



# Brotzeit Lokal

Est. 2013

DRINK  
MENU



## BRUNCH LIBATIONS

<b>Brotzeit Bloody Mary</b>	<b>13</b>	<b>Radler</b>	<b>9</b>
Vodka, spicy Mary mix, garnished with pickled veggies, pickled egg & bacon		Pilsner, 7-Up & a splash of fresh lemon juice	
<b>Salty Dogg</b>	<b>12</b>	<b>Grapefruit Radler</b>	<b>9</b>
Vodka, fresh grapefruit juice, salt-rimmed glass with a grapefruit wedge		Pilsner & fresh grapefruit juice with a grapefruit wedge	
<b>Irish Coffee</b>	<b>12</b>	<b>Dirty-Ho</b>	<b>9.5</b>
Irish whiskey, simple syrup, fresh brewed coffee & a heavy cream float		White Ale & Lindeman's Framboise Lambic Ale	

## MIMOSAS

<b>Mimosa</b>	<b>8 / 28</b>
Bubbly & fresh orange juice, by the glass or carafe	
<b>Grapefruit Mimosa</b>	<b>9 / 30</b>
Bubbly & fresh grapefruit juice, by the glass or carafe	
<b>Grapefruit Sage Mimosa</b>	<b>10</b>
Bubbly, elderflower liqueur, fresh grapefruit juice, sage	
<b>Bellini Special</b>	<b>9</b>
Please ask server	

## STARTERS

<b>Oysters on the Half Shell (GF)</b>	<b>19</b>
Half dozen seasonal with champagne mignonette	
<b>German Potato Pancakes</b>	<b>9.5</b>
Shredded Yukon Gold potato & green onion with sour cream & house-made apple sauce	
<b>Basket of Fries add garlic +1</b>	<b>7</b>
Twice fried Chipperbec potatoes	
<b>Fresh Baked German Bretzel</b>	<b>6</b>
Salted and warmed	
<b>Bretzel &amp; Obadzta</b>	<b>8</b>
Traditional brie, pilsner, cream cheese herb spread & a warmed bretzel	
<b>Bier Snack Platter</b>	<b>18</b>
House-made landjäger, obadzta, spicy peanuts, pickled egg & veggies served with a warm bretzel	
<b>Spicy Peanuts (GF)</b>	<b>5</b>
Spicy peanuts roasted in bacon fat	
<b>Pickled Veggies &amp; Egg (GF)</b>	<b>7</b>

# BRUNCH

Served Saturday & Sunday 10:30a - 3p

<b>Eggs Benedict (GF Δ)</b>	<b>16.5</b>	<b>Schnitzel Stack</b>	<b>18</b>
Caggiano ham, poached eggs, hollandaise on potato pancakes, with mixed greens		Wiener schnitzel, over-easy egg, mushroom gravy on an English muffin, home fries	
<b>Spicy Sausage Benedict (GF Δ)</b>	<b>16.5</b>	<b>Wurst &amp; Eggs</b>	<b>16</b>
Butterflied spicy Wurzig sausage with house-made habanero sauce, poached eggs, hollandaise, home fries		Any house sausage served with two eggs any style, home fries & toast	
<b>Veggie Benedict (GF Δ)</b>	<b>16</b>	<b>Zwei Eir</b>	<b>14</b>
Tomato, avocado, poached eggs & hollandaise on potato pancakes, with mixed greens		Caggiano ham or bacon served with two eggs any style, home fries & toast	

## SIDES

Two Eggs	4
Home Fries	5
Bacon	4
Ham	4
Toast	1.5
Avocado	2

## DESSERT

Apfel strudel	9
Select cheesecake	9
A la mode	2
Dessert special	~

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

## BOATHOUSE FAVORITES

### Fish & Chips

Beer battered fish fillets, spicy coleslaw, French fries & house-made tartar

19

### Oma's Sweet & Spicy Chicken Sandwich

Buttermilk fried chicken breast with spicy local honey glaze, cilantro, spicy coleslaw & sriracha aioli on a roll served with fries or salad

16.5

### Grilled Portobello Sandwich (GF Δ)

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

16.5

### Lokal Burger (GF Δ)

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

16.5

### Weiner Schnitzel

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

19

### Wurst Platter (serves 3-4)

Choice of six house sausages, sauerkraut, spätzle, salad, fries, bretzel

76

### Arugula Salad (GF) **grilled or fried chicken +5**

Arugula, Asian pears, shaved parmesan, asiago & romano, toasted almonds, house vinaigrette

12

### Salad Special

**grilled or fried chicken +5**

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Please ask your server for daily specials

## BROTZEIT SAUSAGES

### Lokal Wurst on a Roll (GF Δ)

Choice of any house-made sausage on a roll, pickled red onion & crisp raw sauerkraut, pickled jalapeno on request  
Served with fries or salad

15

### Brotzeit Sausage Platter (GF Δ)

Choice of any two house-made sausages, sauerkraut cooked with bacon, spätzle & a fresh baked bretzel

21

## SAUSAGE CHOICES

### Bratwurst

Pork, heavy cream, white wine, nutmeg

### Wurzige

Pork, cayenne pepper, garlic, paprika, medium spicy

### Weisswurst

**ADD +1**

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, cream, caraway

### Andouille

Smoked pork, pepper & herbs, medium spicy

### Field Roast Spicy Vegan

**ADD +1**

Wheat gluten, chipotle, cumin seeds, oregano

### Knackwurst

**ADD +1**

Ground pork, veal, beef, garlic, smoked over European Oak

**Special Game** Seasonal game sausage, ask your server **ADD +1**

## ADD-ONS FOR SAUSAGES & BURGERS

Cheddar, Swiss or Bleu Cheese 2

Sautéed Mushrooms 2

Grilled Onions 1.5

Garlic 1

Bacon 2

Avocado 2

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

**We politely decline substitutions. One Check presented per table.**