CHEESE AND OUR OWN SPECIAL SAUCE ON TOASTED RYE BREAD 12

SWEET PEPPER BACON BLT

HOUSE MADE SWEET PEPPER BACON WITH FRESH LETTUCE AND TOMATO ON A PRETZEL HOAGIE SERVED WITH MAYONNAISE 12



SIDES

SAUERKRAUT 3
SPATZLE 3
GERMAN POTATO SALAD 3
HOMEMADE POTATO CHIPS 3

POMMES FRITES 3

RED CABBAGE 3

MASHED POTATOES 3

GERMAN CURRY KETCHUP 1

GERMAN SPECIALTIES



ENTREES

ADD A DINNER SALAD FOR 2



WIENER SCHNITZEL

A TRADITIONAL BAVARIAN FAVORITE. HAND BREADED PORK LOIN, FRIED TO A GOLDEN BROWN AND SERVED WITH FRESH CUT FRENCH FRIES 14

JAGERSCHNITZEL

HAND BREADED PORK LOIN, FRIED TO A GOLDEN BROWN AND TOPPED WITH OUR FAMOUS MUSHROOM BACON GRAVY, SERVED WITH HOMEMADE SPATZLE NOODLES 15

HOLSTEINER ART

HAND BREADED PORK LOIN, FRIED TO A GOLDEN BROWN AND TOPPED WITH SWISS CHEESE AND A FRIED EGG. SERVED WITH MASHED POTATOES 15

SWISS SCHNITZEL

HAND BREADED PORK LOIN. FRIED TO A GOLDEN BROWN AND TOPPED WITH FRESH SLICED TOMATOES AND SWISS CHEESE SERVED WITH FRESH CUT FRENCH FRIES 15

JAGER ROAST

SLOW ROASTED PORK SHOULDER ROAST, TOPPED WITH A CREAMY MUSHROOM-BACON GRAVY SERVED WITH HOMEMADE SPATZLE NOODLES 15

MUNICH PORK ROAST

A MUNICH STAPLE, SLOW ROASTED PORK SHOULDER TOPPED WITH OKTOBERFEST BEER GRAVY SERVED WITH GERMAN POTATO SALAD 15

CHEESE NOODLES

HOMEMADE NOODLES SAUTEED IN A CREAMY SWISS CHEESE SAUCE, TOPPED WITH FRIED ONIONS 12 ADD SLICED CHICKEN BREAST 4 ADD ANY SLICED SAUSAGE 4

ROTISSERIE CHICKEN

AN OKTOBERFEST TRADITION. HALF OF OUR DELICIOUS ROTISSERIE CHICKEN COOKED TO PERFECTION AND SERVED WITH YOUR CHOICE OF FRESH CUT FRENCH FRIES OR GERMAN POTATO SALAD 14



SAUSAGES



ALL SAUSAGES ARE CHAR-GRILLED AND SERVED WITH YOUR CHOICE OF ONE SIDE AND A HARD ROLL ADD A DINNER SALAD TO ANY SAUSAGE 2

GROBE BRATWURST

FLAVORFUL 1/3 POUND GERMAN BRATWURST, COARSELY GROUND PORK MADE WITH FRESH ONIONS GARLIC AND PARSLEY 12

CHEESE BRATWURST

THIS 1/3 POUND BRAT IS PERFECT FOR CHEESE LOVERS. GROUND PORK AND BEEF WITH CHUNKS OF CHEESE 12

BUFFALO SAUSAGE

A 1/3 POUND SPICY SMOKED BUFFALO MEAT AND BEEF SAUSAGE WITH FRESH JALAPENOS AND CHEDDAR CHEESE 12

WHITE LIGHTNING SAUSAGE

THIS 1/3 POUND HOT POLISH SAUSAGE WITH GROUND PORK AND BEEF WILL LIGHT YOU UP! 12

CHICKEN BRATWURST 🖊

1/3 POUND FINELY GROUND CHICKEN SAUSAGE WITH SPINACH, JALAPENOS, SUN-DRIED TOMATOES AND SWISS CHEESE 12 ADD A SIDE OF OUR DELICIOUS HOMEMADE CURRY KETCHUP 1

NURNBERGER SAUSAGE

TWO TRADITIONAL VERY FLAVORFUL LEAN PORK SAUSAGES SEASONED WITH MARJORAM 12

HANDCRAFTED BEER BY ROYAL BAVARIA BREWERY







Gold, Weizen, Oktoberfest, Dunkel Weizen, Munich Dunkel Ask about our seasonal beers

Pint 5.50



1 Ltr Boot 10.50



2 Ltr Boot 20.00

Flight of 4 - 4.00, Flight of 5 - 4.50, Flight of 6 - 5.00 1.00 a sample

WINE & CHAMPAGNE

House Wine		Red Wine	
Woodbridge Pinot Grigio (California)	7	Geyser Peak Cabernet Sauvignon (California)	9
Woodbridge Red (California)	7	Blackstone Merlot (California)	9
CK Mondavi White Zinfandel (California)	7	,	
Relax Riesling (Germany)	7	Champagne	
		Korbel Brut (California)	7
White Wine		,	
Piesporter Michelsberg Riesling (Germany)	8	Champagne Drinks	
Woodbridge Chardonnay (California)	8	Mimosa - Champagne and Orange Juice	6
		Poinsettia - Champagne and Cranberry Juice	6



DAILY HAPPY HOURS



1/2 price \$5.00 - 1 Liter Boots (34 oz) of Hantdcrafted Beer 2:00 pm to 6:00 pm & 9:00 pm to close.

WELL DRINK SPECIAL \$4.00 Single Well Drinks - \$5.00 Double Well Drinks All Day - Every Day!

~COCKTAILS~

Ask about ou \$3.99

Shot List!

BOOT CAMP L.I.T.

Vodka, Gin, Tequila, Rum, Triple Sec, Sweet & Sour, Coke, Splash Chambord

PROUD MARY

Grey Goose Vodka, Zing Zang, Oktoberfest Beer, Sweet & Sour

CARAMEL APPLETINI

Whipped Vodka, Apple Pucker, Butterscotch Schnapps

ROOTBEER FLOAT

Vanilla Vodka, Root Beer

APPLE WHISKEY BARREL

Jack Daniel's, Apple Juice, Sprite

TROPICAL HOOTER

Midori, Malibu, Cranberry Juice & Grapefruit Juice

BOOT CAMP YODEL

Cachaça (Brazilian Rum), Sugar, Fresh Lime

CHOCOLATE COFFEE CAKE

Chocolate Cake Vodka, Kahlua, Cream

CHERRYCANE

Skyy Infusions Cherry Vodka, Orange Juice, Cranberry Juice, Pineapple Juice, Splash of Midori Melon

~BOMBS & BLASTERS~

JAGER BOMB

Jägermeister, Red Bull

VEGAS BOMB

Crown Royal, Mailbu, Peach Schnapps, Red Bull

BLOOD ORANGE BLASTER

Skyy Infusions Blood Orange Vodka, Tuaca, Red Bull

TUACA BLASTER

Tuaca, Red Bull

MIMOSA

Champagne, Orange Juice

TANQUERAY-CHAMBORD COSMO

Tanqueray Gin, Chambord, Triple Sec, Cranberry Juice, Fresh Lime

JAGER BARREL

Jägermeister, Rootbeer

POINSETTIA

Champagne, Cranberry Juice

CAPTAIN SILVER SUNRISE

Captain Morgan Spiced Rum, Pineapple Juice, Cranberry Juice, Orange Juice

CAPTAIN ANDY

Captain Morgain Spiced Rum, Malibu, Pineapple Juice

TWISTED PINK

Malibu Rum, Cranberry Juice, Grapefruit Juice

BAILEYS VANILLA MARTINI

Bailys Irish Cream, Whipped Vodka

GREY GOOSE CAPE FIZZ

Grey Goose Vodka, Cranberry Juice, Triple Sec, Club Soda

~COFFEE DRINKS~

BOOT CAMP COFFEE

Amaretto & Baileys Irish Cream

CAFE DI AMORE

di Amore Amaretto

CAFE GRANDE

Tia Maria, Grand Marnier, dark Creme de Cacao

BUTTERY COFFEE

Baileys Irish Cream, Butterscotch Schnapps

~Dessert Drinks~

German Chocolate Cake Martini Cake Vodka, Amaretto, chocolate syrup, cream of coconut & milk 4.59

Chocolate Coffee Cake Chocolate Cake Vodka, Kahlua & cream 5.49

> Caramel Appletini Whipped Vodka, Apple Pucker & Butterscotch Schnapps 5.49

Bailey's Vanilla Martini Bailey's Irish Cream & Whipped Vodka 5.49

~Coffee Drinks~

Boot Camp Coffee Amaretto & Bailey's Irish Cream 4.59

> Cafe di Amore di Amore Amaretto 4.59

Cafe Grande Tia Maria liqueur, Grand Marnier, dark Creme de Cacao 4.59

Buttery Coffee Bailey's Irish Cream & Butterscotch Schnapps 4.59

~Desserts~

All of our desserts are made from scratch



German Chocolate
Bread Pudding
With brandy caramel
sauce 6



German Cheese Cake
With your choice of
raspberry, chocolate or
caramel sauce 6



Cream Strudel
With vanilla sauce 6



Apple StrudelWith vanilla sauce 6