

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 an extra sausage +\$6 each

Sausage Choices

Bockwurst	Veal, pork, fine grind, mild flavor, cream, egg, parsley, chives
Knackwurst	All pork, fine grind, beer and juniper
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	Moroccan flavors, lamb, pork, small links, medium spicy add \$1
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

Apple, Manchego cheese, toasted almonds & white balsamic dressing

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-crust rye with fries and coleslaw

Pan-Seared Salmon \$17

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

Lokal Burger \$14

All natural ground 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**

Po' Boy \$14

Beer battered shrimp, raw sauerkraut, pickled onions, spicy aioli on a roll

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

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 and cheese

Leberkäse 16

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

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 6

Salmon 6

Crab 7

Shrimp 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.