DRAFT BIER

Light

Reissdorf Kölsch | 4.8%
A classic and crisp ale that’s soft on the palate with a delicate dry finish

Andechs Helles | 4.8%
The mild sweetness combines very well with a velvety soft hop bitterness

König Pilsener | 4.9%
This moderately hoppy pilsner starts a bit malty and ends with a slightly bitter finish

Benediktiner Festbier | 5%
Clean and malty, with a bit of apple and a bit of noble hops

Schonramer Gold | 4.8%
Festbier, a Bavarian lager, slightly sweet, grainy malt and the fresh-mown hay

Haus Radler | Russe | Banana Weizen | 3.0%
Shandies [lager + lemonade] [wheat + lemonade] [wheat + banana juice]

Dark

Köstritzer Schwarzbier | 4.8%
Germany’s & Goethe’s favorite black lager is light on body yet robust on flavor

Weltenburger Dunkel | 4.7%
Dark bread, sweet malt, brown sugar, and the slightest touch of roastiness

Weltenburger Asam-Bock | 6.9%
A full-bodied doppelbock with rich, dark malts and sweetness; a good dessert bier

Weihenstephaner Korbinian | 7.4%
A balanced doppel with notes of chocolate & roasted malts from the world’s oldest brewery

Paulaner Salvator | 7.9%
The father of doublebocks has smooth chocolate flavor, caramel malts, & a light note of hops

Wheat

Plank Heller Weizenbock | 7.8%
rich fruit {banana, blood oranges}, creamy malt texture with notes of raisins & toffee

Schneider Weisse Original | 5.4%
A classic & complex wheat with notes of banana, clove, & nutmeg & slightly dark color

Weihenstephaner Hefeweiss | 4.9%
Fruity, yeasty and a bit sweet, notes of banana, cloves, banana, peach, wheat dough and rye.

Schneider Weisse Aventinus | 8.2%
Bavaria’s oldest doppel weizenbock is nicely balanced w/ plum, banana

Specialty

Schlenkerla Helles Märzen | 4.5%
A unique light blend with a hint of smokiness brewed using the kräusen method

St. Bernardus Triple | 8.0%
A medium-bodied Belgian blonde w/ soft fruity notes & caramel malts

Ettaller Heller Bock | 7.2%
Malt nose, rich warmly spiced with mildly bitter herbal hops

Paulaner Marzen | 5.8%
Rich malt flavor, dark toffee note and underlying fruitiness has a masterful hop balance
### Cider & Spritz

<table>
<thead>
<tr>
<th>Name</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lo-Fi Grapefruit Hibiscus Spritz</td>
<td>8.0%</td>
<td>A sparkling wine infusion of grapefruit, hibiscus, anise, &amp; Seville orange oil bitters</td>
</tr>
<tr>
<td>Bembel Cider [Pur - Gold - Cherry]</td>
<td>4.0%</td>
<td>German apple cider; choose between a dry, semi-sweet, or a sweet version</td>
</tr>
</tbody>
</table>

### BOTTLE BIER

just as good as draft

<table>
<thead>
<tr>
<th>Name</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Einbecker Pils</td>
<td>4.9%</td>
<td>A classic bitter pils using the best hops &amp; selected fine malts</td>
</tr>
<tr>
<td>Lemke Berliner Weisse</td>
<td>4.0%</td>
<td>A great sour Berliner Weisse comes in either herbal woodruff or raspberry flavors</td>
</tr>
<tr>
<td>Schönramer Gold</td>
<td>6%</td>
<td>Festbier, a Bavarian lager, slightly sweet, grainy malt and the fresh-mown hay</td>
</tr>
<tr>
<td>Schneider &amp; Brooklyn Hopfenweisse</td>
<td>8.2%</td>
<td>A bold &amp; fruity pale weiss-bock for IPA fans made with Hallertauer-Saphir hops</td>
</tr>
<tr>
<td>Ettaler Dunkel</td>
<td>5.0%</td>
<td>A light dark lager, slightly sweet, &amp; malty; brewed at one of the last authentic monastic breweries</td>
</tr>
<tr>
<td>Weihenstephaner Kristalweiss</td>
<td>5.4%</td>
<td>The champagne of wheats; a crystal clear, filtered weizen with fine banana notes &amp; citrus aromas</td>
</tr>
<tr>
<td>Schneider Weisse Love</td>
<td>4.9%</td>
<td>A delightfully light wheat beer w/ a refreshing tang &amp; finishes w/ a noble hop bitterness</td>
</tr>
<tr>
<td>Weihenstephaner Vitus</td>
<td>7.7%</td>
<td>The brewery’s golden child; an easy-drinking strong bock with notes of clove &amp; banana</td>
</tr>
<tr>
<td>Weihenstephaner Korbinian</td>
<td>7.4%</td>
<td>A balanced doppel with notes of chocolate &amp; roasted malts from the world’s oldest brewery</td>
</tr>
<tr>
<td>Uerige Sticke Altbier</td>
<td>6.0%</td>
<td>A precursor to IPAs, this altbier is rich in big spicy hops with a firm malty middle &amp; finishes dry</td>
</tr>
<tr>
<td>Uerige Doppelsticke Altbier</td>
<td>8.5%</td>
<td>A bold altbier with caramelized sugar, malt &amp; herbs, dark chocolate &amp; rum with a smooth finish</td>
</tr>
<tr>
<td>Schlenkerla Doppelbock</td>
<td>8.0%</td>
<td>A complex smokey Christmas doppelbock graced by oak rather than traditional beech wood</td>
</tr>
<tr>
<td>Schlenkerla Helles</td>
<td>4.3%</td>
<td>A subtle smoky helles that is prepared in the same copper kettles without the smoked malts</td>
</tr>
<tr>
<td>Schlenkerla Urbock</td>
<td>6.5%</td>
<td>A full bodied smoked bock brewed for Bamberg’s strong beer season</td>
</tr>
<tr>
<td>Einbecker Winter Bock</td>
<td>7.5%</td>
<td>A nicely balanced dark bock with full body and deliciously malt forward</td>
</tr>
<tr>
<td>Hofstetten Original Hochzeitsbier von 1810</td>
<td>6.3%</td>
<td>Brewed in the spirit of the original festbier richer and stronger in hops than märzens of today</td>
</tr>
<tr>
<td>Schneider Aventinus Cuvée Barrique</td>
<td>9.5%</td>
<td>A limited release sour doppelbock that’s matured for months in French oak chardonnay barrels</td>
</tr>
</tbody>
</table>
# WEIN

## White

Von Winning | Sauvignon Blanc | Germany | 12%  
A fantastic biodynamic wine, citrus driven, & mild body with refreshing acidity on the finish

Kimich Reisling | Germany | 12%  
Sustainable, dry, crisp, clean honey, wool, wet slate and fresh air

Vorspannhof Mayr | Grüner Veltliner | Austria | 12%  
A straightforward, spicy Grüner; light in body & fruit-driven, sustainable

Selbach Oster | Pinot Blanc | Germany | 13%  
Fresh, fruitfully aromatic on the nose, juicy tree fruit & citrus notes, medium body, gentle acidity

Fürst | Elbling | Germany | 10%  
Ancient Germanic wine grape, crisp, lite, dry, citrusy

Folktale | Chardonnay | California | 14%  
White peach, macadamia nut with lighter pear aromas with lemon & pineapple

Janare | Falanghina del Sannio | Italy | 13.6%  
Medium body, dry & fruity, pear & apple essence

Cantine Belisario | Verdicchio | Italy | 13%  
A fresh & nicely bodied wine w/ nice minerality, buttery, notes of tree fruit, & dry w/ aromas of honey

## Red

Dautel | Pinot Noir | Germany | 13%  
A fantastic & smooth pinot noir w/ notes of vanilla, red berry & nice acidity

CNS Quartmoro Memoriedi Vite | Italy | 14.5%  
100% Cannonau grapes, dark berries, currants, dried fruit & spices

Berger | Zweigelt | Austria | 12.5%  
Medium-bodied, balanced, & nicely acidic wine, w/ notes of red fruit & a touch of plum

Chris Hoch | Rot | Austria | 9.5%  
A uniquely unfiltered, biodynamic red with sour notes of cherry & blueberry

Pasetti Montepulciano | Italy | 14.5%  
aromas of blackberry, currant and blueberry, smooth & dry

Edge | Cabernet Sauvignon | Napa | 14%  
Blackberry, dark-cherry notes. Dried herb and nutmeg accents of savory earth and spice

La Sala | Cabernet & Merlot | Italy | 14.5%  
Super Tuscan is a full bodied, dry Cab Sauv / Merlot blend is oaky w/ black fruit notes & smooth

## Rosé

Borell Diehl | St Laurent Rosé | Germany | 12.5%  
Dry, crisp, refreshing, sophisticated, strawberry, bright acid with a touch of grapefruit, clean minerals

## Sparkling

Gebrüder Simon | Brut Riesling | Germany | 12%  
A rare & delicious Champagne method sparkling wine is crisp, bubbly, amply dry w/ stone fruit & nice minerality

Nigl | Brut de Brut Rosé | Austria | 12%  
Light, pink, & dry with creamy strawberry fruit; deliciously easy to drink

Gebrüder Simon | Brut Riesling | Germany | 12%  
Dry, tart red cherry, cranberry, (even some black fruit), graphite, lavender

Domaine Allemand | Brut Rose | France | 12.5%  
A bold & bubbly Champagne w/ solid acidity & citrus followed by balanced minerality & brioche

## Dessert

Ochoa | Moscatel | Spain | 15%  
Sweet, honey aroma, roasted notes of small-grain muscatel raisins. Roses, orange blossom.
Non Alcoholic

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA Weihenstephaner</td>
<td>8.00</td>
</tr>
<tr>
<td>Apfelschorle</td>
<td>6.50</td>
</tr>
<tr>
<td>Probiotic Strawberry Passion</td>
<td>5.00</td>
</tr>
<tr>
<td>Probiotic Guava Rose</td>
<td>5.00</td>
</tr>
<tr>
<td>Probiotic Mango Tumeric</td>
<td>5.00</td>
</tr>
<tr>
<td>Club Mate</td>
<td>5.00</td>
</tr>
<tr>
<td>Coca-Cola or Afri-Cola</td>
<td>5.00</td>
</tr>
<tr>
<td>Sparkling Lemonade</td>
<td>5.00</td>
</tr>
<tr>
<td>Sparkling Mineral Water</td>
<td>4.50</td>
</tr>
<tr>
<td>Coffee</td>
<td>3.50</td>
</tr>
<tr>
<td>Tea</td>
<td>3.00</td>
</tr>
</tbody>
</table>

After Dinner

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Underberg Bitters</td>
<td>4.00</td>
</tr>
</tbody>
</table>

Catering

Backroom Buyouts
Full Restaurant Buyouts
Reservations 6 or more

reservations@suppenkuche.com

Instagram
@suppenkuchesf

Water available on request

Gratuity of 20% will be added to parties of 6 or more
A 5% SF Mandate charge is added to all bills to help offset employee healthcare costs