



Brotzeit Lokal

Est. 2013

DRINK
MENU



BRUNCH LIBATIONS

Brotzeit Bloody Mary 14	Radler 9
Vodka, spicy Mary mix, garnished with pickled veggies, pickled egg & house smoked bacon	Pilsner, 7-Up & a splash of fresh lemon juice
Salty Dogg 12	Grapefruit Radler 9
Vodka, fresh grapefruit juice, salt-rimmed glass with a grapefruit wedge	Pilsner & fresh grapefruit juice with a grapefruit wedge
Irish Coffee 12	Dirty-Ho 9.5
Irish whiskey, simple syrup, fresh brewed coffee & a heavy cream float	White Ale & Lindeman's Framboise Lambic Ale

MIMOSAS

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

BRUNCH

Served Saturday & Sunday 10:30a - 3p
Monday 11a - 3p

Eggs Benedict (GF Δ) 16.5	Schnitzel Stack 18
House cured ham, poached eggs, hollandaise on potato pancakes, with mixed greens	Wiener schnitzel, over-easy egg, mushroom gravy on an English muffin, home fries
Spicy Sausage Benedict (GF Δ) 16.5	Wurst & Eggs 16
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
Veggie Benedict (GF Δ) 16	Zwei Eir 14
Tomato, avocado, poached eggs & hollandaise on potato pancakes, with mixed greens	House cured ham or house smoked bacon served with two eggs any style, home fries & toast

SIDES

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

DESSERT

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

STARTERS

*Oysters on the Half Shell (GF) 21
Half dozen seasonal with champagne mignonette
German Potato Pancakes 9.5
Shredded Yukon Gold potato & green onion with sour cream & house-made apple sauce
Basket of Fries add garlic +1 7
Twice fried Chipperbec potatoes
Fresh Baked German Bretzel 6
Salted and warmed
Bretzel & Obadzta 8
Traditional brie, pilsner, cream cheese herb spread & a warmed bretzel
*Bier Snack Platter 18
House-made braunschweiger, obadzta, spicy peanuts, pickled egg & veggies, warm salted bretzel
*Spicy Peanuts (GF) 5
Spicy peanuts roasted in bacon fat
Pickled Veggie Plate (GF) 7
House pickled veggies & egg

A 3% service charge is applied to the total of all checks, 100% of which goes directly to our kitchen staff.

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, pretzel

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**

Please ask your server for daily specials

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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

16

Spicy Veggie Wurst on a Roll

Vegan Field Roast spicy chipotle plant-based sausage on a roll with our spicy house-made coleslaw (not vegan)
Served with fries or salad sub onion rings +2

17

Brotzeit Sausage Platter (GF Δ)

Choice of any two house-made sausages, choice of sauerkraut cooked with bacon or crisp raw, spätzle & a fresh baked & salted pretzel

21

SAUSAGE CHOICES

Bratwurst

Pork, heavy cream, white wine, nutmeg

Wurzige

Pork, cayenne pepper, garlic, paprika, medium spicy

Weisswurst

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

ADD +1

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

Wheat gluten, chipotle, cumin seeds, oregano

ADD +2

Special Game

Seasonal game sausage, please ask your server

ADD +2

SAUSAGE ADD ONS

Cheddar, Swiss or Bleu Cheese 2

Sautéed Mushrooms 2

Grilled Onions 1.5

Garlic 1

House Smoked Bacon 2

Avocado 2

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

We politely decline substitutions. One Check presented per table.

**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*