



Brotzeit Lokal

Est. 2013

DRINK
MENU



STARTERS

Oysters on the half Shell (GF) 19

Half dozen seasonal with champagne mignonette

Fried Calamari 9.5

Hand beer battered squid with sriracha aioli

German Potato Pancakes 9.5

Yukon Gold potato & green onion with sour cream & house-made apple sauce

Kartoffelklöße & Gravy 9.5

House-made potato dumplings with seasonal mixed mushroom gravy

Onion Rings 8

Thick-cut, beer battered sweet yellow onions

Hand Cut Fries add garlic +1 7

Hand-cut Chipperbec potatoes, twice fried & tossed with sea salt

BIERGARTEN FAVORITES

Fresh Baked German Bretzel 6

Salted and warmed

Bretzel & Obadtza 8

Traditional brie, pilsner, cream cheese & herb spread with a warm salted bretzel

Bier Snack Platter 18

House-made landjäger, obadtza, spicy peanuts, pickled egg & veggies served with a warm salted bretzel

Spicy Peanuts (GF) 5

Spicy peanuts roasted in bacon fat

Pickled Veggies & Egg (GF) 7

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 sub onion rings +2

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**

SAUSAGE ADD ONS

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

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

GERMAN SPECIALTIES

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| <p>Jägerschnitzel 21 Pork cutlet, paprika, seasonal mixed mushroom gravy with spätzle & rotkohl</p> <p>Wiener Schnitzel 19 Breaded pork cutlet with fries, house-made apple sauce & a lemon wedge</p> <p>Bavarian House Smoked Pork Chop 26 Thick-cut European oak smoked pork chop served with spätzle, rotkohl & traditional Swedish Lingonberry preserve</p> | <p>Schweinhaxe 34 Whole braised pork shank with sauerkraut, spätzle & mixed greens</p> <p>Wurst Platter (serves 3-4) 76 Choice of six house sausages, sauerkraut, spätzle, salad, fries, bretzel</p> <p>Schlacht Platter (serves 4-5) 89 Braised whole pork shank, choice of five house sausages, sauerkraut, rotkohl, spätzle, bretzel</p> |
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KÄSESPÄTZLE

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

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| Classic Käsespätzle | 14 |
| Topped with carmelized onions | |
| Jägerspätzle | 19 |
| Thin slices of paprika spiced pork cutlet with seasonal mixed mushroom gravy | |
| Wurstspätzle | 19 |
| Spicy wurzige sausage & sauerkraut with bacon and house-ground mustard | |
| Trüffelspätzle | 18 |
| Sautéed seasonal mixed mushrooms & truffle oil | |

DESSERT

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| Apfel struedel | 9 |
| Select cheesecake | 9 |
| A la mode | 2 |
| Dessert special | ~ |

BOATHOUSE FAVORITES

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| <p>Fish & Chips 19 Beer battered fish fillets, spicy coleslaw, French fries & house-made tartar sub onion rings +2</p> <p>Oma's Sweet & Spicy Chicken Sandwich 16.5 Buttermilk fried chicken breast with spicy local honey glaze, cilantro, spicy coleslaw & sriracha aioli on a roll Served with fries or salad sub onion rings +2</p> <p>Grilled Portobello Sandwich (GF Δ) 16.5 Served on a brioche bun with roasted peppers, arugula, avocado, tomato, caramelized onions Served with fries or salad sub onion rings +2</p> <p>Lokal Burger (GF Δ) 16.5 Angus beef, lettuce, tomato, onion, pickles on a brioche bun. Served with fries or salad sub onion rings +2</p> | <p>Arugula Salad (GF) 12 grilled or fried chicken +5 Arugula, Asian pears, shaved parmesan, asiago & romano, toasted almonds, house vinaigrette</p> <p>Caesar Salad (GF Δ) 12 grilled or fried chicken +5 Romaine, shaved parmesan, anchovies, bretzel croutons, house-made dressing</p> <p>Salad Special ~ grilled or fried chicken +5 Please ask your server for daily specials</p> <p>Clam Chowder 14 add warmed bretzel +2 House-made creamy New England style chowder with clams, bacon and fresh vegetables</p> |
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BURGER ADD-ONS

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

SIDES

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| Spätzle | 5 |
| Sauerkraut w/bacon (gf) | 4 |
| Crisp raw sauerkraut (gf) | 4 |
| Rotkohl (gf) | 4 |
| Mushroom gravy | 2 |
| Spicy coleslaw (gf) | 4 |

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

We politely decline substitutions. One Check presented per table.