

HOT STUFF/HEISS

COFFEE, TEA, AMERICANO 3 (Mr. Espresso)

CAPPUCCINO 4

HOT CHOCOLATE, LATTE, CAFE MOCHA,
WHITE CHOCOLATE MOCHA 5

COFFEE, TEA, ESPRESSO 3

CAPPUCCINO, LATTE, AMERICANO 4

COLD DRINKS/NON ALCOHOLIC

PEPSI, DIET PEPSI, SIERRA MIST, DR PEPPER,
ORANGE CRUSH, ROOT BEER, ICED TEA 3

SPEZI (Pepsi w/ Orange Soda) 3

AFRI COLA, GERMANY 4

MALZBIER-NA MALT BEVERAGE, GERMANY 5

VANILLA CREAM SODA 4

GINGER BEER 4

LEMONADE, APPLE JUICE, OR ORANGE JUICE 5

APFELSHORLE (Apple Juice w/Soda) 5

AUSTRIAN ELDERFLOWER SYRUP & CRANBERRY SODA 6

AUSTRIAN BLACK CURRANT OR RASPBERRY SODA 6

MINERAL WATER 12OZ 4 25 OZ 7

NON-ALCOHOLIC BEER 6

BITTBURGER DRIVE NA PILSNER

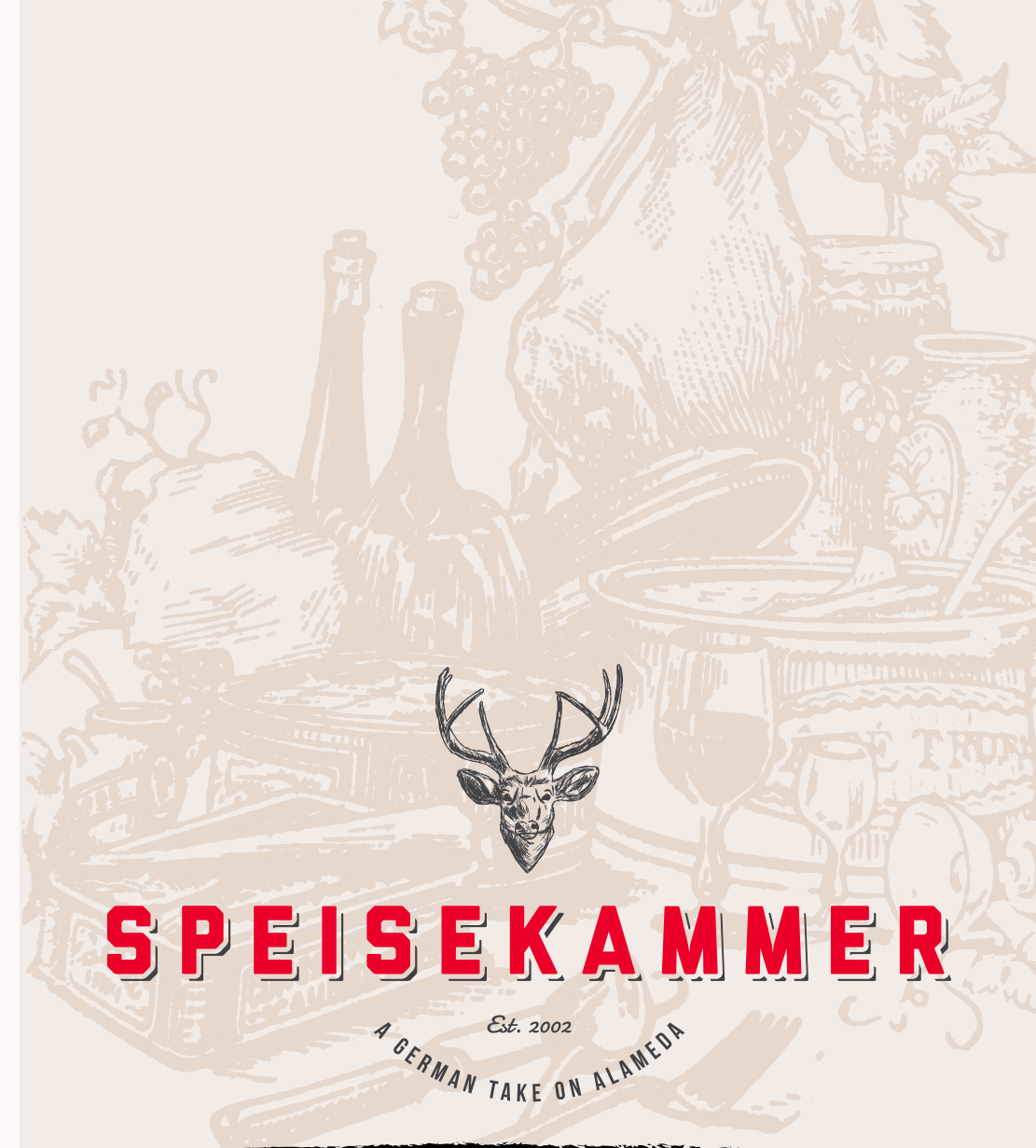
ERDINGER NA HEFEWEIZEN

D = DAIRY FREE | G = GLUTEN FREE | V = VEGETARIAN

Limited Substitutions

WE CATER PRIVATE EVENTS
EMAIL CINDY@SPEISEKAMMER.COM FOR INFO

SPEISEKAMMER:
Schp-eyese-comma, (noun) means pantry



SPEISEKAMMER

Est. 2002
A GERMAN TAKE ON ALAMEDA

2424 LINCOLN AVE, ALAMEDA, CA 94501
510-522-1300

CLOSED MONDAYS
OPEN ALL DAY FROM 11:30AM

LUNCH SERVED UNTIL 3PM
DINNER SERVED: TUESDAY 5- 9PM
WEDNESDAY - SATURDAY 5-10PM
SUNDAY- 4 TO 9

BIERGARTEN MENU SERVED BETWEEN LUNCH & DINNER

MUSIC FRIDAY & SATURDAY NIGHTS 8:30PM & SOME THURSDAYS
WWW.SPEISEKAMMER.COM FOR MUSIC LISTINGS

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EMAIL: CINDY@SPEISEKAMMER.COM FOR INFO

APPETIZERS

REIBEKUCHEN 10.5 | TWO FOR 6 **D V G**

Four Crispy Potato Pancakes served w/ haus-made Apple Compote

GROSSER SALAT 13 **G V**

Mixed Field Greens, Apple Slices, Goat Cheese, Roasted Walnuts, Heirloom Cherry Tomatoes & Haus Vinaigrette (add Shrimp Skewer for 5)

KÄSEBRETT 16.5 (add Pretzel 3) **V**

A variety of European Cheese served w/ fresh & dried Fruit, roasted Nuts & assorted Crackers

KLEINE NÜRNBERGER BRATWÜRSTCHEN 12 **D G**

Grilled Petit Nürnberger Sausages served over haus-made Sauerkraut

AUFSCHNITT-PLATTE 17 | SMALL 12

Charcuterie Platter w/ Assorted Cold Cuts served w/ Pickles, Mustard & Radish

GERÄUCHERTE FORELLE 14.5 **G**

Smoked Trout with Spinach Salad and Horseradish Sauce

GEBEIZTER LACHS 16 (add 2 Potato Pancakes 3) **D G**

Haus Cured Gravlox, Red Onions & Capers served w/ Dill Mustard Sauce

FISCH-PLATTE 19.5 | SMALL 13 **G**

Seafood Antipasti: Shrimp, Gravlox (Dill Mustard S.) pickled Herring (Sour Cream S.), smoked Rainbow Trout (Horseradish S.) served w/ Mixed Greens

POMMES MIT 3 SOSSEN 9.5 **V**

Fries w/ Curry Ketchup, Red Pepper Aioli, & Tatar Sauce

PRETZEL MIT BIER-KÄSESOSSE 8 **V**

German Pretzel w/ Beer-Cheese Sauce

ENTREES

SCHWEINEBRATEN 19.5 | SMALL 13.5

Roasted Pork in Beer Sauce served w/ Sauerkraut & Mashed Potatoes

WIENER SCHNITZEL VOM SCHWEIN 20 (as Veal add 3)

Two Pork Cutlets, breaded & pan-fried served w/ Roasted Potatoes & side German Salad

SMALL 13.5 (One Cutlet w/out salad) **D**

JÄGERSCHNITZEL VOM SCHWEIN 20 (as Veal add 3)

Two Pork Cutlets in Mushroom Sauce served w/ Spätzle & side German Salad

SMALL 13.5 (One Cutlet w/out salad)

PAPRIKA SCHNITZEL 19

Pan-seared Turkey Breast topped with sautéed Onions & Red & Green Peppers, served w/ Spätzle

SAUERBRATEN 25 **D**

Beef Tri Tip marinated and braised in Red Wine and Spices, served w/ Red Cabbage and Spätzle

ROTISSERIE HÜHNCHEN 21 **G**

Organic Half Rotisserie roasted Chicken basted in Herb Butter w/ grilled Broccolini and Mashed Potatoes

WEISSKOHL ROULADEN 19 | ONE ROLL 13 **G**

Two Cabbage Rolls stuffed w/ Beef Seasoned w/ Onions & fresh Herbs served w/ a tangy Onion Tomato Sauce & Mashed Potatoes

BRATWURST GEGRILLTE 18 | ONE SAUSAGE 12.5 **G**

Two Grilled Rustic Pork Sausages w/ Sauerkraut & Mashed Potatoes

CURRYWURST 16.5 | ONE SAUSAGE 11.5 **D**

Two Grilled Pork Sausages served w/ Curry Ketchup & German Fries

GEGRILLTE FLEISCHPLATTE 33 **D G** (serves 2 -3 people)

Family Style Grilled Meat Platter w/ Nürnberger, Bock, petit Nürnbergers, German Bratwurst, Leberkäse, Smoked Pork Chop over Sauerkraut (add side dishes to create a full meal)

GEGRILLTES FLAT IRON STEAK 26 **G**

12oz Steak with Green Peppercorn Sauce & Potato-Carrot Gratin

GEGRILLTES LACHSFILET 23 **G**

Grilled Salmon on a Bed of Spinach w/ Cucumber-Dill Sour Cream & Mashed Potatoes

VEGETARIAN ENTREES

GEMÜSE STRUDEL 3 SLICES 17.5 | 2 SLICES 14 **V**

Spinach, Goat Cheese & Red Bell Peppers wrapped in Puff Pastry served over Carrot Purée

GRATINIERTE KASESPÄTZLE 17 | SMALL 10 (w/o salad) **V**

Spätzle baked w/ Cheddar-Parmesan Cheese Caramelized Onions served w/ a side combination German Salad (add Black Forest Ham 2)

GERMAN SALADS

G V D

Shredded Cabbage | Dill-Cucumber | Pickled Red Beet | Marinated Carrot side 5 small 7 large 10 (each or in combination)

ADDITIONAL SIDES 6

ROASTED POTATOES W/BACON **G D** | FRIES **V D**

MASHED POTATOES **G V** | SAUERKRAUT **G D** RED CABBAGE **G V D**

PLAIN SPÄTZLE **V** | POTATO SALAD W/BACON

POTATO-CARROT GRATIN **V**

BEER CHEESE SAUCE 4 **V**

GERMAN PRETZEL 4 **V**

