

★ Tonto Bar & Grill ★

at Rancho Mañana



Oktoberfest

2009



Menu 1 Served on October 6, 7 & 8

Kartoffel Puffer mit frischem Apfelbrei
Potato Pancakes with Fresh Apple Compote 6.

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Geschmorte Rinder Roulade mit Rotkraut und Kartoffel Kroketten
Braised Beef Roulade, Red Cabbage and Potato Croquettes 16.

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Linzer Torte mit Haselnüssen und Rote Johannisbeeren Gelee, Hazelnuss-Vanillecreme
Linzer Torte with Hazelnuts and Red Currant Jam, served with a Hazelnut Anglaise 9.

Menu 2 Served on October 13, 14 & 15

Zarter Feld Salat, knuspriger Speck und Kartoffel Dressing
Tender Mache Greens, Crisp Bacon & Potato Dressing 8.

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Bratwurst mit Zwiebel-Bier Sauce, Sauerkraut und Kartoffel Puree
German Sausage, Onion Beer Sauce, Sauerkraut and Mashed Potatoes 15.

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Bayerischer Apfelstrudel, Rosinen-Zimt Sauce und Vanilleeis
Warm Bavarian Apple Strudel with Cinnamon Raisin Sauce & Vanilla Bean Ice Cream 9.

Menu 3 Served on October 20, 21 & 22

Semmel Knödel mit Schwammerl Ragout
Bread Dumplings with Creamy Mushroom Ragout 8.

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Kümmel und Knoblauch marinierter Schweinebraten mit Speck Kraut Salat und Kartoffel Knödel
Caraway & Garlic Marinated Roast Pork, Bacon Cabbage Salad & Potato Dumplings 17.

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Schwarzwälder Kirschtorte mit Vanille-Kirschwassercreme
Black Forest Cake with Kirschwasser Anglaise 9.

Menu 4 Served on October 27, 28 & 29

Krautwickerl in Speckrahmsauce mit Kartoffelbrei
Stuffed Cabbage Roll with Smoked Bacon Cream Sauce & Mashed Potatoes 8.

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Kalbs Wiener Schnitzel mit brauner Butter, Käse Spätzle und Kopf Salat in Kräuter Rahm
Veal Wiener Schnitzel, Brown Butter, Authentic German Cheese Pasta and Butter Lettuce Salad with Garden Herb Dressing 19.

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Warme Frittierte Äpfel mit Karamel-Vanillecreme
Warm Cinnamon Sugar Apple Fritters served with a Caramel Anglaise for dipping 9.



All German Beers 7. & are .5 ltr.

Hopf Helle Weisse

Our traditional Bavarian wheat beer has subtle flavors of banana and fruit which comes from the special processing of our private yeast culture. A smooth, refreshing taste that goes extremely well with food.

Schönramer Gold

A robust special lager with a slight scent of violet and rose buds and a touch of sweetness on the finish. Pale gold in color but strong in alcohol, the Gold is perfect for special occasions.

Reutberger Export Helle

This bit of heaven recipe was created by the Reutberg Cloister nuns in the 1400's. They added extra hops and malts for a more concentrated lager without the high alcohol. makes for a very dense and austere beer with a perfect balance of hops and malts.

Reutberger Export Dunkle

331 years ago the nuns of the Reutberg Cloister brewed the seminal Export-style beer that was to become the trademark formula of the world-renown Bavarian-style beer. Out of that tradition comes the dark Export Dunkel, a rich, deep-red beer with malty aromas of chocolate, coffee, molasses and caramel. This dark red manna has a surprising guilt-free lightness to it.