

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 salt

Onion Rings 7
Thick cut yellow onions, beer battered and deep fried

Potato Pancakes 9
Traditional recipe, flour, egg, green onion, sour cream & apple sauce

Fried Calamari 9
Fresh squid, hand-cut, beer battered & deep fried with Sriracha aioli

Cheese & Charcuterie 16
Artisanal cheeses, house-cured meats, local honey & spicy walnuts

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

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 with bretzel
add extra sausage +6 each

Sausage Choices

Bockwurst	Chicken, pork, emulsified, mild flavor, chervil, juniper
Knackwurst	All pork, fine grind, emulsified, beer and juniper
Merguez	Lamb, Pork, medium spicy add \$1
Bratwurst	Pork, cream, white wine, nutmeg
Habanero Chicken	All chicken, habanero & tequila, spicy
Nurnberger	Traditional, small links, pork, cream & white wine
Wurzige ("verzigah")	Spicy, chicken & pork "everything sausage"
Andouille	Smoked pork, spicy
Special Game	Seasonal game sausages add \$1
Italian Vegan	Wheat gluten, eggplant, fennel, red wine, garlic & sweet peppers

ADD TO YOUR WURST

Mushrooms 1.5
Cheddar, Swiss or Bleu cheese 2
Grilled onions 1.5
Garlic 1
Bacon 2
Avocado 2

Family Style Platters

Wurst Platter 68
Choice of eight house sausages, sauerkraut, seasonal vegetables, salad, fries (serves ~6)

Schlot Platter 68
Braised whole pork shank, Austrian-style blood sausage, choice of three house sausages, sauerkraut, rotkohl, spätzle, potato salad, bretzel & bread (serves ~6)

BOATHOUSE FAVORITES

Fish & Chips 16

Beer battered Pacific Coast rock cod, fries and coleslaw

Arugula Salad 11

Asian pears, Manchego cheese, toasted almonds & white balsamic dressing

Wedge 11

Iceberg wedge, avocado, bacon, radish & 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

Lokal Burger 14

Niman Ranch beef, Pure Grain bun, lettuce, tomato, onion, pickles
substitute a house-made quinoa patty (quinoa, zucchini, mushrooms & ginger)
Served with fries or green salad substitute potato salad or onion rings +1

Leberkäse Sandwich 12

Authentic Bavarian veal loaf on a roll with one fried egg & pickled onions served with house made potato salad

GERMAN SPECIALTIES

Käsespätzle 13

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

Spätzle mit Krabben und Pilz 18

House-made spätzle sautéed with crab, mushrooms, arugula & cheese

Leberkäse 15

Traditional emulsified veal meatloaf with spätzle and rotkohl

Wiener Schnitzel 16

Breaded pork or chicken cutlet, spätzle, rotkohl, sauerkraut

Jäger Schnitzel 18

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

Hungarian Style Goulasch 16

Beef stew, paprika & tomato with serviettenknodel & caraway crème fraiche

Schweinshaxe 28

Pork shank served with sauerkraut, mashed potatoes and mixed greens

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

ADD TO YOUR SALAD

Grilled chicken 4

House Sausage 5/6*

Seasonal Crab 7

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

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. Maximum of 3 payment types/credit cards per table. Please, inform your server if you wish to change tables.