



## Appetizers

### Potato Pancakes with Apple Sauce

Oma's recipe from the Old Country made from potatoes, diced onions, and a hint of nutmeg. Served with apple sauce on the side. 7.49

### Bratwurst Sampler

Smoked, Veal and Thüringer bratwurst sliced and served with our house curry ketchup, Helga's spicy brown mustard and a toasted roll. 9.49

### Helga's Large Soft Pretzel

Freshly baked and served warm with a side of Helga's hand-crafted mustard and a zesty pickle spear. 3 **Tastes great with fresh cold cuts from our deli. Add 5**

### "Hocks Skin" basket with beer cheese dipping sauce

Fresh pork rinds cooked to order and served with two dipping sauces. 5

### Spicy Schnitzel Fingers

Spicy hot breaded strips of tender pork that are deep fried and served with two dipping sauces. 8.49



### Fritzel Wing Basket

Three duck wing drumettes wrapped in a crispy golden brown coating deep fried and served with seasoned kale and fries. Includes two dipping sauces. 9.

## Appetizers for two

### Pfäler Pretzel for Two

Two hand crafted freshly made pretzels served with select deli meats and cheeses. Garnished with lettuce, tomato and a zesty pickle spears. 15

### Bier Brat Sliders

Two full size bier bratwurst sliced and char-broiled over live coals, served on four mini pretzel rolls and a side of fries. 12

### Schnitzel Sliders

Four Pork schnitzel sliders char-broiled over live coals then dipped into our Jäger sauce and topped with a zesty cheese blend. Served with sides of pan-fried spätzle and mushrooms. 12



## What Is A Schnitzel?

A traditional schnitzel is a boneless meat usually made from pork, chicken or veal, thinned with a hammer (meat tenderizer), coated with flour, beaten eggs and bread crumbs, and then fried. Since then the Germans have created many different styles of schnitzel, some breaded some not. Below you will have a choice of three styles popular in our family's region of Germany.

## Choose your Meat and Style

Pork or Chicken. 17.

Veal. 24.

Rahm or Jäger style add 3.

**\*Traditional Schnitzel** Your choice of Pork, Chicken or Veal, pounded thin then coated with flour, beaten eggs and our homemade bread crumbs. Fried until golden brown. Served with a side of brown sauce and lemon wedge.

Add two slices of melted Swiss cheese for a real treat. Add 2.

**Recommended Sides:** red cabbage and spätzle.

**\*Rahm Schnitzel** Add 3.

Your choice of Pork, Chicken or Veal, breaded or floured then fried and topped with our chef's made to order sauce, using rich cream, mushrooms and our brown sauce to create this creamy mushroom delicacy.

**Recommended Sides:** sautéed squash and fries.

**\*Jäger Schnitzel** Add 3.

Your choice of Pork, Chicken or Veal, breaded or floured then fried and topped with the chef's signature Hunters sauce made from our house brown sauce, diced sweet red peppers and red wine. Your schnitzel is then topped with the sauce, golden onions and sautéed mushrooms.

**Recommended Sides:** vegetable of the week and spätzle.

## All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Vegetable of the Day

Red Cabbage

Sauerkraut

Stewed Mushrooms

Sautéed Squash

Grilled Tomato with Cheese

Fries

Spätzle (German egg noodle with brown sauce)

Spätzle (Fried with butter and garlic)

Rice

Pan-Fried potatoes

Kroketten (fried potato dumplings)



\* = Smaller Portions Available

## Traditional Selections from our family's Rheinland Home

### \*Kouladen "Pfalzischer Art"

Certified Angus choice beef thinly sliced, traditionally seasoned and wrapped around onions, bacon and a pickle. Served braised in a brown sauce. 21

**Recommended Sides:** Pan fried spätzle and red cabbage.

### Berta's Pork Roast

Succulent all natural boneless pork loin spiked with fresh garlic cloves, hand rubbed with ground caraway then braised in our brown sauce. 19

**Recommended Sides:** Spätzle and sauerkraut.

### \*The Bratwurst Dinner

Your choice of two all natural bratwurst charbroiled over live coals. 16

**Recommended Sides:** Spätzle and sauerkraut.

### Beef Sauerbraten

Marinated, certified Angus choice beef roast served in a sweet and sour brown sauce. 19

**Recommended Sides:** Krokettten and red cabbage.

### Vegetarian Plate

Choose any four side dish combinations to create your own vegetarian feast. One potato pancake and a side of applesauce are included. 16

### Chef's Catch

Please ask the wait staff for this month's selection. Market Price

**Recommended Sides:** Fries and salad of the week.

### Rheinland Platter

A sampler extraordinaire. Helga's schnitzel, a Jäger schnitzel and your choice bratwurst. Served with brown sauce and a lemon wedge. 22

**Recommended Sides:** spätzle and sauerkraut.

## All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Vegetable of the Day

Red Cabbage

Sauerkraut

Stewed Mushrooms

Sautéed Squash

Grilled Tomato with Cheese

Fries

Spätzle (German egg noodle with brown sauce)

Spätzle (Fried with butter and garlic)

Rice

Pan-Fried potatoes

Krokettten (fried potato dumplings)



\* = Smaller Portions Available

## Charbroiled Over Live Coals

\* = Colorado consumer advisory: These items may be served undercooked. Consuming raw or undercooked meats may increase your risk of foodborne illness

### \*Beef Steak Jäger Art

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak served in a Hunter's sauce topped with mushrooms and golden onions. 24

### \*Rump Steak "Ebertsheim"

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak topped with herb butter and golden onions. 24

### \*Lamb Loin Chops

Four New Zealand lamb T bone chops seared over live coals and served Jäger style; topped with mushrooms and golden onions. 24

## Summer Main Course Options

### Rosemary Chicken

Tender chicken breast lightly brushed with our Rosemary infused olive oil and finished over live coals. 16. Includes your choice of soup or salad and two side dishes.

### Arctic Char Plate

From the cold waters of Iceland (6.oz.) char broiled over live coals and seasoned with our lemon garlic butter. 17. Add an extra fillet. 8. Includes your choice of soup or salad and two side dishes.

### Kohlrabi Jäger Bowl

Your choice of pork or chicken Jäger schnitzel served soup style with kohlrabi spaghetti and mushrooms. 16

## New Seasonal Items

Champagne Mimosas

Fizzy German

Corn fritters

Lipton sweet green citrus tea

Summer salad sampler

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Sauerkraut

Stewed Mushrooms

Sautéed Squash

Grilled Tomato with Cheese

Fries

Spätzle (German egg noodle with brown sauce)

Spätzle (Fried with butter and garlic)

Rice

Pan-Fried potatoes

Kroketten (fried potato dumplings)



## Dessert "Nachtisch"

All Strudels are Baked Fresh In-House

### Cheese cakes by Helga's

Original German Cheese Cake 5

Apple Streusel Cheese Cake 7

Cheese Cake with Seasonal Fruit 7

*Whole cheese cakes available*

### Strudels by Helga's

Apple Strudel 4.49

Cherry Strudel 5.30

Seasonal Strudel 5.30

*Whole strudels available*

We'll make any dessert à la Mode for 1.50 extra

Two scoops of ice cream 3.30



## Specialty Drinks

### Apfel Korn

Our homemade apple liquor  
3 oz. shots. 4

### Specialty Iced Tea ½ liter.

All natural green tea. 3.60  
Refills 2.10

### Cola Weiss ½ liter

A glass of wheat bier and Cola  
Very popular in Germany. 6

### Soft Drinks (Free refills) 3.60

Pepsi	Diet Pepsi
Orange	Lemonade
Mist	Ginger ale
Mountain Dew	Dr. Pepper.

### Radler ½ liter

A refreshing half liter mug of Lager  
bier mixed with Sprite. 6

### Spezi ½ liter

A blend of Cola and orange sodas,  
served in a half liter mug. 4

### German Mineral Water

Imported from Germany. Naturally  
carbonated bottled water. 4

### Malz Bier

A malt type soda popular with  
many children in Germany. 4

### Wein Schorle ½ liter

A white or red wine cooler served in  
a half liter mug with club soda or  
Sprite over ice. 7

### Other Beverages. 3.60

Iced Tea (free refills)  
Coffee (free refills)  
Hot Apple Cider.  
Assorted Hot Teas.  
Hot Chocolate.  
Apple or Orange Juice 16.oz.  
Milk 16.oz

### Full Bar & Mixed Drinks

Please ask your server for our  
Adult beverage options.



## Special Events at Helga's

Tuesday: One free apple strudel with the purchase of two full-size dinner entrées.

Wednesday: All you can eat pork schnitzel, all day. Ask your server for details.

Thursday: Kids eat free. Purchase a full-size dinner entrée and receive one young people's meal for your child. Limit one free child's meal per adult entrée. Dine-in only.

Friday: The last Friday of every month is Band Night! Join us for live music and dancing!

Join Helga's "Prosit Club" Earn points towards free food and drinks. Be advised of special events and offers today. Please ask your server for details.

Full service catering available visit

[www.helgasedeli.com](http://www.helgasedeli.com)

for more information