

BROTZEIT LOKAL



BRUNCH LIBATIONS

Brotzeit Bloody Mary 13

Vodka, spicy Mary mix, garnished with pickled vegies, pickled egg & bacon

Salty Dogg 11

Vodka, Fresh Grapefruit Juice in a salt-rimmed glass with a fresh grapefruit wedge

Irish Coffee 12

Irish whiskey, simple syrup, fresh brewed coffee & heavy cream float

Radler 9

Pilsner, 7-Up, & a splash of fresh lemon juice

Grapefruit Radler 9

Pilsner & fresh grapefruit juice

Dirty-Ho 9.5

White Ale & Lindeman's Framboise Lambic Ale

Mimosa 8 *Carafe Mimosa* 28

Bubbly & fresh orange juice

Grapefruit Mimosa 9 *Carafe Grapefruit Mimosa* 30

Biergarten Favorites

German Potato Pancakes 9
Shredded Yukon Gold potato & green onion with sour cream & house-made apple sauce

Basket of Fries 7
Twice fried Chipperbec potatoes
Add garlic +1

Soft German Bretzel 6
Salted and warmed

Bretzel & Obadzta 8
Traditional brie, Pilsner, cream cheese & herbs spread & warmed bretzel

Pickled Veggies & Egg 7
(GF)

Bier Snack Platter 18
Landjäger, Obadtza, spicy peanuts, pickled egg & veggies served with a warm bretzel

Oysters on the Half Shell 19
Half dozen with
champagne mignonette
*limited availability (GF)

BRUNCH

Served Saturday & Sunday 10:30am-3pm

Sides

Two eggs 4

Home fries 5

Bacon 4

Ham 4

Toast 1.5

Avocado 2

Wurst & Two Eggs 16

Any house sausage served with two eggs any style, home fries & toast

Zwei Eir 14

Caggiano ham or bacon served with two eggs any style, home fries & toast

Schnitzel Stack 18

Wiener schnitzel, over-easy egg, mushroom gravy on an English muffin, home fries

Eggs Benedict 16.5 (GF Δ)

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

Spicy Sausage Benedict 16.5 (GF Δ)

Butterflied spicy Wurzig with house-made habanero sauce, poached eggs, hollandaise, home fries

Veggie Benedict 16 (GF Δ)

Tomato, avocado, poached eggs & hollandaise on potato pancakes, with mixed greens

(GF Δ) Gluten free with modification (GF) Gluten free

Our ingredients are locally sourced. Sauces, sides are house-made using the freshest, natural ingredients we can find. Bread & bretzels are delivered fresh daily from Pure Grain German Bakery.

We politely decline substitutions. One Check presented per table.

BROTZEIT SAUSAGES

Lokal Wurst on Roll 15

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 (GF Δ)

Brotzeit Sausage Platter 21

Choice of two house sausages,
cooked sauerkraut, spätzle &
a fresh baked bretzel (GF Δ)

Bratwurst

Pork, heavy cream, white wine, nutmeg

Wurzige ("verzigh")

Pork, cayenne pepper, garlic, paprika, medium spicy

Andouille

Smoked pork, pepper & herbs, medium spicy

Italian Herb Chicken

Chicken, roasted red peppers, parsley, garlic,
white wine

Nurnberger

Traditional narrow link, pork, veal, caraway

Weisswurst

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

Special Game add \$1

Seasonal game sausages – ask server

Field Roast Spicy Vegan add \$1

Wheat gluten, chipotle with cumin seeds and oregano

LOKAL FAVORITES

Fish & Chips 19

Two beer battered fillets, coleslaw, house-made tartar & French fries

Arugula Salad 12 add grilled or fried chicken +5 (GF)

Arugula, Asian pears, shaved parmesan, asiago & romano, toasted almonds &
toasted pear dressing

Weiner Schnitzel 19

Breaded pork cutlet with fries, a lemon wedge & house-made
apple sauce

Lokal Burger 16.5 (GF Δ)

Angus beef, lettuce, tomato, onion, pickles on a brioche bun
Served with fries or green salad

Grilled Portobello Sandwich 16.5 (GF Δ)

Served on a brioche bun with roasted peppers, arugula, avocado, tomato, caramelized onions
Served with fries or green salad

Oma's Sweet & Spicy Chicken Sandwich 16.5

Buttermilk fried chicken breast with spicy local honey glaze, cilantro, spicy jalapeno coleslaw
& Sriracha aioli on a roll
Served with fries or green salad

ADD TO YOUR BURGER OR WURST

Seasonal Mushrooms 2

Cheddar, Swiss or Bleu cheese 2

Grilled onions 1.5

Garlic 1

Bacon 2

Avocado 2

SOFT DRINKS

Fresh Brewed Iced Tea	3
Fresh Squeezed Lemonade	4
Hot Tea Selection	3
Coke Zero	2.5
Mexican Coke	5
Mexican Sprite	5
Martinelli's Sparkling Apple Juice	4
San Pellegrino Sparkling (500ml)	4
San Pellegrino Blood Orange Soda	3.5
Fentimans English Ginger Beer	4.5
Abita Root Beer	4.5
Drip Coffee	3
Americano	4

Family Style Platter

Wurst Platter 76

Choice of six house sausages over sauerkraut, served
with spätzle, salad, fries & a warmed bretzel
(serves ~ 3-4)

SWEETS

Apfel Streudel
Select Cheesecake

8

alá mode +2

1000 Embarcadero, Oakland, (510) 645-1905 [facebook.com/BrotzeitLokal](https://www.facebook.com/BrotzeitLokal) [Instagram.com/brotzeitlokal](https://www.instagram.com/brotzeitlokal) Chef Neftali Perez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products