

# OL' STANDBYS

## Breakfast Sandwich

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

\$16

## Biscuits & Gravy

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

\$16

## Chicken & Waffles

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

\$18

## Benedict

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

\$17

## Standard

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

\$15

## Lox & Rye

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

\$15

## Granola & Yogurt

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

\$12

# SALADS

## Summer Melon Salad

Watermelon, HoneyDew, Arugula, Heriloom Tomato, Prosciutto, Herbs, Feta, Macadamia Nut, Burnt Lemon Vinaigrette

\$15

## Mixed Greens

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

\$13

## Kale Cobb

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

\$15

## Caesar Salad

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

\$14

# 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 Item

## WITH MEAT

Bratwurst *Pork, Coriander, (GF)* ↑ **\$9<sup>50</sup>**

Polish *Pork, Mustard Seed, Caraway, (GF)* ↑ **\$9<sup>50</sup>**

Spicy Andouille *Pork, Chili Puree, Cayenne (GF)* ↑ **\$9<sup>50</sup>**

Frankfurter *%100 Beef, Old Fashion Casing (GF)* **\$7<sup>50</sup>**

Merguez *Lamb, HARRISA, Cumin (GF)* ↑ **\$10<sup>50</sup>**

## VEGAN

Italian or Apple Sage *with Choice of Toppings* **\$9<sup>50</sup>**

## BOARDS

Sausage Boards *Choice of 3 or 6* **\$25 / \$48**

## TOPPINGS

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

# SIDES & ADDS

Daily Sausage or Bacon . . . 5

Hash Browns . . . . . 4 Side of Fruit . . . . . 5

House Waffle . . . . . 6 Toast w/ House Preserves . . . 5

House Biscuit . . . . . 5 Egg . . . . . 2.5

Cheese . . . . . 2

# THE LOW DOWN

Lowbrau's Offerings from our Regular Menu during Brunch

**Pretzel** **\$6**

Giant Pretzel Served With Bier Cheese

**Duck Fat Fries** **\$6 / \$9**

Served w/ Your Choice of Dipping Sauce: *Bier Cheese, Pimento Aioli, Green Goddess, Garlic & Chive*

MAKE THEM DIRTY (\$3)

*with* Garlic, Onion, Hot Peppers, Bier Cheese

\*No split checks on parties of 6 or more. For groups of 12 or more, an automatic gratuity of 18% will be added.

# TAG TRINKIN

LOWBRAU'S DAY DRINKING MENU

Saturdays & Sundays from 10 'til 3



## **Brunch Punch** *Serves 2-4* **\$28**

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

## **Megamosa** **\$11**

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

## **The LB Mary** **\$12**

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

## **Mule-Mosa** **\$10**

Jagermeister, Lime, Ginger, Bubbles,  
Angostura

## **LB Shandy** **\$11**

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** **\$11**

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

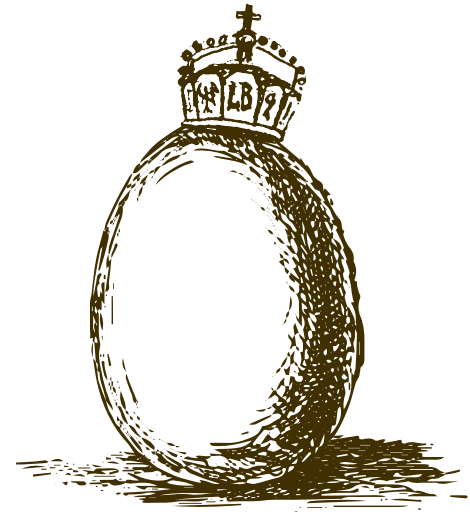
## **King Of Day Drinking** **\$10**

Crown Royal Whiskey, Apple Cider, Lime, Angostura

## **Coffee** **\$2<sup>50</sup>**

Two Seeds Coffee by the Cup

# BRUNCH



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[lowbrausacramento.com](http://lowbrausacramento.com)