



Wein Tasting

\$10 per person

**includes 3 tastings & a glass of your choice!*

By the Glass | Bottle

\$8 Glass / \$29 Bottle

Swiss Village Wine Punch

A local favorite since the 1970's – white wine, triple sec, brandy, peach schnapps, soda water & seasonal fruit

Freixenet Brut Champagne

Spain - Crisp, clean and well-balanced. This wine is medium-bodied with a palate of apple, pear and bright citrus flavors and a crisp touch of ginger.

La Marca Prosecco

Veneto, Italy - La Marca Prosecco is a fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle. The soft, harmonious fruity notes highlighted by pleasant acidity make this wine ideal for any occasion.

*Wein Haus Chardonnay

2018 Un-oaked chardonnay – this fresh wine shows hints of green apple, lemon and vanilla. This dense chardonnay provides bold fruit flavors and modest tannin.

*Wein Haus Pinot Grigio

This 2018 Pinot Grigio – this light-bodied white wine shows pear, nectarine, and apple flavors, with an alluring citrus finish.

Kim Crawford Sauvignon Blanc

Fresh, fruity and tangy, this wine is a good thirst quencher and will be versatile in food pairings. It has a sunny, ripe flavor profile and enough crisp acidity for good balance.

*Wein Haus Zinfandel Rose

Central Valley, California 2018 – bright flavors and fresh fruit aromas, including wild cherry, strawberry, and watermelon. With its bright pink color and crisp red fruit flavors this Rose is meant to be enjoyed chilled outdoors.

Conundrum Red Blend

California- Rich and velvety aromas of floral notes with tones of lavender, dried berries and baking chocolate. Silky round entry with acid to balance the high fruit concentration.

Robert Mondavi Cabernet Sauvignon

California- Velvety layers of blackberry, plum and cassis highlight our Cabernet Sauvignon. The wine has the sweet black cherry and dark berry fruit character.

Bottled Beer

Budweiser, 4

Michelob Ultra, 4

Bud Select, 4

Miller Lite, 4

Blue Moon, 5

Stella Artois, 5

Sudwerk Marzen Amber, 5

Seasonal Draft, 5

Spirits

Tito's, 7

Grey Goose, 9

Captain Morgan, 6

Malibu, 6

Tanqueray, 8

Jack Daniels, 8

Crowne Royal, 8

Maker's Mark, 9

Dewer's, 8

Happy Hour

4pm to 6pm

\$5 off Bottles of Wine

\$4 Draft Beer

Saturday & Sundays

\$15 Bottomless Mimosas

(until 4pm)

For Private Events

Call 618-477-4742

Appetizers

Crab Rangoon

Deep fried crab rangoon served with sweet chili sauce \$9

Chicken Tenders

Deep fried chicken tenders served with ranch dressing \$9

Chicken Wings

Breaded wings and flats deep fried served with buffalo ranch dressing \$12

Shrimp Cocktail

(6) large shrimp cooked in a spiced boil and served with cocktail sauce \$13

Fried Lobster Bites

5 oz Maine Lobster diced, beer battered and deep fried \$19

Meat & Cheese Plate

Assorted meats and cheeses \$19

Lunch Entrees

(Served until 4pm)

Wein Haus Special

Bratwurst with sauerkraut and German potato salad \$12

Prime-Rib Stroganoff

Prime-rib & mushrooms sautéed in a cream sauce served over egg noodles \$13

Pork Steak

Smoked pork steak served with BBQ or sweet chili sauce and steak fries \$15

Wagyu Steak Burger

8oz steak burger dipped in Andria's sauce and grilled with choice of American, provolone, or bleu cheese. Served with lettuce, tomato, onion and pickles and steak fries \$16

Grilled Kabob

Mushrooms, tomatoes, green peppers, red peppers, onion and chicken breast \$15
6oz of beef tenderloin \$24

Dessert

Carrot Cake \$6

NY Style Cheese Cake \$7