



SCHROEDER'S

Founded in 1893, Schroeder's is California's oldest German restaurant. Today, Chef Chris Borges infuses classic German flavors with modern sensibilities and technique. Schroeder's is committed to supporting local, sustainable farmers and purveyors.

BAR BITES

SOUP OF THE DAY	8
BERLINER CURRYWINGS obatzda, pickled carrot, radish	10
KARTOFFEL TOTS	7
SMOTHERED TOTS mushroom gravy, horseradish, cheddar, pickled peppers	12
LITTLE GEM SALAD beets, radish, grapefruit, avocado	11
<i>grilled chicken breast</i>	4
POTATO PANCAKES crème fraîche, apples, fennel, celery, red walnuts	11
CHICKEN SCHNITZEL SLIDERS slaw, gruyère, chicken liver, potato pepper bun	3 for 12
PRETZEL KNOTS house smoked butter, mustard	3 for 12

WURSTS

served with mashed potatoes, braised cabbage
sauerkraut, mustard, pickles

add any additional wurst 6

BRATWURST pork, black pepper, garlic	18
KNACKWURST pork, beef, paprika, smoked	16
FRANKFURTER pork, oregano, garlic, smoked	16
WEISSWURST pork, chicken, cream, cinnamon, ginger	18
NURNBERGER pork, beef, all spice, cream, smoked	17
KASEKRAINER pork, emmentaler cheese, garlic	19

SAUSAGE PLATTER 40

all six sausages, pickles,
sauerkraut, mustards

CHEESES

3 for 15/6 for 30

sternschnuppe, käsküche isny, germany
alp blossom, sennerei huban, austria
buttermilk blue affinee, roth kase, wisconsin
goat gouda, central coast creamery, paso robes
rioly run, stepladder creamery, cambria
cabrillo, stepladder creamery, cambria

VESPERPLATTE

24

german charcuterie, mustard, seasonal pickles
alpine sausage
jagdwurst
mortadella
tongue bologna
nuss schinken ham
schweinebauch
landjäger

JÄGER SCHNITZEL pork cutlet, raw & pickled mushrooms, fried spätzle	25
WIENER SCHNITZEL veal cutlet, warmed potato salad, charred lemon, golden raisin verjus	22
<i>ala holstein: anchovies, fried eggs, capers</i>	5
SAUERBRATEN braised beef, red cabbage, bacon, grapes, potato dumplings	25
CHICKEN PAPRIKASH chicken leg and thigh, polenta taragna, cipollini onion, root vegetables, crème fraîche	20

KRAUT BURGER 39 day aged chuck, caramelized onions, tomato, liptauer cheese, sauerkraut, dill pickle, kartoffel tots	17
SPÄTZLE asparagus, peas, fava beans, lemon, ricotta	19
SAUERKRAUT	4
POTATO SALAD	5
FRIED SPÄTZLE	6
RED CABBAGE	5

DESSERT

APFEL STRUDEL
rum caramel,
poached grapes,
whipped crème fraîche

9

RICOTTA CHEESECAKE
strawberry confit,
white chocolate, cardamom
whipped crème fraîche

9

GERMAN CHOCOLATE CAKE
coconut ice cream,
chocolate sauce,
pecan paper

9

VANILLA SOFT SERVE
add: rum caramel, caraway caramel,
linzer crumble, toasted coconut,
white & dark chocolate, chocolate
sauce, sugar cone crumbles, extra
virgin olive oil + sea salt // \$1 each

5

mr. espresso coffee and tea available

240 Front Street, San Francisco, CA 94111

Water available upon request

Up to 4 credit cards per group

A 4.5% surcharge will be added to all food and beverage for San Francisco employer mandates

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please notify us if you have any food allergies



COCKTAILS 12

- SCHROEDER'S 75 gin, jagermeister, lemon, orange bitters, sekt
 ELDERFLOWER FIZZ pür elderflower, zephyr gin, sekt, lemon
 PÜR COINCIDENCE pür pear liqueur, pür elderflower liqueur, scrappy's habanero bitters, lime
 PINEAPPLE EXPRESS del maguey vida mezcal, pineapple, lime, agave, mint
 BAD & BOUGIE evan williams bourbon, dry vermouth, lemon, grenadine, orange bitters
 GRAND SPRING RADLER gaffel kölsch, suze liqueur, leopold's sour apple liqueur, lemon
 BACCHUS OLD FASHIONED asbach brandy, rittenhouse rye, jerry thomas own decanter bitters, absinthe, sugar cube
 KLEINE BLÜMCHEN jasmine green tea infused tito's vodka, apricot luxardo liqueur, citrus, soda
 SOUND OF MUSIC broker's gin, basil, genepy des alps, becherovka, lime
 FREDO'S MAI TAI matusalem rum, gosling's dark rum, all spice dram, orgeat, aperol, lime

WINES BY THE GLASS

WHITES

NV Riesling, Sekt, Extra Trocken, Fitz-Ritter, Pfalz, Germany (sparkling)	12/54
2014 Riesling, Vom Kalk, Trocken, Niersteiner Paterberg, Schneider, Rheinhessen, Germany (dry)	10/45
2015 Riesling, Oppenheimer Sacktrager, Auslese, Dr. Heyden, Rheinhessen, Germany (sweet)	14/63
2015 Gruner Veltliner, Hockterrassen, Salomon, Kremstal, Austria	11/49
2015 Sauvignon Blanc, Rose of Stone, Santa Ynez Valley	11/49
2014 Chardonnay, Sunlight, Napa Valley	11/49

REDS

2013 Spatburgunder, Wöhrle, Baden, Germany	13/58
2014 Dornfelder, Schäfer, Rheinhessen, Germany	11/49
2014 Blaufränkisch, Umathum, Neusiedlersee, Austria	13/58
2012 Pinot Noir, La Fenetre, Santa Maria Valley	13/58
2013 Cabernet Sauvignon, Lady Of Mandrake, Paso Robles	11/49

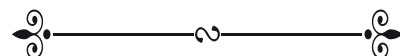


DRAFT BEER

	.3L	.5L	1L
Rotating Tap (Ask for Current Selection) *	8	13	26
Weihenstephaner, Hefeweissbier, Germany, 5.4% *	6	10	20
Headlands, Hawk Hill, Hefeweizen, California, 4.9% *	5	9	18
Gaffel, Kölsch, Germany, 4.8% *	6	10	20
Fort Point, KSA, California, 4.6% *	5	9	18
Magnolia, Blue Bell Bitter ESB, California, 4.7% *	5	9	18
Spaten, Lager, Germany, 5.2% *	5	9	18
Hofbräu Original, Helles Lager, Germany, 5.1% *	5	9	18
Pilsner Urquell, Czech Republic, 4.4% *	5	9	18
Schönramer, Pilsner, Germany, 5.4% *	9	13	26
Pine Street, IPA, California, 6% *	5	9	18
Trumer, Pilsner, California, 4.8% *	5	9	18
Lagunitas, American IPA, California, 6.2% *	5	9	18
BraufactuM, Progusta IPA, Germany, 6.8% *	9	13	26
Oakland United Beer Works, Black Lager, California, 5.2% *	5	9	18
Köstritzer, Schwarzbier, Germany, 4.8% *	5	9	18
Weltenburger, Barock Dunkel, Germany, 4.7% *	7	12	24
Anderson Valley, W.T. Bourbon Barrel, Stout, California, 6.7% *	7	12	24
Paulaner Salvator, Doppelbock, Germany, 7.9%	6	10	20
Andechser, Doppelbock, Germany, 7.1%	9	13	26
Sonoma Springs, SlowNoma Saison, California, 4.8%	6		
Rodenbach Grand Cru, Sour, Belgium, 6%	13		
V. Steenberge Gulden Draak, Strong Dark Ale, Belgium, 10.5%	10		
Aspall, Dry Apple Cider, England, 5.5% *	9	13	26

BOTTLE BEER

Bahnhof, Berliner Weisse, Germany, 3.0%	330mL	13
Stift Engelszell Benno, Trappist, Austria, 6.9%	330mL	17
Omission, Lager (Gluten-Free), Oregon, 4.6%	330mL	7
St. Pauli, (Non-Alc), Germany, 0.5%	330mL	7
Bitburger, Lager, Germany, 5.0%	330mL	6
Bayreuther, Zwick'l Keller, Germany, 5.3%	500mL	14
Schlenkerla, Smoked Märzen, Germany, 5.4%	500mL	20
TW Pitchers, Grapefruit & Blood Orange Radler, 4.1%	330mL	8
Schneider, Aventinus Weizebock, Germany, 8.2%	500ml	13



FLIGHTS

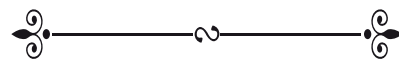
USA or Germany 10
 Both Flights 20

Hefeweissbier
 Kölsch
 Schwarzbier
 IPA

SCHNAPPS

24

Kammer Kirschwasser
 Kammer Pear
 Schneider Aventinus
 Aecht Schlenkerla



Das Boot

\$50 deposit for every boot ordered.
 If damaged, \$50 will be charged
 to final bill.