



Our 11th year of  
**Oktoberfest**  
September 9th - October 18th



**STARTERS**

**ALLGÄUER KÄSESÜPPCHEN ~ \$3.99 CUP / \$4.99 BOWL**

Creamy Bavarian cheese soup with whipped cream and croutons.

**OKTOBERFEST HAUS SALAT ~ \$4.99 / 2.99 with entree**

Mixed greens tossed in our Bavarian house dressing with cucumbers, tomatoes and Bavarian slaw.

**BAYRISCHER PREZTEL KORB ~ \$4.99**

Four freshly baked pretzels with a Heidelberg honey mustard dip.

**SCHWEIZER SCHÜBLIG ~ \$7.99**

Swiss grilled sausage with bacon and cheese wrapped in a puffed pastry sleeve and served with stone ground mustard and kraut spätzle.

**ENTREES**

**PAPRIKA HÄNDEL ~ \$13.99**

Hand breaded, fried chicken breast with fresh peppers in a creamy paprika sauce served over käse spätzle.

**BAYRISCHER SCHWEINEBRATEN ~ \$14.99**

The classic Bavarian pork loin roast served with potato dumplings, red cabbage and gravy.

**OFFENFRISCHE SCHWEINSHAXE ~ \$15.99**

Crisp roasted pork shank, served with sauerkraut, mashed potatoes and gravy. "No Bavarian would live without it!"

**JÄGERSCHNITZEL ~ \$15.99**

Hand breaded, pan fried pork cutlets served with fresh mushroom gravy and home made spätzle noodles.

**OUR FAMOUS JÄGERMEISTER PLATTE ~ \$15.99**

Grilled bockwurst and knockwurst with roasted pork loin, kraut spätzle, hot German potato salad and a shot of Jägermeister.

**WIENER ZWIEBEL SCHNITZEL ~ \$18.99**

Tender hand breaded veal medallions with crisp fried onions served over traditional German potato cakes.

**RHEINISCHER SAUERBRATEN ~ \$16.99**

Tender braised beef with raisins in a sweet and sour gravy served with potato dumplings and red cabbage.

**DESSERT**

**OFENFRISCHER APFELSTRUDEL ~ \$5.49**

Served with French vanilla ice cream.

**SCHWARZWÄLDER KIRSCHTORTE ~ \$ 5.99**

Black Forest cherry cake.

**RUMTOPF MIT VANILLE EIS ~ \$5.99**

Summer fruits marinated with brown sugar in rum over vanilla ice cream.

**BEER**

**FRANZISKANER HEFE-WEISSE ~ \$5.50**

This naturally cloudy wheat beer is noted for its agreeable level of carbonation and refreshing finish.

**WARSTEINER DUNKEL ~ \$ 5.50**

This traditional German dark lager has a delicate aroma, subtle spices and a clean round finish.

**SPATEN LAGER ~ \$5.50**

Golden in color, it's fully rounded body has a superb balance between hops and malty sweetness.



THE HISTORY OF  
**Oktoberfest**



Good to be here.  
[www.atrias.com](http://www.atrias.com)

The first Oktoberfest took place in October of 1810 and was part of the marriage celebration given by the Bavarian King Max Josef for Crown Prince Ludwig (Later to become King Ludwig I) and the Princess Theresa von Sachsen-Hildburghausen. The highlight of the celebration was a series of horse races which gave way to the tradition of the "October Festival" and in the following year became an annual affair commemorating this grand wedding.

The horse races took place on the meadow in front of the Sendlinger Tor, one of Munich's many gates, and this area beyond the gate became known as the "Theresienwiese" or Therese's meadow, named in the honor of the crowned princess. The present day Oktoberfest lasts for 16 days. The first day is always on a Saturday in September and festivities end on the first Sunday in October.

**ATRIA'S OKTOBERFEST TRADITION**

Atria's proudly celebrates our 11th year of Oktoberfest. It all began with the vision of our Chef Josef Karst to introduce Pittsburgh to the authentic German cuisine of the Oktoberfest celebration in Germany. Chef Josef creates traditional

German entrees that include such items as "Paprika Handel", "Jägerschnitzel", and "Offenfrische Schweinshaxe", that will please the palate of any German cuisine enthusiast. Atria's has become known in Pittsburgh by many German clubs and organizations as the restaurant of choice during Oktoberfest. Year after year guests return to enjoy Atria's Oktoberfest tradition and the authentic German cuisine created by our very own authentic German chef!

**ABOUT OUR CHEF**

Atria's Oktoberfest Chef is Josef Karst who was born in Mittelreidenbach, that's right, Mit-tell-ryeden-bach, Germany, in August of 1961. He graduated from Culinary School as Commis de Cuisine in 1980, and became a certified Culinary Educator in 1986 through Pope und Neumann. Throughout the 1980's Josef worked as Chef Saucier at Hotel Kulm in Valbella, Switzerland and later as Executive Chef at Gasthof Helmer in Schwangau, Germany. From 1989-1995 Josef was the Executive Chef and owner of "Brauhaus Meisenheim" in Germany and came to Atria's in 1999 (not on a boat) where he enjoys introducing colleagues and guests to his scrumptious daily features.