

BROTZEIT LOKAL



Starters

Royal Miyagi Oyster \$15/28

Half dozen or a dozen on the half shell with champagne mignonette

Fries \$5 Garlic Fries \$6

House-cut Kennebec potatoes fried twice & tossed with sea salt

Onion Rings \$7

Thick cut yellow onions, beer battered and deep fried

Potato Pancakes \$9

Traditional recipe, flour, egg, green onion, sour cream & house apple sauce

Fried Calamari \$9

Fresh hand-cut squid, beer battered & deep fried with house Sriracha aioli

Biergarten Favorites

Jar o' Pickles \$7

House-made seasonal pickled vegetables & pickled egg

Fresh Baked German Bretzel \$4

Salted and warmed

Bretzel & Obadzta \$7

Traditional brie, cream cheese, & herbs spread with warmed bretzel & bread

Bier Snack Platter \$14

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

BROTZEIT SAUSAGES

Lokal Wurst \$12

Choice of any sausage on a roll, pickled red onion & raw house-made sauerkraut, pickled jalapeno on request
Served with fries or green salad **substitute potato salad or onion rings +\$1**

Brotzeit Sausage Platter \$18

Choice of any two house sausages, cooked sauerkraut, spätzle & a fresh baked bretzel
add an extra sausage +\$6 each

Sausage Choices

Bratwurst	Pork, heavy cream, white wine, nutmeg
Zungenbrecher	Pork, beer, herbs, cayenne & fresh habanero peppers Very Spicy!
Wurzige ("verzigah")	Chicken & pork, cayenne pepper, garlic, paprika, medium spicy
Bockwurst	Veal, pork, fine grind, mild flavor, cream, egg, parsley, chives
Habanero Tequila Chicken	All chicken, herbs, habanero, spicy
Nurnberger	Traditional narrow links, pork, veal, caraway
Andouille	Smoked pork, pepper & herbs, medium spicy
Merguez	Moroccan flavors, lamb, pork, narrow links add \$1
Special Game	Seasonal game sausages add \$1
Field Roast Italian Vegan	Wheat gluten, eggplant, fennel, red wine, garlic & sweet peppers

ADD TO YOUR WURST

<i>Mushrooms 1.5</i>
<i>Cheddar, Swiss or Bleu cheese 2</i>
<i>Grilled onions 1.5</i>
<i>Garlic 1</i>
<i>Bacon 2</i>
<i>Avocado 2</i>

Family Style Platters

Wurst Platter \$68

Choice of six house sausages, sauerkraut, seasonal vegetables, salad, fries (serves ~6)

Schlot Platter \$72

Braised whole pork shank, Austrian-style blood sausage, choice of three house sausages, sauerkraut, rotkohl, spätzle, potato salad, bretzel & bread (serves ~6)

We present one check per table. We politely decline substitutions. No Amex.

BOATHOUSE FAVORITES

Fish & Chips \$16

Fresh Beer battered Pacific Coast rock cod, fries and coleslaw

Wedge \$11

Iceberg wedge, cherry tomatoes, bacon, radish, sliced egg & Pt. Reyes blue cheese buttermilk dressing

Lokal Salad \$12

Mix greens, radish, potato, croutons, bacon, pickled egg, avocado & vinaigrette

Reuben \$16

Corned beef, sauerkraut, Swiss cheese & 1000 Island on parmesan-cruste rye with fries and coleslaw

Pan-Seared Salmon \$18

Fresh salmon fillet with quinoa, zucchini, cherry tomatoes, ginger & arugula

Lokal Burger \$14

Grass fed ground beef, lettuce, tomato, onion, pickles on a brioche bun

*Vegan substitute a house-made quinoa patty (quinoa, zucchini, mushrooms & ginger)

Served with fries or green salad **potato salad or onion rings +\$1**

Po' Boy \$14

Beer battered shrimp, spicy coleslaw, pickled onions, Sriracha aioli on a roll

Served with fries or green salad **with potato salad or onion rings +\$1**

GERMAN SPECIALTIES

Käsespätzle \$13

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

Leberkäse \$15

Traditional finely ground veal loaf with spätzle, rotkohl and a fried egg

Wiener Schnitzel \$16

Breaded pork or chicken cutlet, spätzle, rotkohl, sauerkraut

Jäger Schnitzel \$18

Pork or chicken cutlet, oyster mushroom gravy, spätzle, rotkohl, sauerkraut

Rouladen \$17

Beef rolled with pickles, bacon & mustard served with gravy, knodel & rotkohl

Schweinshaxe \$28

Full Pork shank served with sauerkraut, mashed potatoes and mixed greens

ADD TO YOUR SALAD

Grilled chicken 4

House Sausage 6

Salmon 7

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

SIDES

Soup of the Day AQ

Sausage ala Carte \$7

Choice of sausage with sauerkraut

Mashed Russet Potatoes \$5

Sautéed Seasonal Vegetables \$5

Potato Salad \$5

Mustard, vinegar, pickles, bacon

Spätzle \$5

Egg noodles & butter

Rotkohl \$4

Red cabbage, apples, onions, cider

Sauerkraut \$4

Cooked with bacon

Extras!

Our 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

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.

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.