

BROTZEIT LOKAL



~ Starters ~

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

Fried Calamari 9.5
Fresh beer battered squid with sriracha aioli

Fries 7 **Garlic Fries** 8
Hand-cut Chipperbec potatoes, fried twice & tossed with sea salt

Onion Rings 8
Thick-cut, beer battered sweet yellow onions

German Potato Pancakes 9.5
Yukon Gold potato & green onion with
sour cream & house-made apple sauce

Kartoffelklöße & Mushroom Gravy 9.5
House-made potato dumplings with seasonal mixed mushroom gravy

Biergarten Favorites

Fresh Baked German Bretzel 6
Salted and warmed

Bretzel & Obadtza 8
Traditional brie, Pilsner, cream cheese, & herbs
spread with warm salted bretzel

Pickled Veggies & Egg (GF) 7

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

Spicy Peanuts (GF) 5
Spicy peanuts in bacon fat

BROTZEIT SAUSAGES

Lokal Wurst 15 *see sausage choices below (GF Δ)
Choice of any sausage on a roll, pickled red onion & crisp raw sauerkraut, pickled jalapeno on request
Served with fries or green salad **substitute onion rings +2**

Brotzeit Sausage Platter 21 (GF Δ)
Choice of any two house sausages, sauerkraut cooked with bacon, spätzle & a fresh baked bretzel

Sausage Choices

Bratwurst Pork, heavy cream, white wine, nutmeg
Wurzige ("verzigah") Pork, cayenne pepper, garlic, paprika, medium spicy
Weisswurst Veal, pork, fine grind, mild, cream, egg, parsley, chives
Italian Herbed Chicken Chicken, roasted red bell pepper, parsley, garlic, white wine
Nurnberger Traditional narrow link, pork, veal, caraway
Andouille Smoked pork, pepper & herbs, medium spicy
Special Game Seasonal game sausages **add +1**
Field Roast Spicy Vegan Wheat gluten, chipotle with cumin seeds and oregano **add +1**

ADDITIONS

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

Käsespätzle

House-made spätzle egg noodles seasoned and baked with Swiss cheese

Classic Käsespätzle 14
Topped with caramelized onions

Jägerspätzle 19
Thin slices of paprika spiced pork cutlet with seasonal mixed mushroom gravy

Würstspätzle 19
Spicy wurzige sausage & sauerkraut with bacon and house-ground mustard

Trüffelspätzle 18
Sautéed seasonal mixed mushrooms & truffle oil

Arugula Salad 12 *add grilled or fried chicken +5 (GF)*
Arugula, Asian pears, shaved parmesan, asiago & romano, toasted almonds,
toasted pear dressing

Caesar Salad 12 *add grilled or fried chicken +5 (GF Δ)*
Romaine, shaved parmesan, anchovies, bretzel croutons, house-made dressing

Clam Chowder & Bretzel 15 *add warmed bretzel +2*
Creamy New England style chowder with clams, bacon and fresh vegetables



Fish & Chips 19
Beer battered fish fillets, spicy jalapeno coleslaw, house-made tartar & French fries

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 *substitute onion rings +2*

Lokal Burger 16.5 (GF Δ)
Angus beef, lettuce, tomato, onion, pickles on a brioche bun
Served with fries or green salad *substitute onion rings +2*

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 *substitute onion rings +2*



House Smoked Bavarian Pork Chop 25
Thick cut European oak smoked pork chop served with spätzle, rotkohl & traditional Swedish
Lingonberry preserve

Wiener Schnitzel 19
Breaded pork cutlet with fries & a lemon wedge

Jäger Schnitzel 21
Pork cutlet, paprika, seasonal mixed mushroom gravy with spätzle & red cabbage

Schweinshaxe 34
Whole braised pork shank with sauerkraut, spätzle & mixed greens

SIDES

Spätzle 5
Sauerkraut cooked with bacon (gf) 4
Crisp raw sauerkraut (gf) 4
Red cabbage (gf) 4
Mushroom gravy 2
Spicy jalapeno coleslaw (gf) 4

ADD TO YOUR BURGER

Seasonal Mushrooms 2
Cheddar, Swiss or Bleu Cheese 2
Grilled Onions 1.5
Garlic 1
Bacon 2
Avocado 2

SWEETS

Apfel Streudel
Select Cheesecake
8
a la mode +2

Family Style Platters

Wurst Platter 76
Choice of six house sausages, sauerkraut, spätzle, salad, fries, bretzel (serves ~3-4)

Schlacht Platter 89
Braised whole pork shank, five house sausages, sauerkraut, rotkohl, spätzle, bretzel
(serves ~4-5)

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

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