



appetizers

Bayerischer Brezen Korb 7.5
Freshly Baked Pretzels, [Heidelberg Honey Mustard](#)

Obatzda! Brezen Korb 12
Freshly Baked Pretzels, [Bavarian Cheese Dip](#)

Schweizer Schüblig 11
Baked Bratwurst, Bacon, Swiss Cheese, Puffed Pastry, Bavarian Mustard

Allgäuer Käsesüppchen
Cup 5 | Bowl 6
Bavarian Cheese Soup, Whipped Cream, Croutons

Spinat Salat Mit Speck Dressing 6
Baby Spinach, Mixed Greens, Hot Bacon Dressing, Diced Tomatoes, Hard Boiled Eggs, Red Onion, Chopped Bacon, Cheddar Jack Cheese, Croutons

sides

Sauerkraut	3
Red Cabbage	3
Kraut Spätzle	4
Butter Spätzle	4
Potato Pancakes	4
Hot German Potato Salad	4

Jägerschnitzel 18
Hand-Breaded, Pan-Fried Pork Cutlets, Mushroom Gravy, Gebuttert Spaetzle

Rheinischer Sauerbraten 19
Tender Braised Beef, Raisins, Sweet & Sour Gravy, Mashed Potatoes, Red Cabbage

Famous Jägermeister Platter 19
Grilled Bockwurst, Knockwurst, Braised Pork. Served with Kraut Spaetzle, Hot German Potato Salad and a Shot of Jagermeister. Must be 21+.

Wiener Zwiebelschnitzel 21
Tender Hand-Breaded Veal Cutlets, Fried Onions, Grilled Roma Tomatoes, Signature Gravy, German Potato Pancakes

Ofenfrische Schweinshaxe 19
Available After 4pm. Limited Availability.
"No Bavarian Would Live Without It!"
Crisp Roasted Pork Shank, Sauerkraut, Mashed Potatoes, Gravy

Wiener Backendl auf Spinat Salat 14
Fried Chicken Tenders, Baby Spinach, Mixed Greens, Hot Bacon Dressing, Diced Tomatoes, Hard Boiled Eggs, Red Onion, Chopped Bacon, Cheddar Jack Cheese, Croutons

Allgäuer Schnitzel Sandwich 14
Hand-Breaded, Pan-Seared Pork Loin "Schnitzel," Fresh Mushroom Gravy, Melted Swiss Cheese, Sour Cream, Diced Tomatoes, Toasted Brioche Bun. Served with Hot German Potato Salad

Ofenfrischer Apfelstrudel 7
Apple Strudel

dessert

Kirschtorte 7
Black Forest Cake

OFFICIAL *bier* OF



SPATEN
München

ATRIA'S OKTOBERFEST TRADITION

Atria's proudly celebrates our 21st year of Oktoberfest celebrations. 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.

ABOUT OUR CHEF

Atria's Oktoberfest Chef is Josef Karst, who was born in Mittelreidenbach, Germany, in 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 Hotel Helmer in Schwangau, Germany. From 1989-1995 Josef was the Executive Chef and owner of "Brauhaus Meisenheim" in Meisenheim, Germany. Josef came to Atria's in 1999 where he enjoys introducing colleagues and guests to food from his homeland.

THE HISTORY OF OKTOBERFEST

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 and the Princess Therese 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 present day Oktoberfest lasts for 16 days.

HOST YOUR OWN **Oktoberfest!**

Pickup pans of
authentic German dishes
sure to impress your friends & family.

appetizers to = go

Bayerischer Brezen Korb 15

Freshly Baked Pretzels, Heidelberg Honey Mustard

Obatzda! Brezen Korb 19

Freshly Baked Pretzels, Bavarian Cheese Dip

Schweizer Schüblig

1/2 Pan 35 | Full Pan 65

Spinat Salat 35

Allgäuer Käsesüppchen Quart 16

1/2 Pan 25 Serves 8 - 10 | Full Pan 40 Serves 18 - 20

entrees to = go

Jägerschnitzel

Breaded, Pan-Fried Pork Cutlets, Mushroom Gravy
1/2 Pan 45 | Full Pan 85

Die Wurst Pfanne!

Grilled Bockwurst, Knockwurst, Braised Pork.
1/2 Pan 45 | Full Pan 85

Rheinischer Sauerbraten

Tender Braised Beef, Raisins, Sweet & Sour Gravy
1/2 Pan 65 | Full Pan 120

Wiener Zwiebelschnitzel

Tender Hand-Breaded Veal Cutlets, Fried Onions,
Grilled Roma Tomatoes, Signature Gravy
1/2 Pan 65 | Full Pan 120

Ofenfrische Schweinshaxe

Crisp Roasted Pork Shank
1/2 Pan 65 | Full Pan 120

accompaniments

to = go

Half Pan 25

Full Pan 40

Sauerkraut
Red Cabbage
Krautspätzle
Buttertpätzle
Potato Pancakes
Hot German Potato Salad