

BROTHERS IN BRATS

Bavarian brothers Peter and Roland Radler are grilling 14 different sausages, handmade by local butchers, at their Sherman Oaks eatery **Brats Brothers**. A wall menu



JOSHUA LURIE

boasts traditional sausages made with pork and veal, plus more exotic fare like the Aussie (ostrich and pistachios) and the Austrian (smoked venison and pork). Each sausage weighs one-third of a pound and arrives on a

mini baguette. The condiment bar features homemade curry ketchup and smoked ketchup. Peter makes all the sides by hand, including "Grandma's sauerkraut" and beef chili. The tiny space hosts a shelf of antique steins and walls lined with a 19th century bread bowl and pitchfork. The brothers plan to add duck, wild boar and alligator brats this week. **13456½ Ventura Blvd., (818) 986-4020**