

Texas BBQ

Served with coleslaw, pickles and a Parker House roll.

Brisket 200g (USDA Prime)	24
Oak and mesquite smoked for at least 12 hours	
Sausage 160g	10
Classic pork and beef sausage smoked in hickory	
Pork Short Ribs	16
Black pepper rub, smoked in a blend of apple, hickory and pecan	
Smoked Half Chicken	16
Slow smoked then brick fried	
Three Meat Platter for One	26
Brisket 100g, sausage 80g, 1 rib	
Feast for Four	119
Brisket 300g, Ribs 800g, Sausage 300g, Smoked Chicken, Mac and Cheese, Coleslaw, Bread and Butter Pickles, Elote, Parker House Rolls	

Sides

Hand Cut Fries (V)	5
Plus 1€ for truffle mayo	
Kimchi Coleslaw (V)	4
House kimchi and cabbage	
Bread and Butter Pickles (V)	4
Põhjala recipe	
Elote (V)	4
Corn, cilantro, lime, chilli, feta cheese	
Mac and Cheese	5
Rich cheese sauce, bacon crumble	
(V) leave out bacon crumble for vegetarian option	

Desserts

Potted Dessert	6
Hannah's choice, ask for today's selection	
Põhjala Ice Cream	2/4/5
Various flavors. Ask for today's selection. 1/2/3 scoops	
Seasonal Cobbler	11
With vanilla ice cream	

Please order at the bar.

Ask for allergen information at the bar.

(V) = vegetarian (V) = vegan

Beer Snacks

Pork Rinds	3
Chilli salt	
Beer Nuts (v)	5
Mixed nuts candied in beer	
Kimchi Cornbread	6
Melted cheese, bacon and chicken fat butter, onions	
Põhjala Beef Jerky	8
Cured beef smoked in hickory and pecan	
Cheese and Barley Chips (v)	8
Ask about our selection	
Nashville Hot Style Cauliflower (v)	8
Dipped in cayenne infused brown butter, Gorgonzola dressing	
Fried Mozzarella (v)	10
With fermented chilli honey	

Sandwiches & More

Tomato melon salad with aguachile (v)	9
Tomato, melon, olive oil, pine nuts and a chilled soup of fresh herbs, chilli and lime	
Beet Salad (v)	10
Marinated beets with smoked Kalamatsi cheese, honey maple dressing, pumpkin seed butter and pickled ramson	
Havana Sandwich	12
Pulled pork, Emmental cheese, applewood smoked ham, mustard and pickles	
Spicy Shrimp Hot Dog	12
Grilled pork and beef sausage, shrimp salad, crispy chicken skin and pickles on a home made roll	
Brisket Chilli Cheese Fries	12
Fries smothered in cheddar, onion and home made brisket chilli. Good for sharing	
Double Cheeseburger with Fries	14
Ground striploin, brisket and house bacon patty, crispy onion, pickled onion, onion mayo, pickles and American cheese. Extra cheese 1€, add bacon 2€, extra patty 2€, add jalapeno 1€, add egg 1€	
Vegan Burger with Fries (v)	14
<i>Peas Out!</i> vegan patty, vegan mayo, vegan cheese, onions, pickles and mustard	

Kids' Menu

Mac & Cheese (v)	5
Cheese sauce, macaroni	
Chicken Fingers	6
Carrot sticks and fries	
Cheeseburger with Fries	7
With cheese and ketchup	



Bottled beers

Please see the tap menu on the screens in the bar.

Põhjala Cellar Series Ask for selection	8
Põhjala Gimme Danger 10.5% · Gluten-free Imperial Stout	5
Pühaste Smoothie Loops 4% · Florida Weisse	6.5
Pühaste Dekadents 11.2% · Imperial Stout with rum-soaked raisins	6
Naparbier Paradise Pilsner 4.8% · Pilsner	6.5
3 Fontainen Oude Geuze 6% · Geuze Lambic	11
3 Fontainen Oude Kriek 6% · Kriek Lambic	15
Weihenstephaner Weissbier 5.4% · Hefeweizen · 50cl	6

Non-alcoholic beers

Põhjala Virmalised Ø 0.5% · IPA	4.5
Põhjala Prenzlauer Ø 0.5% · Raspberry Sour	4.5
Mikkeller Drink'in the Sun 0.3% · American style wheat ale	6
Mikkeller Henry Gose 0.3% · Gose	6

Cider

Tori Siidritalu semi dry apple cider 33cl	6.5
Tori Siidritalu dry rose cider 33cl	6.5
Jaanihanso Brut 37.5/75cl	14/21
Jaanihanso Rosé 37.5/75cl	12/19
Nudist Rabarbra 20/75cl	6.5/23

Non-alcoholic

Tonic	Fever Tree Golden Basic 20cl	3
	Fentimans Indian 20cl	3
	Fentimans Connoisseurs 20cl	3
Soda	Fever Tree Soda Water 20cl	3
	Coca Cola / Coca Cola Zero 33cl	3
Juice	Orange/Apple/Cranberry/Tomato 25cl	1.5
Water	Väraska Sparkling Spring Water 33cl	2.5
	Väraska Originaal Mineral Water 33cl	2.5
Lemonade	Öun Apple / Öun Rhubarb 33cl	3.5
Coconut water	Fountain of Youth 52cl	6
Kombucha	Mjuk Classic Organic 33cl	6
Hot	Americano / Espresso	2
	Cappuccino / Latte	3
	Tea Black/Green/Herbal/Fruit	2.5
	Hot Chocolate	3

Wine & Sparkling

White	Chapoutier Marius Vermentino France	5/23
	Gerbino Bianco, Terre Siciliane IGP, Di Giovanna (Organic) Italy	6/25
	Marlborough Springs Sauvignon Blanc New Zealand	6/25
	El Coto 875m Finca Carbonera Chardonnay Spain	30
Rosé	Chapoutier Marius Rose France	5/23
Red	Chapoutier Marius Syrah Grenache France	5/23
	Neropasso Rosso Veneto Italy	6/25
	Museum Vuinea Crianza Cigales Spain	7/27
Cava	Pere Ventura Primer Reserva Cava 75cl	28
Champagne	Bollinger 75cl	95

Liquor

Gin	Tohi Cloudberry Mist Estonia, 4cl	5
	Kyrö Napue Finland, 4cl	6
	Peninuki Seaside Estonia, 4cl	6.5
Vodka	Moe Mahe Organic Vodka 4cl	4
	Moe J.J.Kurberg Humal 4cl	5
	Nobenaps (Blackcurrant-peppermint) 4cl	5
Handsa	Moe Handsa (Organic Rye Brandy) 4cl	5
Tequila	Don Julio Blanco 4cl	6.5
Grappa	Sarpa di Poli 4cl	5.5
Cognac	Hine VSOP 4cl	6.5
Rum	Plantation 3 Stars Artisanal 4cl	5.5
	Plantation Original Dark 4cl	5.5
Whisky	Jura 10YO 4cl	6.5
	Lagavulin 4cl	9
Bourbon	Four Roses 4cl (Ask for Pickleback shot!)	4.5
Herbal	Fernet Branca 4cl	4
Cocktails	Gin Tonic with Tohi Tohi Cloudberry Mist, Fentimans Indian Tonic Water, orange	8
	Gin Tonic with Kyrö Kyrö Napue, Fever Tree Tonic Water, rosemary twigs, cranberries	9