

Emmy's

German Restaurant

Most beers fall into two main categories: **Ales & Lagers**. Their main fundamental difference is the species of yeast used to make them. **Ales** are produced with top-fermenting yeasts, which rise to the surface of liquids during fermentation at warmer temperatures in just a matter of days. Ales are usually fruity, complex, and heavier tasting than lagers. **Lagers** are produced with bottom-fermenting yeasts that ferment at the bottom of liquids at colder temperatures over a period of four or more weeks. Lagers are typically clear, crisp, and cleaner tasting than ales. We have made concerted effort to provide a wide variety of beer options for your pleasure. We hope that you will enjoy a cold beer in a variety of styles, sizes, and origin.

-Prost!

AMBER ALE

A term used in Australia, France and North America for pale ales brewed with a proportion of crystal malt to produce an amber color generally ranging from light copper to light brown. They are mildly sweet with toasted malt flavors and a low hop presence.

FOOD PAIRINGS: ROASTED, GRILLED, OR STEWED MEATS • SAUSAGES

New Belgium Fat Tire Ale (Fort Collins, CO | 5.2% ABV)\$4 (12oz Bottle)

AMERICAN BLONDE ALE

These beers are a creation from the craft-brewery movement. They are reminiscent of the German style Kölsch. They are pale, light-bodied, and mildly fruity with low hop bitterness. Color ranges from pale straw to deep gold.


FOOD PAIRINGS: GRILLED FOODS • SAUSAGES

Diamond Bear Southern Blonde (Little Rock, AR | 4.1% ABV)\$4 (12oz Bottle)

BELGIAN-STYLE ALE

These beers seldom fit neatly into classic beer styles, but this category represents those ales under 7% ABV that do not fit other categories. Color ranges from golden to deep amber. Body tends to be light to medium, with a wide range of hop and malt levels. Yeastiness and acidity may also be present.

FOOD PAIRINGS: GRILLED FOODS • SAUSAGES

 New Belgium 1554 Black Ale (Fort Collins, CO | 5.6% ABV)\$4.5 (16oz Draft)

BROWN ALE

A style of beer with a dark amber or brown color. The term was first used by London brewers in the late 17th century to describe their products, such as mild ale, though the term had a rather different meaning than it does today. 18th-century brown ales were lightly hopped and brewed from 100% brown malt. They are sweet, malty, and medium-bodied with light hop presence.

FOOD PAIRINGS: GRILLED, ROASTED, OR STEWED MEATS • POULTRY

New Castle Brown Ale (Tadcaster, England) | 4.7% ABV\$4 (12oz Bottle)

DOPPELBOCK LAGER

As the name might suggest, they are typically stronger and contain enough malty goodness that they have been considered a meal in a glass for centuries. Generally they have a very full-bodied flavor and are darker with a higher level of alcohol. They range in color from dark amber to nearly black, and dark versions often have slight chocolate or roasted characters.

FOOD PAIRINGS: GAMEY MEATS • SWEET OR SPICY FOODS

Ayinger Celebrator (Aying, Germany | 6.7% ABV).....\$8 (11.2oz Bottle)

DUNKEL LAGER

A German word meaning dark. Dunkel beers typically range in color from amber to dark reddish brown. They have dark & well balanced with roasted malt flavors, hop bitterness, and a clean, dry finish.

FOOD PAIRINGS: SAUSAGES • GRILLED OR STEWED MEATS

Warsteiner Dunkel (Warstein, Germany | 4.9% ABV)\$4 (11.2oz Bottle)

INDIA PALE ALE (IPA)

First brewed in England in the 19th century, a beer style within the broader category of pale ale. They are very strong, dry, and medium-bodied with intense hop aroma and bitterness.

FOOD PAIRINGS: RICH MEATS • SPICY FOODS

Sierra Nevada Torpedo (Chico, CA | 7.2% ABV)\$4.5 (12oz Bottle)

PILSNER LAGER

Pilsners are a type of pale lager. The name is derived from the city of Pilsen located in the Czech Republic, where it was first produced in 1842. They are dry, hoppy, and light-bodied with good hop aromas & balanced malt flavors.

FOOD PAIRINGS: SALTY OR SPICY FOODS • SEAFOOD

St. Pauli Girl (Bremen, Germany | 4.90% ABV)\$4 (12 oz Bottle)

Warsteiner Premium Verum (Warstein, Germany | 4.80% ABV)....\$4 (11.2oz Bottle)

PORTER ALE

A dark style of beer originating in London in the 18th century, descended from brown beer. It is a well-hopped beer made from brown malt. Named after a street frequented by street and river porters, they are dark, bitter, and light-bodied with coffee & chocolate flavors.

FOOD PAIRINGS: OYSTERS, SCALLOPS, AND OTHER SHELLFISH • CHOCOLATE

Breckenridge Vanilla Porter (Denver, CO | 4.7% ABV)\$4.5 (12oz Bottle)

STOUT ALE

A dark beer made using roasted malt or roasted barley, hops, water and yeast. Stouts were traditionally the generic term for the strongest or stoutest porters, (typically 7% to 8%), produced by a brewery. They are very dark, bitter, and medium-bodied with roasted coffee & chocolate flavors.

FOOD PAIRINGS: OYSTERS, SCALLOPS, AND OTHER SHELLFISH • CHOCOLATE

Belhaven Scottish Stout (Ounbar, Scotland) | 7.0% ABV).....\$9 (16.9oz Bottle)

SAISON ALE

Translated in French as “season”, it is a poorly defined pale ale that in modern versions is generally around 7% ABV. As a beer style it originated from beers brewed during the cooler and less active months in farmhouses in Wallonia, the French-speaking region of Belgium, and then stored for drinking by the farm workers during the summer months. They are fruity, spicy, and dry with earthy, floral aromas.


FOOD PAIRINGS: GRILLED OR RICH MEATS • CITRIC/SPICY FOODS

Boulevard Tank 7 Farmhouse Ale (Kansas City, MO | 8.0% ABV) \$7 (12oz bottle)

WHEAT ALE

A style of beer that is brewed with a large proportion of wheat in addition to malted barley. Wheat beers are usually top-fermented (as required by law in Germany). They are generally light-bodied, low alcohol refreshers with high carbonation and crisp, clean, tart taste.

FOOD PAIRINGS: CITRIC OR SPICY FOODS • BRUNCH FARE • SALADS

 **Hoegaarden Original White** (Hoegaarden, Belgium | 4.9% ABV).....\$5.5 (16oz Draft)

Weihenstephnr Hefe Weiss (Freising, Germany | 5.4% ABV).....\$8 (16.9oz Bottle)

PALE LAGER

Pale lager is the most widely consumed and commercially available style of beer in the world. They are medium-bodied and golden with toasted malt flavors and low bitterness.

FOOD PAIRINGS: BRUNCH FARE • MILD SEAFOOD


Budweiser (St. Louis, MO | 5.0% ABV).....\$3.5 (12oz Bottle)

Bud Light (St. Louis, MO | 4.2% ABV)\$3.5 (12oz Bottle)


Coors Light (Golden, CO | 4.2% ABV)\$3.5 (12oz Bottle)

Grolsch Premium Lager (Enschede, Netherlands | 5.0% ABV)\$6 (16oz Bottle)

Heineken (Zoeterwoude, Netherlands | 5.0% ABV)\$4 (12oz Bottle)

 **Michelob Ultra** (St. Louis, MO | 4.2% ABV).....\$4 (16oz Draft)
.....\$3.5 (12 oz Bottle)

Miller Lite (Milwaukee, WI | 4.17% ABV).....\$4 (16oz Draft)

 **Sam Adams Seasonal** (Jamaica Plain, MA | Varied ABV)\$4.5 (16oz Draft)

WHITE WINE

BTL **GLS**

WHITE ZINFANDEL

Beringer (California).....15 6

RIESLING

Vertikal Blue (Mosel Germany).....16 6.5

Schmitt Sohne Kabinett (Germany).....18

CHARDONNAY

Stone Cellars by Beringer (California).....15 6

Kendall—Jackson (California)28 9

SAUVIGNON BLANC & PINOT GRIGIO

St. Supery Sauvignon Blanc (Napa, California)23 7

Ecco Domani Pinot Grigio (Italy).....17 6.5

SPECIAL WHITES

Rex Goliath Muscato (California)15 6

Schmitt Söhne Liebfraumilch (Germany).....15 6

Schmitt Söhne Zeller Schwarze Katz (Germany)17 6.5

BUBBLES

Kenwood Yulapa (California) 6

Domain St Michelle Brut (Washington State).....17

RED WINE

BTL **GLS**

MERLOT

Robert Mondavi Woodbridge (California)	16	6.5
J. Lohr Estate (Monterey, California).....	24	
Simi (Sonoma, California)	28	9

CABERNET

Dark Horse (California)	19	6
Robert Mondavi Private Selection (California).....	19	
Dynamite (California)	28	9

PINOT NOIR

Bella Sera (California)	15	6
Mirassou (California)	22	
MacMurray (Russian River, California).....	31	

SPECIAL REDS

Rosemount Shiraz (Australia)	16	6.5
Alamos Malbec (Argentina)	19	
Ravenswood Zinfandel (Lodi California).....	24	
Francis Ford Coppola Diamond Claret (Sonoma, California)....	28	
Stags Leap Petite Syrah (California).....	45	