Alps Village

GERMAN & BALKAN KITCHEN • PALM DESERT

Appetizers

Lepina 6
Homemade Balkan pita bread, served with butter. **Add kajmak +2.**

Bavarian Sourdough Pretzel 10
Served with homemade honey mustard.

Oktoberfest Pretzel 16
Served with kajmak, our homemade cheese spread.

Cigar Burek 18
Phyllo dough pastry with freshly ground beef and onion filling.

Urnebes VG 14
Homemade spicy cheese spread served with pita bread.

Just Sausages GF 21
Two Nuremberg or smoked bratwurst sausages, served with homemade curry ketchup on the side.

Cheese Fondue VG 19
Swiss cheese fondue served with bread, ripped potatoes, and vegetables.
Add smoked bratwurst or Nuremberg sausage +10

Black Tiger Shrimp Scampi 26
Black Tiger Shrimp sautéed in olive oil with wine, chopped tomatoes, garlic, and herbs, served with toasted bread.

Milka's Stuffed Cabbage Roll à la Carte 15
A homemade beef and rice cabbage roll in rich paprika sauce.

Warm German Potato Salad 13
Potatoes, softened yellow onion, vinegar, and mustard sauce.
Add bacon +3

Soups

Chicken Cabbage Soup GF cup 9 / bowl 14
Fresh green cabbage, celery, carrots, onions, and chicken in a tomato-based stock.

Goulash Soup cup 10 / bowl 17
Soup of beef and potatoes.

Spicy Sweet Pea Soup cup 9 / bowl 14
Sweet peas, sweet potatoes, onions, celery, and chicken in tomato and bone stock.

Salads

Side / Entrée

SALAD ADD-ONS
Grilled chicken breast +10 • Black Tiger Shrimp +16
German sausage +10 • Baked wild salmon +16

Garden Salad 10 / 18
Romaine lettuce, chopped tomatoes, and shredded carrots. Choice of blue cheese, ranch, balsamic, or red wine vinaigrette.

Alps Cole Slaw 10 / 18
Freshly shredded green cabbage in vinaigrette, Dalmatian style.

Alps Kraut Salad 11 / 20
Unpasteurized, uncooked homemade sauerkraut with freshly cracked black pepper.

Caesar Salad 10 / 18
Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing.

German Cucumber Salad 11 / 20
Thinly sliced cucumbers, onions, dill, fresh lemon juice, and herbs in yogurt dressing, topped with chopped tomatoes.

Shopska Mediterranean Salad 12 / 21
Freshly chopped tomatoes, cucumbers, onions, and peppers with European sheep's feta cheese in white balsamic vinaigrette.

Greek Salad 12 / 21
Romaine lettuce, cucumbers, fresh peppers, chopped tomatoes, red onions, European sheep's feta cheese, Kalamata olives, and red wine vinaigrette.

Quinoa Arugula Salad 18
Arugula, quinoa, tomatoes, red onion, Kalamata olives, Parmesan, and balsamic vinaigrette.

Beet Salad 20
Arugula topped with pickled beets, red onions, European sheep's feta cheese, and walnuts with balsamic vinaigrette.

Dalmatian Octopus Salad 29
Arugula, marinated octopus, chopped tomatoes, red onions, garlic, parsley, extra virgin olive oil, capers, and fresh lemon juice.

From the Grill

Skinny Schnitzel 33 / 34 / 38
Pork / chicken / veal. Unbreaded cutlet served with grilled vegetables. **Add quinoa +4.**

Lamb Chops GF 49
Center-cut lamb chops, grilled and seasoned with our European seasonings, served with mashed potatoes.
Add mint jelly +3

Pork Ražnjići 35
Marinated bite-sized pieces of pork tenderloin and vegetables on a skewer. Choose mashed potatoes, ripped potatoes, or spätzle.

Alps Pork Chop GF 34
Grilled pork chop marinated in European seasoning, served with mashed potatoes and Alps sauerkraut.
Add applesauce +3

Alps Skewers GF Chicken 35 • Black Tiger Shrimp 39
Skewered and grilled, served with Shopska salad and ripped potatoes.

Ćevapčići 29
Traditional homemade Balkan skinless beef sausages, served on freshly made lepina (Balkan specialty bread) with kajmak and fresh onions on the side. **Add ajvar +3**

Grilled Sausage Platter GF 32
Nuremberg and smoked bratwurst with homemade cooked sauerkraut, ripped potatoes, and homemade curry ketchup.

Beef Shish Kebab GF 49
European-style grilled filet mignon and vegetables on a skewer, served with your choice of mashed or ripped potatoes.

Pljeskavica 29
Traditional Balkan freshly ground all-beef grilled patty topped with kajmak, served with lepina bread and ripped potatoes.
Add ajvar +3 or urnebes +4.

Alps Cheeseburger 22
7 oz. homemade all-beef patty on a brioche bun with Muenster cheese, house sauce, lettuce, and sliced tomatoes.
Add bacon +3, egg +3 or jalapeño +2.
Substitute potatoes with a garden salad +3.

Quinoa & Veggies 24
Quinoa and seasonal vegetables sautéed with fresh garlic. Vegan or vegetarian.

GF Gluten-Free • VG Vegetarian • V Vegan

Schnitzels

GF breading +4 • Dairy-free +2
Choose one side: spätzle (GF +3), mashed or ripped potatoes.
Add a small portion to your plate:
Cooked German Red Cabbage +5 • Cooked Sauerkraut +3

	Pork	Chicken	Veal
Wienerschnitzel Breaded and fried cutlet served with lemon wedges.	33	34	38
Jägerschnitzel Wienerschnitzel topped with rich mushroom brown gravy.	35	36	40
Schnitzel à la Holstein Wienerschnitzel with two sunny-side-up eggs and lemon-caper sauce.	37	38	42
Alps Schnitzel Wienerschnitzel with roasted fresh peppers and onion in creamy cheese sauce.	35	36	40
Spicy Gypsy Schnitzel Wienerschnitzel with a lightly spiced tomato, onion, and fresh pepper sauce.	35	36	40
Jäger Linguini Linguini in rich mushroom brown gravy topped with Wienerschnitzel. Unbreaded cutlet available.	35	36	40

Vegan Schnitzel V 31
Breaded and fried portobello mushroom. Eggplant may be substituted.

Vegetarian Schnitzel 31
Breaded and fried eggplant.

Fish Schnitzel 35
Fried, breaded wild-caught cod with tartar sauce and a lemon wedge.

Octopus Schnitzel 38
Fried, breaded octopus tentacles with tartar sauce and a lemon wedge.

Salad Schnitzels

Pork 38 • Chicken 39 • Veal 43 • Fish 40
Vegetarian eggplant 36 • Vegan portobello 36*

Schnitzel Milanese
Schnitzel served with a tomato and red onion arugula salad topped with balsamic dressing and shaved parmesan.
***Vegan option for Milanese only, without Parmesan.**

Caesar Schnitzel
Schnitzel served with Caesar salad.

Greek Schnitzel
Schnitzel served with Greek salad.

Alps Specialties

For Goulash, Cabbage Rolls, & Paprikash
Choose one side: mashed potatoes or spätzle.
Linguini available with goulash or paprikash.
Add sour cream +3.

Milka's Goulash 35
Traditional European all-beef stew.

Milka's Stuffed Cabbage Rolls 38
Freshly ground beef and rice rolls wrapped in homemade sauerkraut leaves in a rich paprika sauce. Recommended with mashed potatoes.

Chicken Paprikash 32
A paprika stew of boneless chicken legs and thighs with fresh peppers.

Alps Kässpatzen VG 29
Baked spätzle and caramelized onions, topped with Swiss cheese and crispy fried onions.
Gluten Free +3 (grilled onions substitution), add bacon +3, add mushrooms +3

Jäger Spätzle VG 27
Baked spätzle in rich mushroom brown gravy, topped with melted mozzarella cheese.
Add extra mushrooms +3, add bacon +3, add crispy fried onions +4

Samplers to Share

Served on one platter.

Meal Sampler 59
Serves 1-2. A stuffed cabbage roll, a Nuremberg or smoked bratwurst, and a pork Wienerschnitzel.
Substitute with chicken Wienerschnitzel +1 or veal +5

Family Sampler 119
Serves 3-4. Two stuffed cabbage rolls, one Nuremberg sausage, one smoked bratwurst, and two pork Wienerschnitzels.
Chicken +2 • Veal +10

EXTRA SAUCE • 5
Jäger, à la Holstein, caper (GF), Spicy Gypsy (GF), Alps Cheese Sauce, or cranberry.

Sides

Mashed Potatoes 9
Homemade European-style creamy mash.

Ripped Potatoes 9
Homemade baked and lightly fried crispy potatoes.

Garlic-Sautéed Broccoli 12

Spätzle 9
Homemade German pasta.
Homemade gluten-free spätzle +3.

Sautéed Seasonal Vegetables 11
Ask your server for varieties.

German Red Cabbage 9
Homemade, slow-cooked, mildly sweet and tangy.

Homemade Sauerkraut 7
Slow-cooked daily from scratch using a traditional European recipe.

Pizzas

Gluten Free +3

Cheese 21
Tomato sauce and shredded mozzarella.

Pepperoni 23
Tomato sauce, shredded mozzarella, and pepperoni.
Add pickled jalapeños +2

Margherita 22
Tomato sauce, shredded mozzarella, tomatoes, and fresh basil.

Alps 27
Creamy alpine white sauce, shredded mozzarella, bacon, caramelized onions, chopped walnuts, arugula, and balsamic glaze.

Idyllwild Meat 26
Tomato sauce, shredded mozzarella, ćevapčići sausage, and pepperoni.

Vegetarian VG 24
Tomato sauce, shredded mozzarella, grilled pepper and onions, fresh mushrooms, and tomatoes.

Pesto Chicken Pizza 26
Pesto, shredded mozzarella, grilled chicken breast, fresh tomatoes, and basil.

BBQ Chicken 26
BBQ sauce, shredded mozzarella, grilled chicken breast, bacon, and grilled onions.

Bratwurst 27
Tomato sauce, shredded mozzarella, bratwurst sausage, and grilled onions.

Balkan Pizza 29
Tomato sauce, shredded mozzarella, ćevapčići, fresh red onions, and dried oregano flakes topped with a melted kajmak drizzle.

Pasta

Aglio e Olio VG 23
Linguini, extra virgin olive oil, parmesan cheese, and fresh garlic and parsley.
Add grilled chicken or pork +10, grilled Black Tiger Shrimp +16.

Bolognese 29
Linguini in a rich homemade ground beef and tomato sauce.

Vegan Bolognese V 29
Linguini with plant-based crumbles in a rich tomato sauce.
Add mushrooms +3

Linguini Alfredo VG 26
Linguini and mushrooms in a creamy Parmesan cheese sauce.
Add grilled chicken or pork +10, grilled Black Tiger Shrimp +16.

Garlic Black Tiger Shrimp Linguini 35
Linguini, Black Tiger Shrimp, and chopped tomatoes in a creamy lemon, garlic, and basil sauce.

Eggplant or Chicken Parmigiana 35
Linguini in rich marinara sauce topped with mozzarella and breaded eggplant/chicken.

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. No substitutions, please. We reserve the right to include 20-22% gratuity on parties of 6 or more and to refuse service to anyone.

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