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 Koing'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

Bavarian Fried Pickles Bavarian Fried Pickies Hand-breaded Baby Dill
and Chipotle Aioli. 8
Pulled Pork Stuffed Jalapeños Fresh Jalapeño, BBQ Pulled Pork, and Mozzarella. Pretzel Bites Tossed with Garlic Butter. 8.25 Sausage Sampler Bratwurst, Kielbasa, Kasewurst,


Exotic Sausage Sampler Mountain Man, Rabbit \& Rattlesnake, Wild Boa
Gourmet Deviled Eggs
4pcs, Fried Chicken Schnitzel,
and 101 Bourbon-Bacon Jam. 9
Liptauer Cheese Spread Authentic Austrian Cream Cheese Spread
Dill Pickle, Radish, and French Baguette.
American Sampler
Bavarian Fried Pickles, Pretzel Bites, Sliced Bratwurs Polish Sausage, Cheddar-Bacon Bier-Sauce
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 ${ }^{\text {s16 }} \quad 12$ pcs ${ }^{\text {s } 20 ~}$
CHOOSE YOUR SAUCE

Lemon Pepper ${ }^{\text {GP }}$

## SANDWICHES

Inglorious Bastard
Inglorious Bastard and Jaeger Mushrooms on a Butterflake Bun. 14
Schnitzel Sandwich
Choice of Pork or Chicken Wiener Schnitzel, Garlic Aioli,
解 14
Reuben Sandwich
Grilled Corned Beef, King's Sauerkraut, Swiss, and Thousand resh Marble Rye Bread. 14
Pretzel Grilled Cheese Cheddar, American Cheese, and Fresh Basil on a Beer Pretzel ato Basil Soup. 12.50

## King's Burger*

$1 / 2 l b$ 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 BBO Bacon Cheddar Burger* ¹/lb Burger with Tomato, BBQ Aioli, Cheddar Cheese,
Onion Rings, and French Fries on a Pretzel Bun. 15

## 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, Roma Tomato, Fresh Basil, Onions,

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

## 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

Pickled Pickled Jalapeños, Cotija Cheese, and Cilantro

## 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, Kasewurst © - Pork \& Beef, Swiss Cheese, Kasewurst
and Caraway Sharfe Kasewurst © - Smoked Pork \& Beet 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 Rabbit \& Rattles
and Chardonnay
Wild Boar - Blueberries, Merlot Wine, Wild Boar - Bluebe
and Brown Sugar Mountain Man - Venison, Bison, Antelope,
Elk, and Wild Boar

## PLANT-BASED $\boldsymbol{1} .75$

Chipotle - Spicy Chipotle Pepper, Chile de
Arbol, Cumin, Oregano, and Sweet Onion Italian - Eggplant, Fennel, Red Wine, Garlic, Italian - Eggplant, Fe
and Sweet Peppers

## SPECIALTIES

## Oma's Meatloaf

Akaushi Wagyu Kobe Beef served with Mashed Potatoes, Broccoli Anaushir Wagyu kobe Beef
and German Gravy. 16.50
Hungarian Stew
Spicy Sautéed Pork, Light Paprika Sauce, Roasted Green, Yellow, and Red Bel
Drunken Chicken
Two Grilled Chicken Skewers, House Marinade, Bier Garlic Butter,
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 Sauerkraut, Austrian Potato Salad, Cuc
Horseradish, and King's Mustard. 49
Schweinshaxen ${ }^{68}$ (Serves 2)
Served only on Mondays. A crispy 2.5Ibs Porks Shank served with Sauerkraut,
Austrian Potato Salad, and Apple Horseradish. (Per availabilt)
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
$80 z$ 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

## SCHNITZELS

The Classic Schnitzel
The Classic Schnitzel Classic Austrian Dish. Served with Austrian Potato Salad

## Jaeger Schnitzel

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

## Pizza Schnitzel

Marinara, Mozzarella, and Pepperon
Served with Haus Fries. 16.50
BBQ 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

## Cajun 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
o sides. 14

## Sausage \& Schnitzel Plate

Your choice of two Sausages and a Pork or Chicken Wiener Schnitze
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

## PIZZAS

## Chicken Alfredo Pizza

Parmesan Sauce, Mozzarella, Basil, Rosemary Chicken, and Red Onions. 12.50
Margherita Pizza
Fresh Marinara, Fresh Mozzarella, Basil, Grape Tomatoes, and Italian Herbs. 11.50 Butcher Pizza
Butcher Pizza
Fresh Marinara, Mozzarella Cheese, Smoked Shoulder Bacon, and Pepperoni. 12.50

FRIES
Haus Fries ${ }^{6}$
Himalayan Crystal Salt 3
Parmesan Fries ${ }^{6 F}$
Oktoberfest Fries
Topped with Cheddar-Bacon Bier-Sauce and Chives. 5
Add BBQ Pulled Pork +2.50
Tex Mex Fries ${ }^{\text {© }}$
Topped with Barbacoa, Guacamole Street Corn, Cotija Cheese
and Chipotle Aioli. 6.50
Sweet Potato Waffle Fries 4 ©

## SIDES

Austrian Potato Salad $\operatorname{CB}$ Parsley Mashed Potatoes © King's Rice ${ }^{6}$ Steamed Broccoli ${ }^{\text {GF }}$ Spaetzle Noodles Sauerkraut ${ }^{\operatorname{CP}}$ Cucumber Salad ${ }^{6}$ Side Salad $\operatorname{CB}$ Haus Chips ${ }^{\text {© }}$ Onion Rings

## SIGNATURE DRAFTS

Stiegl Radler, Grapefruit $1 / 2 \mathrm{~L} 8.75$ | L 16 Austria, 2.5\% ABV

Früh Kölsch $1 / 2 \mathrm{~L} 8.75$ | L 16
Germany, 4.8\% ABV
Bitburger Pilsner $1 / 2$ L 8.75 | L 16
Germany, 4.8\% ABV
Warsteiner Pilsener $1 ⁄ 2 \mathrm{~L} 8.75$ | L 16 Germany, 4.8\% ABV
König Pilsener ½L 8.75। L 16 Germany, 4.9\% ABV

Schneider Love $1 / 2 \mathrm{LL} 8.75$ |L 16 Germany, 4.9\% ABV
Schneider Hopfenweisse ½L 8.75 |L 16 Germany, 8.2\% ABV
Hacker-Pschorr Munich Gold 1/2L 8.75 | L 16 | Germany, $5.5 \%$ ABV Stiegl Lager ${ }^{1 ⁄ 2 L}$ L 8.75 | L 16 Austria, 4.9\% ABV
Spaten Lager $1 / 2 L$ L 8.75 |L 16 Germany, 5.2\% ABV

Hofbräu Lager $1 / 2 \mathrm{~L} 8.75$ | L 16


Weinstephaner Kristall Weissbie $1 / 2 \mathrm{~L} 8.75$ |L 16 | Germany, $5.4 \% \mathrm{ABV}$

Franziskaner Hefeweizen $1 / 2 \mathrm{~L} 8.75$ |L 16 Germany, 5.4\% ABV
Paulaner Hefeweizen $1 / 2 \mathrm{~L} 8.75$ | L 16 Germany, 5.9\% ABV

Weihenstephaner Festbier $1 / 2 \mathrm{~L} 8.75$ | L 16 Germany, 5.8\% ABV
Paulaner Oktoberfest $1 / 2 \mathrm{~L} 8.75$ | L 16 Germany, 5.8\% ABV

King's Haus Lager $1 ⁄ 2 L$ L 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

## BEST BIERS

Weinstephaner Vitus $1 / 2 L^{2} 13.2$
Germany $7.7 \%$ ABV I Rated 99 ,
Oldest Brewery in the World and Award Winner: \#1 World's Best Bier.
Andechs Kloster Weissbier $1 / 2 L 13.25$ Germany, 5.1\% ABV I Rated 100, Brewed by Benedictine monks of St. Boniface in Munich and Andechs.
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 $1 / 2$ L 13.25 Eermany, 5.5\% ABV / Rated 100, Exclusive property of the Benedictine monks of St. Boniface in Munich and Andechs.

## TEXAS TAPS <br> Ask us what's on draft!

## THURSDAYS AT KING'S

Steak Night at 5pm
Join us every Thursday at 5pm for Steak Night.
$\$ 23$ for a 120z. 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

Tequila, Lemon, Fresh Lavender, Lime, and Cucumber. 11
Haus Margarita
Tequila, 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 Mojito
Captain Morgan White Rum, Fresh Strawberries, Lime, and Mint. 11
Summer Chalice
Captain Morgan White Rum, Amaretto, Peach, Pineapple, Cranberry,
and Lemon. 11 and Lemon. 1
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, Iemon, 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 $7.25 \mid 32$ Roscato Rosé Sweet Pink, Italy 8.25|35 Seaglass Sauvignon Blanc, Santa Barbara $8.25 \mid 35$ Band of Roses, Washington 8.25 । 35 Mohua Sauvignon Blanc, New Zealand $8.25 \mid 35$

## 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

Truly 5
Bud Light 4 Shiner 4 Coors 4 Corona 4 Guinness 4

Heineken 4 Michelob Ultra 4
Miller 4
Heineken 0 Non-Alcoholic 4 Clausthaler Non-Alcoholic 4
2.5L DAS BOOT SPECIAL
s60 - Filled with any Signature Draft ( $\$ 35$ Refill) s85-Filled with any Best Bier Draft ( ${ }^{5} 60$ Refill)


## 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.

