

BROTZEIT LOKAL



BRUNCH DRINKS

Brewed Mary Pale ale, brewed vodka, spicy Mary mix, bacon & garnish 9

Dirty-Hoe Weissbier with framboise lambic 8

Dirty Blonde Hard cider, Belgian strong ale, weissbier 9

Radler Pilsner, 7-Up, & a splash of fresh squeezed lemonade 7

Mimosa Prosecco & fresh squeezed orange juice 8

Bottomless Mimosa 20

STARTERS

Pork Belly Fritters 10

Pork belly in a sweet donut, orange-raspberry compote with maple syrup

Potato Pancakes 9

Potatoes, flour, egg and green onion, served with sour cream & apple sauce

Oysters on the Half Shell 15/28

Half dozen or a dozen served with champagne mignonette

BRUNCH

Served 11am-3pm

Fleisch or Wurst & Two Eggs 13

Choice of house sausage, bacon or ham, served with two eggs any style, home fries and toast

Schnitzel Stack 14

A wiener schnitzel piled on an over-easy egg, gravy and an English muffin, with home fries

Farmer's Breakfast Frittata 13

Two eggs scrambled with Nürnberger sausage, mushrooms, onions and potatoes

Brotzeit Sandwich 16

Slow roasted pork belly, smoked Caggiano ham, one egg over easy, spicy aioli, lettuce, pickled onion & jalapeno served with fries

Eggs Benedict 15

Caggiano ham, poached eggs & hollandaise on mini potato pancakes, with mixed greens

Eggs & Quinoa 15

Two poached eggs & hollandaise on quinoa, zucchini, cherry tomatoes, ginger & arugula

Leberkäse & Eggs 13

Traditional Bavarian emulsified veal loaf grilled and served with two eggs & home fries

Sides

Two eggs 4

Home fries 5

Bacon 4

Ham 4

Toast 2.5

Sausage ala carte 7

Biergarten Favorites

Jar o' Pickles 7

House-made seasonal pickled vegetables & pickled egg

Soft German Bretzel 4

Salted and warmed

Bretzel & Obadzta 7

Traditional brie, cream cheese & pilsner spread, warmed bretzel & bread

Bier Snack Platter 14

Landjäger, jar o' pickles, bretzel, bread, obatzda & house-made spicy peanuts

Our mission is to take advantage of the gorgeous bounty of local meats, seafood, cheeses and produce available in the Bay Area and on the West Coast. Our food is house-made using the freshest, natural ingredients we can find. Our bread & bretzels are delivered fresh daily from Pure Grain German Bakery.

LUNCH

BROTZEIT SAUSAGES

Lokal Wurst on Roll 12

Choice of any sausage on a roll
Served with pickled red onion,
raw house-made sauerkraut
Pickled jalapenos on request
Choice of fries or green salad
with potato salad or onion rings +1

Brotzeit Sausage Platter 18

Choice of two house sausages,
Served with sauerkraut cooked with
beer and bacon, house-made spätzle
served with a soft German bretzel
Add extra sausage + 6 each

Bockwurst

Veal, pork, very fine grind, mild flavor, cream, egg,
parsley, chives

Zungenbrecher * Very Spicy!

Pork, beer, herbs, cayenne & fresh habanero peppers

Wurzige ("verzigh")

Spicy, chicken & pork, chili, cayenne, garlic, paprika

Bratwurst

Pork, cream, white wine, nutmeg

Habanero Chicken

All chicken, habanero, spicy

Nurnberger

Traditional small links, pork, veal, caraway

Andouille

Smoked pork, spicy

Merguez add \$1

Moroccan flavors, lamb, pork, small links, medium spicy

Special Game add \$1

Seasonal game sausages - ask server

Field Roast Italian Vegan

Wheat gluten, eggplant, fennel, red wine, garlic, peppers

LOKAL FAVORITES

Fish & Chips 16

Beer battered Pacific Coast rock cod, with fries

The Wedge 11

Iceberg lettuce, bacon, avocado, radish & Pt. Reyes blue cheese buttermilk dressing

Lokal Salad 12

Mixed greens, radish, bacon, pickled egg, avocado, croutons, potato, vinaigrette

Lokal Burger 14

All natural beef served on a bun with lettuce, tomato & pickles
Or substitute a house-made quinoa patty (quinoa, zucchini, mushrooms & ginger
served with fries or green salad substitute potato salad or onion rings +1

Käsespätzle 13

House-made spätzle baked with cheese & caramelized onions,
with mixed greens

ADD TO YOUR SALAD

Grilled chicken 4

House Sausage 6

Shrimp 6

ADD TO YOUR BURGER

Mushrooms 1.5

Cheddar, Swiss or Bleu cheese 2

Grilled onions 1.5

Garlic 1

Bacon 2

Avocado 2

Sunday Mass!

\$10 Liters of beer

(Pilsner, Weissbier, or Pale Ale)

Sundays 11am-3pm

No substitutions. One check will be presented per table.

*Visa, M/C, Discover accepted. No Amex or personal checks.
Please, inform your server if you wish to change tables.*

Extras!

Sausages to cook at home \$10-12/lb

House-Made Lager Mustard \$8

Gift Certificates \$25 or \$50

Men's & Women's T-Shirts \$15

Hoodies \$35