

OL' STANDBYS

Breakfast Sandwich

Fried Egg, Arugula, Bacon, Sriracha Aioli,
White American Cheese with Side Salad

Biscuits & Gravy

House-Made Biscuit, Sausage Gravy,
Sunnyside Up Eggs with Hash Browns

Chicken & Waffles

House-Made Buttermilk Waffle, Fried Chicken
Seasonal Preserves, Maple Syrup

Benedict

House-Made Banger & House-Made Biscuit,
Poached Eggs, Hollandaise, Side Hash Browns

Standard

Two-Eggs, Choice of Bacon Or House-Sausage,
Toast, Side Hash Browns

Lox & Rye

Lox, Dill Cream Cheese, Cucumber, Onion &
Charred Lemon, Rye Toast

Granola & Yogurt

House-Made Granola, Yogurt, Seasonal Fruit, Honey
Syrup

SALADS

Caesar Salad

Romaine Hearts, Boquerones, Parmigiano,
Grilled Lemon, Croutons, Caesar Dressing

Mixed Greens

Persimmon, Pickled Shallots, Goat Cheese
Candied Pepitas, House Vinaigrette

Kale Cobb

Bacon, Egg, Avocado, Black River Blue,
Green Goddess Dressing

Beet Salad

Satsuma, Walnut/Quinoa Dukkah, Frisee, Yogurt,
Pickled Onion, Sherry Vinaigrette

Brussels Salad

Gala Apple, Brie, Pickled Radish, Hazelnuts, Fried
Prosciutto, Creamy Whole Grain Mustard Vinaigrette

SAUSAGES

Served on your choice of sweet or pretzel roll (add \$1)
& Choice of 2 Toppings / Additional Toppings \$1 each
Add side of Duck Fries or Mixed Greens \$4
♣ Housemade, Proudly using Beeler's Pork

\$15

\$15

\$16

\$14

\$14

\$15

\$10

WITH MEAT

Bratwurst Pork, Coriander, (GF) ♣	\$8 ⁵⁰
Polish Pork, Mustard Seed, Caraway, (GF) ♣	\$8 ⁵⁰
Spicy Andouille Pork, Chili Puree, Cayenne (GF) ♣	\$8 ⁵⁰
Frankfurter %100 Beef, Old Fashion Casing (GF)	\$6 ⁵⁰
Merguez Lamb, Harrisa, Cumin (GF) ♣	\$9 ⁵⁰

VEGAN

Italian or Apple Sage with Choice of Toppings	\$9
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BOARDS

Sausage Boards Choice of 3 or 6	\$22/\$40
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TOPPINGS

House Sauerkraut, Pickled Jalapenos, Bier Cheese,
Caramelized Onions, House Relish

SIDES & ADDS

Daily Sausage or Bacon.	5	
Hash Browns	3	
House Waffle	6	Side of Fruit 4
House Biscuit.	3	Toast w/ House Preserves . . . 2.5
		Egg 1
		Cheese 1

THE LOW DOWN

Lowbrau's Offerings from our Regular Menu during Brunch

Pretzel	\$6
Giant Pretzel Served With Bier Cheese	
Duck Fat Fries	\$5
Served w/ Your Choice of Dipping Sauce: Bier Cheese, Pimento Aioli, Green Goddess, Garlic & Chive	
Dirty Duck Fries	\$9
Garlic, Onion, Hot Peppers, Bier Cheese	

TAG TRINKIN

LOWBRAU'S DAY DRINKING MENU

Saturdays & Sundays from 10 'til 3

Brunch Punch *Serves 2-4* **\$26**

Ketel One Botanical: Booze Punch Served in a Pitcher
Cucumber-Mint, Peach-Orange Blossom, Grapefruit-Rose

Megamosa **\$10**

A Giant Glass of Champagne with a Splash of Fresh Orange Juice

The LB Mary **\$10**

Our House Mix with Smirnoff Vodka and all of the Fixin's

Mule-Mosa **\$10**

Jagermeister, Lime, Ginger, Bubbles, Angostura

LB Shandy **\$10**

A Tall Glass of Pilsner with Housemade Lemonade & Elderflower Liqueur

Rose ALL Day **\$10**

Smirnoff Vodka, Smoketree Rose, Aperol, Grapefruit, Lime, Ginger, Cucumber

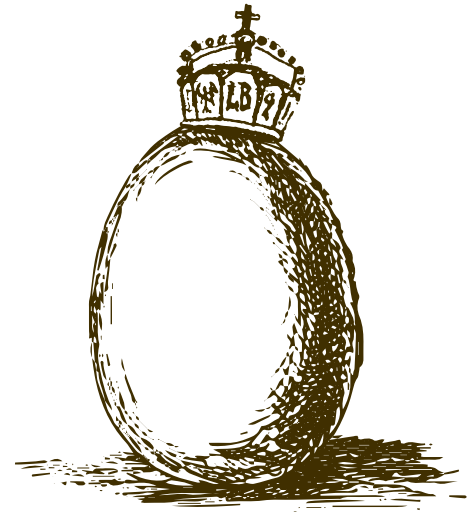
Peaches & Dreams **\$10**

Captain Morgan White Rum, St. Luis Peche Lambic, Lemon, Ginger

King Of Day Drinking **\$10**

Crown Royal Whiskey, Apple Cider, Lime, Angostura

BRUNCH



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