

OKTOBERFEST

MENU

SEPTEMBER 25TH – 26TH



BARLEY THYME

KITCHEN + BREW

DANVILLE, IN

MAINS

BRAT

beer-boiled and sautéed over sauerkraut
served with German potato salad (bun-less) **\$12**

BRAT ON A HOAGIE BUN

with peppers, onions and Dijon sauce **\$10**

BAVARIAN BURGER

with the signature BTKB patty on a pretzel bun
served with Swiss cheese, slaw, Dijon sauce
and a side of fries **\$16**

PORK SCHNITZEL

house-made served with gravy and
German potato salad or fries **\$15**

SPAETZLE

German buttered noodles with
mushroom gravy **\$13**

LAUGENBREZEL PRETZELS

house-made served with beer cheese
and brown spicy mustard
½ order **\$7** (1 pretzel) | Full order (2 pretzels) **\$12**

KIDS

Kids mac n cheese **\$6**

Kids hot dog **\$6**

DRINKS

COCKTAILS

FALL SANGRIA

red wine, apple cider, pear liqueur,
club soda, apples, pears,
cinnamon, citrus

THE GREAT PUMPKIN FIZZ

vodka, house made pumpkin syrup,
lemon juice, cream soda

CIDER DELIGHTER

Vodka, Anderson Orchard cider,
all-spice, lemon juice

ZERO PROOF

AUTUMN SANGRIA

non alcoholic red wine, apple cider,
apples, pear, cinnamon, citrus

SPICED APPLE CRANBERRY FIZZ

Apple cider, cranberry juice,
house made pumpkin spice syrup,
club soda

SEE OUR SEPARATE
BEER MENU

DESSERTS

APFELSTRUDEL

apple strudel baked with golden
raisins served with ice cream **\$12**

GERMAN CHOCOLATE CAKE

\$11