

King's BierHaus is a modern fusion restaurant of German, Austrian, and American cuisine. We are proud to use our authentic recipes that are over 100 years old, seasoned with all-natural Himalayan Crystal Salt.

STARTERS

Beer Pretzel

Handmade, No Preservatives or Additives. Served with King's Mustard. 8.25 Add Cheddar-Bacon Bier Sauce +3

Mac and Cheese Balls

Cheddar, Gouda, Bacon, and Chipotle Aioli. 9

Crawfish Étouffée Balls

King's Rice. Homemade Étouffée. Lousiana Crawfish Tails, served with Ranch, 12

Bavarian Fried Pickles

Hand-breaded Baby Dills, Avocado Ranch, and Chipotle Aioli. 8

Pulled Pork Stuffed Jalapeños

Fresh Jalapeño, BBQ Pulled Pork, and Mozzarella. Served with Ranch and Chipotle Aioli. 10

Pretzel Bites

Tossed with Garlic Butter. 8.25

Sausage Sampler

Bratwurst, Kielbasa, Kasewurst, Mustard, and French Baguette. 12.90

Exotic Sausage Sampler

Mountain Man, Rabbit & Rattlesnake, Wild Boar, Mustard, and French Baguette. 16

Gourmet Deviled Eags

4pcs, Fried Chicken Schnitzel, and 101 Bourbon-Bacon Jam. 9

Liptauer Cheese Spread

Authentic Austrian Cream Cheese Spread, Dill Pickle, Radish, and French Baguette. 6

American Sampler

Bavarian Fried Pickles, Pretzel Bites, Sliced Bratwurst & Polish Sausage, Cheddar-Bacon Bier-Sauce, Sauerkraut, and Specialty Dips. 20

Charcuterie Board

Beerwurst Salami, Smoked Shoulder Bacon, Grapes. Prosciutto, Marbled Bleu Cheese, Smoked Gouda, Liptauer Spread, Pickles, and Homemade Jam. 22

MESQUITE SMOKED WINGS

Served with Celery, Carrots, and Bleu Cheese Dip.

8 PCs \$16

12 PCS \$20

CHOOSE YOUR SAUCE

Buffalo @ Bier BBQ Lemon Pepper GF

GF - Gluten Free

Sweet Chili @ Garlic Parmesan GF

SANDWICHES

Sandwiches are served with Haus Fries or Chips.

Inglorious Bastard

Fried Chicken Schnitzel, Swiss, Lettuce, Buffalo Sauce, and Jaeger Mushrooms on a Butterflake Bun. 14

Schnitzel Sandwich

Choice of Pork or Chicken Wiener Schnitzel, Garlic Aioli. King's Mustard, Lettuce, and Tomato on a Challah Hoagie. 14

Reuben Sandwich

Grilled Corned Beef, King's Sauerkraut, Swiss, and Thousand Island Dressing on Fresh Marble Rye Bread. 14

Pretzel Grilled Cheese

Cheddar, American Cheese, and Fresh Basil on a Beer Pretzel. Served with a cup of Tomato Basil Soup. 12.50

King's Burger*

½lb Burger with Mushrooms, Swiss Cheese, Lettuce, Tomatoes, and Avocado slices on a Pretzel Bun. 15

American Classic Burger*

8oz Hand-Formed Burger Patty, Thousand Island Dressing, Cheddar Cheese, Lettuce, and Tomato on a Challah Bun. 14

BBQ Bacon Cheddar Burger*

½lb Burger with Tomato, BBQ Aioli, Cheddar Cheese, Onion Rings, and French Fries on a Pretzel Bun. 15

GOURMET HOTDOGS

All Hot Dogs served with Haus Fries or Chips.

The Traditional

German Bratwurst, Sauerkraut, Sautéed Peppers, and King's Mustard on a Soft Brioche Bun. 12

The Chicago

Premium 100% Wagyu Hot Dog, Chopped Onions, Relish, Pickle Spear, Sports Pepper, King's Mustard, Tomatoes, and Celery Salt on a Soft Poppy Seed Bun. 13

The Texan

Hot Cheese Wurst, Street Corn, Guacamole, Pickled Jalapeños, Cotija Cheese, and Cilantro on a Soft Brioche Bun. 12

The Exotic

Elk Wurst, Cheddar-Bacon Bier Sauce, Pickle Spear, Smoked Pulled Pork, Pickled Onions, and Bier BBQ Sauce on a Soft Pretzel Bun. 13

SAUSAGES

TRADITIONAL 6.75

German Bratwurst @ - Pork, Onion, Lemon, and White Pepper

Kasewurst @ - Pork & Beef, Swiss Cheese,

Sharfe Kasewurst @ - Smoked Pork & Beef, Cheddar, and Red Pepper

Polish @ - Pork & Beef, Fresh Garlic, and Black Pepper

Spicy Chicken Bratwurst - 100% All-White Chicken, Swiss Cheese, Jalapenos, Red Apples, Sun-Dried Tomatoes, and Spinach

Spicy Kielbasa - Pork & Beef and Red Pepper

EXOTIC +1.75

Elk @ - Cheddar, Jalapeno, and Garlic

Rabbit & Rattlesnake - Jalapeno, Cilantro, and Chardonnay

Wild Boar - Blueberries, Merlot Wine, and Brown Sugar

Mountain Man - Venison, Bison, Antelope, Elk, and Wild Boar

PLANT-BASED +1.75

Chipotle - Spicy Chipotle Pepper, Chile de Arbol, Cumin, Oregano, and Sweet Onion

Italian - Eggplant, Fennel, Red Wine, Garlic, and Sweet Peppers

SPECIALTIES

Oma's Meatloaf

Akaushi Wagyu Kobe Beef served with Mashed Potatoes, Broccoli and German Gravy. 16.50

Hungarian Stew

Spicy Sautéed Pork, Light Paprika Sauce, Roasted Green, Yellow, and Red Bell Peppers, Onions, and Cilantro. Served with Homemade Spaetzle or King's Rice. 14

Drunken Chicken @

Two Grilled Chicken Skewers, House Marinade, Bier Garlic Butter, Grilled Peppers & Onions. Served with King's Rice. 16.50

Oktoberfest Chicken

Mesquite-Smoked Half Chicken served with Steamed Broccoli, King's Rice, and Natural Au Jus. 17.50

Taste of Germany (Serves 2+)

Chicken & Pork Wiener Schnitzel, Bratwurst, Polish, Mesquite-Smoked Chicken, BBQ Pulled Pork, Parsley Mashed Potatoes, Pickled Onions, Sports Peppers, Sauerkraut, Austrian Potato Salad, Cucumber Salad, Pretzel Sticks, Apple Horseradish, and King's Mustard. 49

Schweinshaxen GF (Serves 2)

Served only on Mondays. A crispy 2.5lbs Pork Shank served with Sauerkraut, Austrian Potato Salad, and Apple Horseradish. (Per availability)

Shrimp Tacos

Premium shrimp on two hybrid tortillas topped with cilantro-lime based red cabbage, chipotle aioli and radishes. Your choice of side. 17

Fish & Chips

8oz beer-battered cod on a bed of seasoned fries with tartar sauce, lemon, and ketchup. 14

Shrimp & Fries

8 jumbo shrimp on a bed of fries with tartar sauce, lemon, and ketchup. 18

SOUPS & SALADS

Goulash Soup

Vegetable Stock, Tender Beef, Potatoes, Carrots, and Hungarian Spices. Cup 7, Bowl 12

Tomato Basil Soup GF

Roma Tomato, Fresh Basil, Onions, and Bell Peppers. Cup 6, Bowl 12

Greek Salad GF

Romaine, Mixed Greens, Grape Tomatoes, Cucumbers, Bell Peppers, Banana Peppers, Feta Cheese, Radish, Kalamata Olives, and House Greek Dressing. 9

Caesar Salad

Romaine Lettuce, Haus-Made Croutons, Parmesan, and Caesar Dressing. 9

Chicken Cobb Salad @

Chopped Lettuce, Grape Tomatoes, Avocado, Bacon, Rosemary Chicken, Cage-Free Egg, Roquefort Cheese, Chives, and Red Wine Vinaigrette. 13

SCHNITZELS

Lightly Breaded, Lightly Fried. Your choice of Pork or Chicken.

The Classic Schnitzel

Classic Austrian Dish. Served with Austrian Potato Salad and Sauerkraut. 16.50

Jaeger Schnitzel

Fried or Grilled. Topped with Jaeger Mushroom Cream Sauce. Served with Spaetzle Noodles. 17.50

Pizza Schnitzel

Marinara, Mozzarella, and Pepperoni. Served with Haus Fries. 16.50

BBO Schnitzel

Pulled Pork, Mashed Potatoes, BBQ, Green Onions, and Melted Cheddar. 17.50

Tex-Mex Schnitzel

Street Corn, Barbacoa, Guacamole, Pickled Jalapeños, Cotija Cheese, Chipotle Aioli, and Cilantro. 17.50

Caiun Schnitzel

Louisiana-Style Crawfish Étouffée, King's Rice, and Green Onions. 18.50

Schnitzel Fingers

6 Hand-Breaded Fingers - Pork, Chicken, or Both. Served with Spicy & Sweet Aioli and House Fries. 15.50

SAUSAGE PLATES

All Sausage Plates are served with King's Mustard. Sub for Exotic or Vegan +1.5

One Sausage Plate

Your choice of Sausage and one side. 9

Two Sausage Plate

Your choice of two Sausages and two sides. 14

Sausage & Schnitzel Plate

Your choice of two Sausages and a Pork or Chicken Wiener Schnitzel. Served with Sauerkraut and Austrian Potato Salad. 19

Vegan Sausage Plate

Two Chipotle (Plant-Based) Sausages served with Haus Fries, Cucumber Salad, and King's Mustard. 15

Bangers & Mash

Two Grilled German Brats, Parsley Mashed Potatoes, Dark Gravy, and Fried Onions. 14

IZZAS

Chicken Alfredo Pizza

Parmesan Sauce, Mozzarella, Basil, Rosemary Chicken, and Red Onions. 12.50

Margherita Pizza

Butcher Pizza

Fresh Marinara, Fresh Mozzarella, Basil, Grape Tomatoes, and Italian Herbs. 11.50

Fresh Marinara, Mozzarella Cheese, Smoked Shoulder Bacon, and Pepperoni. 12.50

Onion Rings

FRIES

Himalavan Crystal Salt 3

Parmesan Fries GF

Oktoberfest Fries

Tex Mex Fries @F

and Chipotle Aioli. 6.50

Topped with Cheddar-Bacon

Bier-Sauce and Chives. 5

Add BBQ Pulled Pork +2.50

Topped with Parmesan Basil Sauce. 5

Topped with Barbacoa, Guacamole,

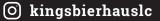
Street Corn, Cotija Cheese, Cilantro,

Sweet Potato Waffle Fries 4 @

Haus Fries @

Austrian Potato Salad GP Parsley Mashed Potatoes @ King's Rice @ Steamed Broccoli @ Spaetzle Noodles Sauerkraut @ Cucumber Salad @ Side Salad @ Haus Chips GF

f bierhauslc





SIGNATURE DRAFTS

Stiegl Radler, Grapefruit ½L 8.75 | L 16 Austria, 2.5% ABV

Früh Kölsch ½L 8.75 | L 16 Germany, 4.8% ABV

Bitburger Pilsner ½L 8.75 | L 16 Germany, 4.8% ABV

Warsteiner Pilsener ½L 8.75 | L 16 Germany, 4.8% ABV

König Pilsener ½L 8.75 | L 16 Germany, 4.9% ABV

Schneider Love ½L 8.75 | L 16 Germany, 4.9% ABV

Schneider Hopfenweisse ½L 8.75 | L 16 Germany, 8.2% ABV

Hacker-Pschorr Munich Gold 1/2 L 8.75 | L 16 | Germany, 5.5% ABV

Stiegl Lager ½L 8.75 | L 16 Austria, 4.9% ABV

Spaten Lager ½L 8.75 | L 16 Germany, 5.2% ABV

Hofbräu Lager ½L 8.75 | L 16 Germany, 5.10% ABV

Weinstephaner Kristall Weissbier ½L 8.75 L 16 | Germany, 5.4% ABV

Franziskaner Hefeweizen ½L 8.75 | L 16 Germany, 5.4% ABV

Paulaner Hefeweizen ½L 8.75 | L 16 Germany, 5.9% ABV

Weihenstephaner Festbier ½L 8.75 | L 16 Germany, 5.8% ABV

Paulaner Oktoberfest ½L 8.75 | L 16 Germany, 5.8% ABV

King's Haus Lager ½L 8.75 | L 16

King's "Zicke Zacke" Marzen ½L ½L 8.75 | L 16

Warsteiner Dunkel ½L 8.75 | L 16 Germany, 4.9% ABV

Köstritzer Dark Lager ½L 8.75 | L 16 Germany, 4.8% ABV

Braufactum IPA ½L ½L 8.75 | L 16 Germany, 6.8% ABV

REFILL YOUR GROWLER

\$25 to refill with any Signature Draft \$35 to refill with any Best Bier

BEST BIERS

Weinstephaner Vitus ½L 13.25 Germany, 7.7% ABV | Rated 99, Oldest Brewery in the World and Award Winner: #1 World's Best Bier.

monks of St. Boniface in Munich and Andechs.

Andechs Kloster Weissbier 1/2 13.25 Germany, 5.1% ABV | Rated 100, Brewed by Benedictine

Weltenburger Oktoberfest 1/2 L 13.25 Germany, 5.3% ABV | Rated 100, Traditional Marzen-Style Bier from Oldest Monastery Brewery in the World.

Weltenburger Barock Dunkel ½L 13.25 Germany, 4.7% ABV | Rated 99, Oldest Monastery Brewery in the World.

Weltenburger Doppelbock ½L 13.25 Germany, 4.7% ABV | Rated 95 Oldest Monastery Brewery in the World.

Andechs Kloster Doppelbock 1/2L 13.25 Germany, 5.5% ABV | Rated 100, Exclusive property of the Benedictine monks of St. Boniface in Munich and Andechs.

TEXAS TAPS

THURSDAYS AT KING'S

Steak Night at 5pm

Join us every Thursday at 5pm for Steak Night. \$23 for a 12oz. Rib-Eye Steak with parsley mashed potatoes and green beans. (While Supplies Last)

Grilled Shrimp Skewers

Jumbo shrimp grilled and seasoned on an open flame. 3 shrimp for \$6 or 5 shrimp for \$8.

Live Music at 6pm

Enjoy live music on our patio.

HANDCRAFTED COCKTAILS

Lavenderita

Teguila, Lemon, Fresh Lavender, Lime, and Cucumber. 11

Haus Margarita

Teguila, Lime, and Sugar. 11

Haus Old Fashioned

Knob Creek Rye, Orange, and Amarena Cherry. 12

Munich Punch

Captain Morgan Coconut Rum, Jaegermeister, and Pineapple. 11

Empress Gin & Tonic

Empress Indigo Gin, Haus Tonic Syrup, Elderflower, and Cucumber. 12

Strawberry Moiito

Captain Morgan White Rum, Fresh Strawberries, Lime, and Mint. 11

Summer Chalice

Captain Morgan White Rum, Amaretto, Peach, Pineapple, Cranberry, and Lemon. 11

King's Cauldron

Smirnoff, Tequila, Peach Schnapps, Cranberry, and Orange. For One - 12 | For Two (32oz) - 24

Royal Treatment

Empress Gin, Triple Sec, lemon juice, coconut cream, grapefruit juice, orange bitters, and butterfly tea. 11

The Sunset

Rum, Aperol, pineapple juice, lime juice, and simple syrup. 11

Green Goddess

Vodka, lemon juice, egg whites, elderflower syrup, and kiwi. 11

Blue Lagoon

Coconut rum, blue Curacao, coconut milk, lemon juice, egg whites pineapple juice, and coconut syrup. 11

La Rosa

Calirosa Rosa Blanco Tequila by Adam Levine, hibiscus, lemon, grapefruit, and simple syrup. Garnished with a hot honey rim, Paloma pink salt, and a flower. 11





WINES

WINE ON DRAFT

Charles & Charles Red Blend, Washington 8 Seaglass Pinot Noir, Santa Barbara 8 Three Pears Pinot Grigio, California 7 Hess Chardonnay, California 7

WHITE WINE

Bulletin Place Chardonnay, Australia 8.25 | 35 Champs de Provence Rose, France 7.25 | 32

Roscato Rosé Sweet Pink, Italy 8.25 | 35

Seaglass Sauvignon Blanc, Santa Barbara 8.25 | 35

Band of Roses, Washington 8.25 | 35

Mohua Sauvignon Blanc, New Zealand 8.25 | 35

RED WINE

Bulletin Place Cabernet Sauvignon, Australia 8.25 | 35 14 Hands Merlot, Washington 7.25 | 32

Noble Vines 337 Cabernet Sauvignon, California 8.25 | 35 Dona Paula Estate Malbec, Malbec 8 | 35

SPARKLING WINE

Champagne 6

Risata, Italy 9

Zonin Prosecco, Italy 8

Dr. Loosen Riesling, Germany 7 | 30

Loimer Brut Rosé, Austria 13 | 35

BOTTLES & CAN

Austin East Ciders 5 Truly 5

Bud Light 4 Shiner 4

Coors 4 Corona 4

Guinness 4

2.5L DAS BOOT SPECIAL

Dos Equis 4

Heineken 4

Miller 4

Michelob Ultra 4

Heineken 0 Non-Alcoholic 4

Clausthaler Non-Alcoholic 4

\$60 - Filled with any Signature Draft (\$35 Refill) \$85 - Filled with any Best Bier Draft (\$60 Refill)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





KINDER MEALS

Most items served with house fries, fruit salad any fountain drink. Ages 10 and under.

MAC & CHEESE

Served with a Kid's Fruit Salad. Chicken +2, Chopped Bacon +1

HOT DOG

Served with Fries and a Kid's Fruit Salad.

CORN DOG

Served with Fries and a Kid's Fruit Salad

SCHNITZEL NUGGETS

Chicken or Pork. Served with Fries and a Kid's Fruit Salad.

KID'S PIZZA

Small Marinara and Cheese Pizza.

Served with a Kid's Fruit Salad.

Pepperoni +2, Chicken +2,

Chopped Bacon +1.

PRETZEL GRILLED CHEESE

In a pretzel bun. Served with Fries and a Kid's Fruit Salad.

CHEESE BURGER \$7

Ketchup, Pickles, and American Cheese. Served with Fries and a Kid's Fruit Salad. Add Bacon +1.

KING'S DESSERT MENU

Apple Strudel 8

A true Austrian Favorite! Diced red apples, walnuts, cinnamon, and brown sugar, baked in a flaky crust, served with Haus-Made cinnamon vanilla whipped cream.

A La Mode +1.50 Shot of King's whiskey +1.50

Cream Cheese Strudel 8

Sweet cream cheese, vanilla and golden raisins baked in a flaky crust, served with Haus-Made cinnamon vanilla whipped cream.

A La Mode +1.50 Shot of King's whiskey +1.50

Haus Blondie 8

Creamy peanut butter blondie loaded with peanut butter & chocolate chips. Topped with vanilla bean gelato and drizzled with chocolate and caramel sauce.

Croissant Bread Pudding 8

EggHaus Croissants baked with a creamy anglaise sauce, topped with salted caramel Gelato and drizzled with caramel sauce.

German Chocolate Cake 8

A layered chocolate cake topped with a coconut pecan frosting.

Sachertorte 8

A dense chocolate cake with a thin layer of apricot jam in between two halves, coated in dark chocolate icing on the top and sides.

Gelato 3 (per scoop)

Flavors: Vanilla, chocolate, salted caramel, tiramisu, white chocolate raspberry, and blood orange sorbet.