



# Brotzeit Lokal

Est. 2013

DRINK  
MENU



## STARTERS

### \*Oysters on the half Shell (GF) 21

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 & Obadztza 8**  
Traditional brie, pilsner, cream cheese & herb spread with a warm salted bretzel

**\*Bier Snack Platter 18**  
House-made braunschweiger, obadztza, 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

## BROTZEIT SAUSAGES

### Lokal Wurst on a Roll (GF Δ) 16

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

### Spicy Veggie Wurst on a Roll 17

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

### Brotzeit Sausage Platter (GF Δ) 21

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

## 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 +2

Wheat gluten, chipotle, cumin seeds, oregano

### Special Game ADD +2

Seasonal game sausage, please ask your server

## SAUSAGE ADD ONS

Cheddar, Swiss or Bleu Cheese 2  
Sautéed Mushrooms 2  
Grilled Onions 1.5

Garlic 1  
House Smoked Bacon 2  
Avocado 2

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

## GERMAN SPECIALTIES

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

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

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

### DESSERT

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

## BOATHOUSE FAVORITES

<p><b>Fish &amp; Chips</b> <span style="float: right;"><b>19</b></span> Beer battered fish fillets, spicy coleslaw, French fries &amp; house-made tartar <span style="float: right;"><b>sub onion rings +2</b></span></p> <p><b>Oma's Sweet &amp; Spicy Chicken Sandwich</b> <span style="float: right;"><b>16.5</b></span> Buttermilk fried chicken breast with spicy local honey glaze, cilantro, spicy coleslaw &amp; sriracha aioli on a roll Served with fries or salad <span style="float: right;"><b>sub onion rings +2</b></span></p> <p><b>Grilled Portobello Sandwich (GF Δ)</b> <span style="float: right;"><b>16.5</b></span> Served on a brioche bun with roasted peppers, arugula, avocado, tomato, caramelized onions Served with fries or salad <span style="float: right;"><b>sub onion rings +2</b></span></p> <p><b>Lokal Burger (GF Δ)</b> <span style="float: right;"><b>16.5</b></span> Angus beef, lettuce, tomato, onion, pickles on a brioche bun. Served with fries or salad <span style="float: right;"><b>sub onion rings +2</b></span></p>	<p><b>Arugula Salad (GF)</b> <span style="float: right;"><b>12</b></span> <span style="margin-left: 10px;"><b>grilled or fried chicken +5</b></span> Arugula, Asian pears, shaved parmesan, asiago &amp; romano, toasted almonds, house vinaigrette</p> <p><b>Caesar Salad (GF Δ)</b> <span style="float: right;"><b>12</b></span> <span style="margin-left: 10px;"><b>grilled or fried chicken +5</b></span> Romaine, shaved parmesan, anchovies, pretzel croutons, house-made dressing</p> <p><b>Salad Special</b> <span style="float: right;"><b>~</b></span> <span style="margin-left: 10px;"><b>grilled or fried chicken +5</b></span> Please ask your server for daily specials</p> <p><b>Clam Chowder</b> <span style="float: right;"><b>14</b></span> <span style="margin-left: 10px;"><b>add warmed pretzel +2</b></span> House-made creamy New England style chowder with clams, smoked bacon and fresh vegetables</p>
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## BURGER ADD ONS

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

### SIDES

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.**

*\*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*