

Oktoberfest

at Rob Dob's

SEPTEMBER 27 - OCTOBER 31



APPETIZERS

Bavarian Pretzel

Garlic butter, cheese sauce

German Potato Pancakes

Two potato pancakes, sour cream, applesauce

ADDITIONAL SIDES

Sauerkraut

Apple Sauce

Red Cabbage

Herb Spaetzle

German-Style Potato

Salad

PLATTERS

All platters, except Bratwurst Sandwich, served with German-style potato salad, braised red cabbage, sauerkraut, spaetzle, and a slice of rye bread.

Wiener Schnitzel

Breaded veal cutlets with a pickled mushroom gravy

Jagerschnitzel

Pork cutlets served with a mushroom gravy

Sauerbraten

Marinated braised beef with brown gravy

Knackwurst (veal) & Bratwurst (pork)

One Knackwurst and one bratwurst, served with grain mustard

Bratwurst Sandwich

Served with German-style potato salad, sauerkraut, grain mustard, pretzel bun



DESSERTS

Homemade Apple Strudel

Apples, raisins, dried cherry, lemon zest, brown sugar

Rob Dob's Homemade Chocolate Cake

Classic chocolate cake

German Chocolate Cake

Chocolate cake layered with chocolate frosting, chopped pecans, and toasted coconut

***Add ice cream to one of your favorite desserts**

Options: Old Fashioned Vanilla Bean Ice Cream or Chocolate Ice Cream

GERMAN BEERS

Emancipation Oktoberfest

A Märzen-style lager with toasted bread and caramel malt notes, finished with an earthy, herbal touch of hops.

Hofbrau Oktoberfest

Fresh-baked bread and biscuit malt character up front, balanced by floral, spicy noble hops and a crisp, bittersweet finish.

Caspers Oktoberfest

A malty amber lager with a clean, toasty malt flavor. A rich aftertaste, but never heavy.

Schlafly Oktoberfest

A traditional Märzen-style lager with rich caramel malt flavors and a clean, toasty backbone.

Sam Adams Oktoberfest

Bread and caramel sweetness lead the way, with just a whisper of hops and a smooth, easy-drinking finish.

Weihenstephaner Hefeweizen

A classic Bavarian wheat beer built on banana and clove, with a soft wheat body and a creamy, refreshing finish.

