

## Martinis

Classic - 9

Your choice of Absolute, or Tito's Vodka, or Tanqueray Gin. Served up, stirred, shaken or on the rocks.

Cosmopolitan - 10

Absolute Vodka | Cointreau | Cranberry Juice | Lime Juice

## Specialty

Dark 'n Stormy -8

Ginger Beer | Lime Juice | Dark Rum

Ultimate Arnold Palmer - 10

Tito's Vodka | Cointreau | Lemonade | Iced Tea

Kicked up Lemonade - 8

Absolut Citron Vodka | Triple Sec | Lemonade | Splash of Cranberry Juice

## Beers On Tap

12 oz. Frosty Mug/\$5 – 23 oz. Pilsner/\$8

Paulaner Lager Munich, DEU

Pseudo Sue Pale Ale Toppling Goliath, Decorah IA

1939 Amber Ale Big Grove Brewery - Solon IA

Arms Race Pale Ale Big Grove Brewery - Solon IA

## Craft Beer Sampler - 5

Three 4 oz. Mini-Mugs of Paulaner Lager, Pseudo Sue and 1939 Amber Ale.



## Bottled Beers

### Imports

St. Pauli Girl Lager - 5 Bremen, DEU

Clausthaler N.A. - 5 Frankfurt, DEU

Warsteiner Pilsener - 5 Warstein, DEU

Warsteiner Dunkel - 5 Warstein, DEU

Ayinger Celebrator Doppelbock - 7 Aying, DEU

Paulaner Hefe-Weizen - 5 Munich, DEU

Samuel Smith Oatmeal Stout - 6 Tadcaster, ENG

### Domestic - 4

Bud Light

Busch Light

Michelob Ultra

## Wine

### Amana Wine - 8/25

Ackerman Winery – Amana, IA - 8/25

Lover's Blend (Cranberry/Plum)

Concord Grape

Dandelion

Piestengel (Rhubarb)

### Ackerman Wine Sampler - 8

Sample all four of the wines made here in the Amana Colonies - 2 oz. servings of each.

### Red

Cabernet Sauvignon - 8.50/25

Giapoza - Oakville, CA

Knight's Red (Cabernet Sauvignon) - 8/25

White Cross Cellars – Swisher, IA

Monk's Red (Merlot) - 8/25

White Cross Cellars – Swisher, IA

### White/Rose/Sparkling

Mittler Kabinett (Riesling) - 7/23

White Cross Cellars – Swisher, IA

Riesling - 7/23

Chateau Ste. Michelle – Columbia Valley, WA

Oktoberest (American Riesling) - 8/25

White Cross Cellars – Swisher, IA

Fleur-de-lis (Chardonnay Blend) - 8/25

White Cross Cellars – Swisher, IA

Chardonnay - 7/23

Chateau Ste. Michelle – Columbia Valley, WA

Gewürztraminer - 7/23

Chateau Ste. Michelle – Columbia Valley, WA

Pinot Grigio - 7/23

McManis - River Junction AVA, CA

Sauvignon Blanc - 9.50/27

Kim Crawford - Marlborough Region, New Zealand

White Zinfandel - 6/20

Beringer Wines – Napa, CA

Cranberry Bog (Cranberry/Apple Blend) - 7/23

White Cross Cellars – Swisher, IA

Champagne - 6/15

J. Roget - California

### White Cross Cellars Wine Sampler - 8

Enjoy a 2 oz. serving of each of four wines:

- Fleur-de-lis
- Mittler Kabinett
- Knight's Red
- Monk's Red

**NEW!**  
3% Cash  
Discount

# B I E R G A R T E N

## M E N U

## APPETIZERS

Beer Battered Onion Rings with Ranch Cone 6.50; Basket 9.75

Pretzel Bites with Cheese Sauce 6.50

Cheese Curds with Marinara 8.50

Jäger Poutine Fries 10.99

Fried curds, Jäger Gravy, Mushrooms, Chives, and Sour Cream over Fries

Kasespätzle 9.99

Spätzle Mac and Cheese with Bacon and Breadcrumbs

Ox Chips with Cheese Sauce and Bacon 7.75

Fried Portobello Mushrooms with Ranch 9.99

## SALADS

Haus 10.99

Mixed Greens, Iceberg with Tomatoes, Hard Boiled Eggs, Pickled Beets, Cheddar Cheese & Herb Croûtons.  
Side 6.99

Chicken Almond Salad by the Scoop 10.99

On a bed of mixed greens and fruit. Two Scoops 12.99

Cranberry & Pecan 12.99

Mixed Greens, Feta Cheese, dried Cranberries, Pecans and Raspberry Vinaigrette Dressing.

**Add a protein to your salad**

Chicken Breast 7.25 5 Shrimp, deep fried 8.25 Hamburger Patty 7.75

## SOUP

Homemade Soup of the Day Cup 4.50 Bowl 6.00

Ox Yoke Inn

# BEVERAGES

Coffee - Regular or Decaffeinated  
Iced Tea - Regular or Raspberry Sweetened  
Fountain Beverages  
Coca-Cola, Diet Coke, Mr. Pibb,  
Sprite, and Minute Maid Lemonade

*Above are refillable*

Milk - 2% or Chocolate  
Hot Tea - Your choice of Tazo Teas  
Hot Chocolate  
French Vanilla Cappuccino  
Sprecher's Craft Sode  
Old Time Root Beer, Low Cal Root Beer, Maple Root Beer  
Cherry Cola or Cream Soda  
Juices - Orange, Apple, Pineapple, Tomato, & Grapefruit

# SIDES



**Pickled Ham** 6.75 Single 9.50 Bowl

**Pickled Beets** 4.99 Single 7.75 Bowl

**Spätzle Noodles** 4.75

Part noodle part dumpling.

**Cheesy Spätzle Noodles** 6.75

Our version of Mac & Cheese with three cheeses blended to perfection.

**Hot German Potato Salad** 4.75

Housemade. Contains bacon, onion, flour and sugar.

**Sauerkraut** 3.50

**Potato Dumplings (2)** 6.50

Handmade in house, served with onion sauce.

**Cottage Cheese** with Chives 2.99 Single 5.99 Bowl

**Cole Slaw** 2.99 Single 5.99 Bowl

**Fresh Fruit** 4.50 Single 8.99 Bowl

**Applesauce** 1.75

**Potatoes & Gravy** 3.50

**Vegetable 1.75** (2.75 for special vegetable selections when available - ask your server)

**Dinner Roll with Strawberry Jam** 2.50

# SANDWICHES

**Black Angus Steak Burger Half Pound\*** 13.99

**Pork Tenderloin** Deep Fried or Grilled 13.99

**Chicken Schnitzel Sandwich** 13.99

Lightly breaded and sautéed (also available deep fried or grilled)

**Reuben Burger\*** 16.50

1/2 lb. Burger topped with Corned Beef, Swiss, Sauerkraut, Thousand Island Dressing and served on a Pretzel Bun

**Jäger Burger\*** 16.99

1/2 lb. Burger, Fried Mushrooms, Swiss, Jäger Gravy on a Brioche Bun

**Reinlander** 15.50

Pork Schnitzel, Bacon, Sauerkraut, German Mustard on a Pretzel Bun

**Dakota Delight** 13.50

Chicken Breast (grilled, or lightly breaded and sautéed, or deep fried) topped with Swiss Cheese & Bacon on a Pretzel Bun with a side of Ranch. Proceeds from this sandwich go to fund the Dakota Parks Schorg Ox Yoke Inn® Scholarship to Kirkwood Community College Culinary Arts Program. Dakota was an Ox staffer who lost his life in a car accident on his way to work in 2020.

**Sandwiches listed above are served with Lettuce, Tomato, Red Onion and Pickles.**



**Classic Reuben** 12.99

**Hot Roast Beef** 16.99

With Potatoes and Amana White Bread

**Bratwurst** 9.99

Topped with Sauerkraut and served with German Mustard

**Chicken Almond Salad Sandwich** 12.99

Diced Chicken Breast, sliced Almonds, Buttermilk Ranch Dressing, Onions, Celery & Spices on a square Croissant Bun.

**Choice of one sandwich side:**

Cole Slaw, Cottage Cheese, Applesauce, Hot German Potato Salad or Ox Yoke® Potato Chips

**Premium Sides:**

Add 1.00 for French Fries, Fresh Fruit, Spätzle or a Cup of Soup  
Add 2.50 for Sweet Potato Fries, Onion Rings, Bowl of Soup, Side Salad or Cheesy Spätzle  
Add 4.50 for Cheese Curds

**Add-ons:**

Cheese 1.00 (American, Cheddar, or Swiss); Blue Cheese Crumbles 3.00  
Bacon 1.50  
Sautéed Mushrooms 1.50; or Sautéed Onions 1.25  
Parmesan Crusted for Chicken or Pork Tenderloin 1.00

# BASKETS

All baskets served with French Fries & Cole Slaw.

**Chicken Tenders Basket** 14.25

Choice of Ranch, BBQ Sauce or Ox Yoke® Honey Mustard

**Shrimp Basket** 15.25 Cocktail Sauce and Lemon



# DESSERTS

Our Famous Tray of Desserts, BAKED FRESH DAILY, will be presented at the end of your meal and may include:

**Our Scrumptious Pies, Cakes & Strudel**

Pies: Apple, Cherry, Pecan, Lemon Meringue, Rhubarb Custard Struesel, Rhubarb Custard Meringue, Sour Cream Raisin, Chocolate Cream, Peanut Butter Chocolate, Coconut Cream or Banana Cream 4.75-5.99 per slice

Apple or Black Forest Strudel 5.50

German Chocolate Cake 5.99

**Our Selection of Frozen Treats**

Vanilla Bean Ice Cream or Cinnamon Gelato 3.50

Raspberry Sorbet 4.50

Top Your Slice of Pie 2.50

Ice Cream Sundae 4.50

Death by Chocolate - Layered chocolate brownie, Cool Whip, Kahlua, Heath Bars, Chocolate Mousse and Pecans 6.99



# COCKTAILS

## Featured



**Strawberry Rhubarb Margarita - 9**

Our house-made Rhubarb Purée  
Strawberry Purée | Jose Cuervo  
Gold Tequila | Triple Sec | Lime  
Juice



**Honeybee Lemonade - 8**

Bäronjäger Honey  
Liqueur | Lemon Juice



**Ere'beere Lemonade - 8**

Vodka | Strawberry  
Purée | Lemonade

## Classics

**Manhattan - 9**

Asbach Brandy | Sweet Vermouth | Orange and  
Angostura Bitters

**Old Fashioned - 9**

Asbach Brandy | Demerara Syrup | Cinnamon Bitters

**Bloody Mary "Absolutely" - 8**

Absolut Vodka | Jimmy Luv's Premium Blend Mix | Spices

**Mimosa - 8**

Champagne | Orange Juice

**Strawberry Daiquiri - 8**

Lime Juice | Strawberry Purée | Rum

**Moscow Mule - 8 or Strawberry Mule - 9**

Vodka | Ginger Beer | Lime Juice

**Classic Margarita - 8 or Strawberry Margarita - 9**

Jose Cuervo Gold Tequila | Triple Sec | Lime Juice

**Gran Gold Margarita - 10**

Jose Cuervo Gold Tequila | Grand Marnier | Triple Sec |  
Lime Juice

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness, individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.