

King's BierHaus

2044 E T C Jester 77008 · +18325827753 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Beer Pretzel

Handmade | No Preservatives or Additives | Salted with Himalayan Crystal Salt

AVAILABLE OPTIONS

\$8.00

Add Cheddar-Bacon Bier Sauce: \$3.00

Pretzel Bites

Tossed with Garlic Butter

\$7.00

Mac and Cheese Balls

Provolone | Mozzarella | Cheddar | Green Onion | Bacon | Fried and Topped with a Spicy Aioli

\$8.00

Sausage Sampler

Sliced Brat | Spicy Kielbasa | Kasewurst | Mustard

\$12.00

Smoked Wings

Slow-Smoked | Lightly Fried | Bleu Cheese | Celery | 8 Pcs

\$12.00

SANDWICHES / BURGERS 3

Inglorious Bastard

Fried Chicken Schnitzel | Swiss | Lettuce | Buffalo Sauce | Jaeger Mushrooms

\$12.00

King's Burger

Hand formed Tri-Blend: Short Rib | Chuck | Brisket | Cheddar Cheese | Lettuce | Tomato | King's Sauce

\$14.00

King's Reuben

Corned Beef | Fresh Marbled Rye | King's Sauerkraut | Swiss | Homemade Thousand Island

\$14.00

SPECIALTIES 6

Pork or Chicken Wiener Schnitzel

Classic Austrian Dish | Lightly Breaded | Served with Austrian Potato Salad and Sauerkraut

\$15.00

Bavarian Plate

German Bratwurst | Kasewurst | Half-Portion of Wiener Schnitzel | Homemade Sauerkraut Austrian Potato Salad

\$18.00

Pork or Chicken Jaeger Schnitzel

Mushrooms | Bacon | White Wine | Cream Sauce | Served with Red Cabbage & Homemade Spaetzle Noodles

\$17.00

Schnitzel Fingers

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

\$14.00

Drunken Chicken

\$14.00

Two Skewers | House Marinade | Bier Garlic Butter | Grilled Peppers & Onions | Served with King's Rice

Cajun Schnitzel

\$16.00

Homemade Louisiana-Style Crawfish Etouffee | Lightly Breaded Schnitzel | King's Rice

HOUSE SIDES & FRIES 10

Sauerkraut

AVAILABLE OPTIONS

Chardonnay | Bacon | Onion

Reg: \$4.00

Lrg: \$6.00

Austrian Potato Salad

AVAILABLE OPTIONS

Bacon | Onion | Fresh Parsley | Olive Oil & Vinegar

Reg: \$4.00

Lrg: \$6.00

Cucumber Salad

AVAILABLE OPTIONS

Fresh Dill | Caraway

Reg: \$4.00

Lrg: \$6.00

Red Cabbage

AVAILABLE OPTIONS

Merlot | Lemon | Red apples | Himalayan Crystal Salt

Reg: \$4.00

Lrg: \$6.00

King's Rice

AVAILABLE OPTIONS

Bell Pepper | Carrot | Onion

Reg: \$4.00

Lrg: \$6.00

Homemade Spaetzle Noodles

AVAILABLE OPTIONS

Melted Swiss | Green Onion | Bacon

Reg: \$5.00

Lrg: \$7.00

House Fries

AVAILABLE OPTIONS

Reg: \$4.00

Lrg: \$6.00

Sweet Potato Waffle Fries

AVAILABLE OPTIONS

Reg: \$5.50

Lrg: \$7.50

White Truffle Parmesan Fries

AVAILABLE OPTIONS

Reg: \$8.00

Lrg: \$10.00

Oktoberfest Fries

AVAILABLE OPTIONS

Topped with Cheddar-Bacon Bier-Sauce

Reg: \$6.00

Lrg: \$8.00

GOURMET SAUSAGES 4

2 Wurst Plates

Your Choice of 2 Sides

AVAILABLE OPTIONS

\$15.00

Sub for an Exotic or Vegan Sausage: \$1.50

1 Wurst Plate

Your Choice of One Side

AVAILABLE OPTIONS

\$9.50

Sub for an Exotic or Vegan Sausage: \$1.50

A la Carte Sausages

AVAILABLE OPTIONS

\$6.00

Sub for an Exotic or Vegan Sausage: \$1.50

By the Pound Sausages

AVAILABLE OPTIONS

\$9.00

Exotic: \$6.00

Plant-Based: \$3.00

TRADITIONAL 6

German Bratwurst

Pork | Onion | Lemon | White Pepper

Kasewurst

Pork & Beef | Swiss Cheese | Caraway

Scharfe Kasewurst

Smoked Pork & Beef | Cheddar | Red Pepper

Polish

Pork & Beef | Fresh Garlic | Black Pepper

Chicken-Apple-Jalapeno

Red Apples | Jalapeño | Sun-Dried | Tomatoes | Swiss Cheese | Spinach

Spicy Kielbasa

Pork & Beef | Garlic | Red Pepper

EXOTIC 5

Alligator

Smoked | Gumbo Filet | Garlic | Onion

Elk

Cheddar | Jalapeño | Garlic

Mountain Man

Elk | Venison | Bison | Wild Boar | Antelope

Rabbit & Rattlesnake

Jalapeño | Chardonnay | Cilantro

Wild Boar

Blueberries | Merlot Wine | Brown Sugar

PLANT-BASED 3

Italian

Fresh Eggplant | Fennel | Red Wine | Garlic | Sweet Peppers

Chipotle

Spicy Chipotle Pepper | Chile de Arbol Peppers | Cumin & Oregano | Sweet Onion

Smoked Apple Sage

Yukon Gold Potatoes | Apples | Sage | Hickory Smoked

BUNS 4

House

Poppy Seed

Pretzel

+\$0.75

Sweet Hawaiian

+\$0.75

TOPPINGS 8

King's Sauerkraut

German Mustard

Drunken Peppers

Sautéed Onions

Sautéed Mushrooms

Sport Peppers

Cheddar-Bacon Bier-Sauce

House Pickled Onions

EXTRA TOPPINGS 6

Apple Horseradish

+\$1.50

Bacon-Wrapped

+\$2

101 Bourbon-Bacon Jam

+\$1.50

Fried Egg

+\$1.50

Authentic Curry Ketchup

+\$1

German Sweet Mustard

+\$1

OTHERS 4**Greek Salad****\$11.00**

Romaine | Mixed Greens | Grape Tomatoes | Cucumbers | Bell Peppers | Feta Cheese | Kalamata Olives | Banana Peppers | Radish |
House Greek Dressing

Kid's Nuggets**\$7.00****Kid's Hot Dogs****\$7.00****Apple Strudel****\$6.00**

Diced Red Apples | Walnuts | Cinnamon | Cinnamon Vanilla Whipped Cream Brown Sugar

KING'S CRAWFISH 6**5lb Crawfish Special****\$20.00****1lb of Boiled Crawfish****\$5.00****1/2bl of Boiled Shrimp****\$8.99****Boiled Potatoes****\$0.50****Boiled Corn****\$1.00****1/4lb of Boiled Mushroom****\$2.75****SIGNATURE DRAFTS** 19**Stiegl Radler, Grapefruit, Austria, 2.5% ABV****\$9.00****Bitburger Pilsner, Germany, 4.8% ABV****AVAILABLE OPTIONS**

½ L: \$7.00

L: \$13.00

Radeberger Pilsner, Germany, 4.8% ABV**AVAILABLE OPTIONS**

½ L: \$7.00

L: \$13.00

Hacker Pschorr Munich Gold, Germany, 5.5% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Stiegl Lager, Austria, 4.9% ABV

AVAILABLE OPTIONS

½ L: \$8.00

L: \$15.00

Spaten Lager, Germany, 5.2% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Hofbräu Lager, Germany, 5.10% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Früh Kölsch, Germany, 4.8% ABV

AVAILABLE OPTIONS

½ L: \$9.00

L: \$16.00

Weinstephaner Kristall Weissbier, Germany, 5.4% ABV

AVAILABLE OPTIONS

½ L: \$9.00

L: \$16.00

Paulaner Hefeweizen, Germany, 5.9% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Franziskaner Hefeweizen, Germany, 5.4% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Spaten Oktoberfest, Germany, 5.9% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Hofbräu Oktoberfest, Germany, 6.3% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Köstritzer Dark Lager, Germany, 4.8% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Warsteiner Dunkel, Germany, 4.9% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Hofbräu Dunkel, Germany, 6.5% ABV

AVAILABLE OPTIONS

½ L: \$7.00

L: \$13.00

Braufactum IPA Germany, 6.8% ABV**AVAILABLE OPTIONS**

½ L: \$9.00

L: \$16.00

Spaten Optimator, Germany, 7.6% ABV**AVAILABLE OPTIONS**

½ L: \$9.00

L: \$16.00

Paulaner Salvator, Germany, 7.9% ABV**AVAILABLE OPTIONS**

½ L: \$9.00

L: \$16.00

REFILL YOUR GROWLER! 2**Refill with Any Signature Draft****\$20.00****Refill with Any Best Bier****\$30.00****BEST BIERS 5****Weinstephaner Vitus, Germany, 7.7% ABV****\$12.00**

Rated 99; Oldest Brewery in the World Award Winner: #1 World's Best Beer 7x Gold Medal Winner

Weltenburger Doppelbock, Germany, 4.7% ABV**\$12.00**

Rated 95; Oldest Monastery Brewery in the World

Andechs Kloster Weissbier, Germany, 5.1% ABV**\$12.00**

Rated 100; Brewed by Benedictine monks of St. Boniface in Munich and Andechs

Weltenburger Barock Dunkel, Germany, 4.7% ABV**\$12.00**

Rated 99; Oldest Monastery Brewery in the World

Andechs Kloster Doppelbock, Germany, 5.5% ABV**\$12.00**

Exclusive property of the Benedictine monks of St. Boniface in Munich and Andechs

BOTTLE BIER 12**Deschutes IPA****\$5.00****Deschutes Lager****\$5.00****8th Wonder Brewston****\$5.00****Karbach Seasonal****\$5.00****Abitta Purple Haze****\$6.00****Clausthaler****\$6.00****Shiner****\$5.00****Lone Star****\$4.00**

Michelob Ultra	\$5.00
Dos XX	\$5.00
Corona	\$5.00
Austin East Cider	\$5.00

DAS BOOT ¹

Das Boot

And keep the boot!

AVAILABLE OPTIONS

2.5 L: \$55.00

Boot Refills: \$35.00

COCKTAILS ¹²

Summer Chalice	\$10.00
Rum Amaretto Peach Rum Pineapple Cranberry Lemon	
Lavenderita	\$11.00
Tequila Lemon Fresh Lavender Lime Cucumber	
Serrano Paloma	\$10.00
Serrano Infused Tequila Grapefruit Lime	
Cucumber Basil Smash	\$11.00
Tequila Basil Cucumber Lime	
99 Luftballons	\$11.00
Vodka Orange Liqueur Cranberry Lime Garnished with a Helium Balloon	
Munich Punch	\$10.00
Coconut Rum Pineapple Juice Jaegermeister	
Strawberry Mojito	\$10.00
White Rum Fresh Strawberries Fresh Lime	
Bierhaus Mule	\$10.00
Vodka E**X**R Fresh Lime	
Dill Gimlet	\$10.00
Treaty Oak Gin Cucumber Fresh Dill Fresh Lime	
Haus Old Fashioned	\$11.00
Bourbon Turbinado Underberg Orange Bitter	
House Sangria	\$8.00
Rum Merlot Fresh Lime Orange	
King's Cauldron	\$24.00
32oz Vodka Tequila Peach Schnapps Cranberry Orange (Meant to Share)	

FEATURED DRINKS ²

Frosé Special **\$5.00**
Vodka | Frozen Rosé | Strawberries

King's Whiskey **\$28.00**
Infused with Pearland Local Honey, Cinnamon, and Red Apples

SOUPS 3

Bavarian Potato & Sausage **AVAILABLE OPTIONS**
Red Potato | Polish Sausage | Onion | Caraway Seeds C: \$6.00
B: \$9.00

Tomato Basil **AVAILABLE OPTIONS**
Roma Tomato | Fresh Basil | Onions & Bell Peppers C: \$6.00
B: \$9.00

Hungarian Goulash** **AVAILABLE OPTIONS**
Slow Roasted Chuck | Red Potatoes | Onion | Paprika C: \$8.00
B: \$12.00

FRESH FROM THE GARTEN 4

Haus Salad** **\$9.00**
Romaine | Mixed Greens | Grape Tomatoes | Cucumber | Stiegl Radler Vinaigrette

Greek Salad **\$11.00**
Romaine | Mixed Greens | Grape Tomatoes | Cucumbers | Bell Peppers | Radish | Feta Cheese | Kalamata Olives | Banana Peppers |
House Greek Dressing

Caesar Salad **\$9.00**
Romaine Lettuce | Haus-Made Croutons | Parmesan | House Caesar Dressing

Wedge Salad **\$10.00**
Romaine Wedge | Bleu Cheese | Cage-Free Egg | Grape Tomatoes | Crispy Bacon

SPECIALTY SANDWICHES & BURGERS 7

Bratwurst Burger** **\$12.00**
Two Bratwurst Patties | King's Düsseldorf Mustard | Swiss Cheese | Lettuce | Tomato | Challah Bun

The Schnitzel Sandwich **\$12.00**
Choice of Pork / Chicken Fried Schnitzel | Mayo | King's Mustard | Lettuce | Tomato

Reuben Sandwich **\$14.00**
Corned Beef | Fresh Marbled Rye | King's Sauerkraut | Swiss | Homemade Thousand Island

Pretzel Grilled Cheese **\$12.00**
Fresh Baked Pretzel | Cheddar & American Cheese | Fresh Basil | Served with cup of Tomato Basil Soup

King's Burger **\$14.00**
Hand formed Tri-Blend: Short Rib | Chuck | Brisket | Cheddar Cheese | Lettuce | Tomato | King's Sauce

Inglorious Bastard** **\$12.00**

Fried Chicken Schnitzel | Swiss | Lettuce | Buffalo Sauce | Jaeger Mushrooms

Bleu's Burger **\$15.00**

Hand formed Tri-Blend: Short Rib | Chuck | Brisket | Crispy Bacon | Bleu Cheese | Buffalo Sauce | Lettuce | Tomato

SAUSAGE PLATE 3

One Sausage & One Side **\$9.50**

Two Sausages & Two Sides **AVAILABLE OPTIONS**

\$15.00

Sub for an Exotic or Vegan Sausage:

\$1.50

Sausage Skewers **\$15.00**

Your choice of Bratwurst, Spicy Cheese Sausage, or Both. Grilled Onions | Green & Red Bell Peppers

| Served on a bed of King's Rice with Bier Garlic Butter

KING'S SPECIALTIES 11

Wiener Schnitzel** **\$15.00**

Classic Austrian Dish | Pork or Chicken | Lightly Breaded | Served with Austrian Potato Salad and Sauerkraut

Bavarian Plate **\$18.00**

German Bratwurst | Kasewurst | Half-Portion of Wiener | Schnitzel | Homemade Sauerkraut | Austrian Potato Salad

Jaeger Schnitzel** **\$17.00**

Choice of Pork or Chicken | Mushrooms | Bacon | White Wine | Cream Sauce | Served with Red Cabbage & Homemade | Spaetzle

Noodles

Hungarian Gypsy Stew** **\$14.00**

Spicy Sautéed Pork | Light Paprika Sauce | Roasted Bell | Peppers & Onions | Served with Homemade Spaetzle or King's Rice

Drunken Chicken** **\$14.00**

Two Skewers | House Marinade | Bier Garlic Butter | Grilled Peppers & Onions | Served with King's Rice

Schnitzel Fingers **\$14.00**

Pork, Chicken, or Both | Hand-Breaded | Spicy & Sweet Aioli | Served with House Fries

Bangers & Mash** **\$14.00**

Two Grilled Brats | Parsley Mashed Potatoes | Dark Gravy | Fried Onions

Schnitzel & Waffles **\$14.00**

Haus-made Waffle | Honey Mustard | Maple Syrup | Fried Chicken Wiener Schnitzel | House Fries

Oma's Famous Fried Chicken** **\$13.00**

"BACKHUN" | Breaded & Fried Quarter Chicken | Served with Mixed Greens & Austrian Potato Salad

Cordon Bleu **\$16.00**

Pork Loin stuffed with Smoked Shoulder Bacon Swiss Cheese | Lightly Breaded | Served with Parsley | Mashed Potatoes | Parmesan

Cream Sauce | Asparagus

Pork Shank Monday

\$15.00

Every Monday we serve the ultimate Biergarten dish. 2 1/2lb Ham-Hock | Crispy Skin | Sauerkraut | Potato Salad | Apple Horseradish

BIERHAUS PIZZAS 3

Butcher Pizza

\$12.00

10" Handmade Crust | Fresh Marinara | Mozzarella Cheese | Smoked Shoulder Bacon | Pepperoni

Pizza Margherita**

\$12.00

10" Handmade Crust | Fresh Marinara | Fresh Mozzarella | Tomatoes | Fresh Basil | Italian Herbs

Mac & Cheese Pizza

\$12.00

10" Handmade Crust | Fresh Marinara | Mozzarella | King's Mac & Cheese | Bacon | Green Onions

PLANT BASED 3

Italian

Fresh Eggplant | Fennel | Red Wine | Garlic | Sweet Peppers

Chipotle

Spicy Chipotle Pepper | Chile de Arbol Peppers | Sweet Onion | Cumin & Oregano

Smoked Apple Sage

Yukon Gold Potatoes | Apples | Sage | Hickory Smoked

FRESHLY MADE BUNS 3

House

Poppy Seed Pretzel

+\$0.75

Sweet Hawaiian

+\$0.75

ADD A LIL' EXTRA TO YOUR WURST 6

Apple Horseradish

+\$1.50

Bacon-Wrapped

+\$2

Fried Egg

+\$1.50

101 Bourbon-Bacon Jam

+\$1.50

German Sweet Mustard

+\$1

Authentic Curry Ketchup

+\$1

KING'S SIGNATURE DRAFTS 20

Stiegl Radler, Grapefruit, Austria, 2.5% ABV **\$9.00**

Warsteiner Pilsner, Germany, 4.8% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Bitburger Pilsner, Germany, 4.8% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

König Pilsner, Germany, 4.9% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Hacker Pschorr Munich Gold, Germany, 5.5% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Stiegl Lager, Austria, 4.9% ABV **AVAILABLE OPTIONS**

1/2 L: \$8.00

L: \$15.00

Spaten Lager, Germany, 5.2% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Hofbräu Lager, Germany, 5.10% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Fruh Kölsch, Germany, 4.8% ABV **AVAILABLE OPTIONS**

1/2 L: \$9.00

L: \$16.00

Weinstephaner Kristall Weissbier, Germany, 5.4% ABV **AVAILABLE OPTIONS**

1/2 L: \$9.00

L: \$16.00

Paulaner Hefeweizen, Germany, 5.9% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Franziskaner Hefeweizen, Germany, 5.4% ABV **AVAILABLE OPTIONS**

1/2 L: \$7.00

L: \$13.00

Spaten Oktoberfest, Germany, 5.9% ABV

AVAILABLE OPTIONS

1/2 L: \$7.00

L: \$13.00

Hofbräu Oktoberfest, Germany, 6.3% ABV

AVAILABLE OPTIONS

1/2 L: \$7.00

L: \$13.00

Köstritzer Dark Lager, Germany, 4.8% ABV

AVAILABLE OPTIONS

1/2 L: \$7.00

L: \$13.00

Warsteiner Dunkel, Germany, 4.9% ABV

AVAILABLE OPTIONS

1/2 L: \$7.00

L: \$13.00

Hofbräu Dunkel, Germany, 6.5% ABV

AVAILABLE OPTIONS

1/2 L: \$7.00

L: \$13.00

Braufactum IPA Germany, 6.8% ABV

AVAILABLE OPTIONS

1/2 L: \$9.00

L: \$16.00

Spaten Optimator, Germany, 7.6% ABV

AVAILABLE OPTIONS

1/2 L: \$9.00

L: \$16.00

Paulaner Salvator, Germany, 7.9% ABV

AVAILABLE OPTIONS

1/2 L: \$9.00

L: \$16.00

BIER TOUR SAMPLER ¹

Bier Tour Sampler

\$12.00

Choose Any Four Draft Biers, 4oz pours of each

WINE ON DRAFT ⁴

Estancia Pinot Grigio, California

El Rede Malbec, Argentina

Perrin Côtes du Rhône Rosé, France

Empire Builder Cabernet Franc, New York

BEST BIERS IN THE WORLD ⁵

Weinstephaner Vitus, Germany, 7.7% ABV

\$12.00

Rated 99 | Oldest Brewery in the World | Award Winner: #1 World's Best Beer | 7x Gold Medal Winner

Weltenburger Doppelbock, Germany, 4.7% ABV	\$12.00
Rated 95 Oldest Monastery Brewery in the World	
Andechs Kloster Weissbier, Germany, 5.1% ABV	\$12.00
Rated 100 Brewed by Benedictine monks of St. Boniface in Munich and Andechs	
Weltenburger Barock Dunkel, Germany, 4.7% ABV	\$12.00
Rated 99 Oldest Monastery Brewery in the World	
Andechs Kloster Doppelbock, Germany, 6.8% ABV	\$12.00
Rated 100 Exclusive property of the Benedictine monks of St. Boniface in Munich and Andechs	

HANDCRAFTED COCKTAILS 12

99 Luftballons	\$11.00
Vodka Orange Liqueur Cranberry Fresh Lime Garnished with a Helium Balloon	
Blackberry Bourbon Lemonade	\$10.00
Bonded Bourbon Bitter Truth Housemade Blackberry Cordial Served in a Mason Jar	
Lavender Margarita**	\$11.00
Tequila Lemon Lime Fresh Lavender Cucumber	
Strawberry Mojito	\$10.00
Plantation 3 Star Rum Fresh Strawberries Fresh Lime	
Dill Gimlet**	\$10.00
Gin Cucumber Fresh Dill Fresh Lime	
Biergarten Margarita	\$11.00
Tequila Orange XO Turbo Fresh Lime	
Aperol Spritz	\$11.00
Aperol Champagne Orange	
Haus Old Fashioned	\$11.00
Bourbon Turbinado Underberg Orange Bitters	
Bierhaus Mule	\$10.00
Vodka E X R Fresh Lime Fresh Mint	
Munich Punch	\$10.00
Coconut Rum Pineapple Juice Jagermeister	
Garden Party**	\$10.00
Vodka Lime Celery Bitters Tomato Cucumber Basil Salted with a Spicy Rim	
Mezcalito	\$11.00
Mezcal Aperitif Wine Honey Lime Grapefruit	

DRINKS TO SHARE 2

Stylt Island **\$25.00**
Silver Tequila | Coconut Rum | Orange Liqueur | Hosemade Watermelon Cordial | Pineapple

King's Cauldron **\$24.00**
Vodka | Tequila | Peach Schnapps | Cranberry | Orange

FROZEN & INFUSIONS 6

Frosé** **\$10.00**
Rosé | Vodka | Homemade Strawberry Syrup

Brosé **\$11.00**
Frozen Rosé | Strawberries | Vodka | Shot of Mezcal

Frozen Gin & Tonic **\$10.00**
Gin | Haus Tonic | Lime | Grapefruit

House Sangria **\$8.00**
Rum | Merlot | Fresh Lime | Orange

King's Whiskey** **\$7.00**
Local Honey | Apples | Cinnamon | Aged

Sangria Blanca **\$8.00**
Vodka | Peach Schnapps | Chardonnay | White Grape

SPECIALTY BITES 5

Pretzel Bites

Mac & Cheese Balls

Giant Bier Pretzel

Liptauer Cheese Spread

Gourmet Deviled Eggs

DRINKS 2

Biers **\$6.00**
most of our signature drafts

Wines on Draft **\$6.00**

BIER & PIZZA 1

Bier & Pizza **\$15.00**
Any 1/2 L Signature Draft and your choice of Butcher, Margherita, or Mac & Cheese Pizza

LUNCH BITES 6

Gourmet Deviled Eggs

4pcs | Fried Chicken Schnitzel | 101 Bourbon-Bacon Jam

Bier Pretzel*

Freshly Made | Salted with Himalayan Crystal Salt | Add Cheddar-Bacon Bier-Sauce +\$3

Bavarian Fried Pickles*

Schnitzel Breading | Baby Dills | Specialty Dips

Tomato Basil Soup, Cup

Roasted Bell Peppers | Onion | Fresh Basil

Hungarian Goulash Soup, Cup

Beef Tips | Potatoes | Paprika Broth

Pretzel Bites

Tossed with Garlic Butter

LUNCH SIGNATURE 8

Inglorious Bastard*

\$10.00

Fried Chicken Schnitzel | Swiss | Lettuce | Buffalo Sauce | Jaeger Mushrooms | Fresh Challah Bun

Oma's Famous Fried Chicken

\$10.00

"Secret Recipe" | Breaded & Fried Quarter Chicken | Served with Mixed Greens | Also available as Grilled Chicken

Soup & Salad

\$11.00

Your Choice of Soup: Bavarian Potato, Hungarian Goulash, or Tomato Basil; Your Choice of Salad: Greek, Kale Jalapeno, or House Salad

Wurst Plate

\$12.00

Bratwurst | Polish Sausage | Saurekraut | French Baguette

Schnitzel Sandwich

\$9.00

Choice of Pork / Chicken Fried Schnitzel | Mayo | King's Mustard | Lettuce | Tomato | Fresh Hoagie Bun. Served with French Fries

Pretzel Grilled Cheese*

\$10.00

Fresh Baked Pretzel | Cheddar & American Cheese | Fresh Basil | Served with cup of Tomato Basil Soup

Kale Jalapeño Salad with Grilled Chicken

\$12.00

Kale | Grape Tomatoes | Cucumber | Feta Cheese | Jalapeño Cilantro Vinaigrette

Greek Salad

\$10.00

Romaine | Mixed Greens | Grape Tomatoes | Cucumbers | Bell Peppers | Radish | Feta Cheese | Kalamata Olives | Banana Peppers | House Greek Dressing

BAVARIAN POTATO 2

Bavarian Potato

Polish Sausage | Potato | Celery | Onion

Hungarian Goulash

Beef Tips | Potatoes | Paprika Broth

FRESH SALAD 2

House Salad

Romaine | Mixed Greens | Grape Tomatoes | Cucumbers | Stiegl Radler Vinaigrette

Greek Salad

Romaine | Mixed Greens | Grape Tomatoes | Cucumbers | Bell Peppers | Radish | Feta Cheese | Kalamata Olives | Banana Peppers | House Greek Dressing

ENTREE CHOICE 4

Drunken Chicken Skewers

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

Jaeger Schnitzel*

Grilled Pork or Chicken | Delicious White Wine Mushroom Cream Sauce | Homemade Spaetzle Noodles

King's Burger

Hand Formed Tri-Blend | Cheddar | Lettuce | Tomato | King's Sauce | Fresh Challah Bun

Wiener Schnitzel*

Classic Austrian Dish | Pork or Chicken | Lightly Breaded | Served with Austrian Potato Salad

ARTISAN VEGAN 3

Italian

Fresh Eggplant | Fennel | Red Wine | Garlic | Sweet Peppers

Chipotle

Spicy Chipotle Pepper | Chile de Arbol Peppers | Sweet Onion | Cumin & Oregano

Smoked Apple Sage*

Yukon Gold Potatoes | ApplesSage | Hickory Smoked

STEP 2 - CHOOSE YOUR BUN 4

House

Poppy Seed

Pretzel

+\$0.75

Weet Hawaiian

+\$0.75

STEP 3 - CHOOSE YOUR TOPPINGS 8

King's Sauerkraut

German Mustard

Drunken Peppers

Sautéed Onions

Sautéed Mushrooms

Sport Peppers (Like Jalapeños)

Cheddar-Bacon Bier-Sauce

House Pickled Onions

w/ Roasted Oregano & Thyme

STEP 4 - ADD A LIL EXTRA 6

Apple Horseradish

+\$1.50

Bacon-Wrapped

+\$2

Fried Egg

+\$1.50

101 Bourbon-Bacon Jam

+1.50

German Sweet Mustard

+\$1

Authentic Curry Ketchup

+\$1

TEXAS TAPS 1

Texas Taps

Ask us what's on draft! Local and Texas beer only

BRUNCH CENTERPIECES 8

Schmatz Sampler

\$18.00

9 of Hans' Signature Tapas. Brie with Cranberry, Beerwust, Salami with Liptauer Spread, and Chive-Pear spread with Fresh Radish

Gourmet Cage-Free Deviled Egg Sampler

\$12.00

2pc - Fried Chicken Schnitzel & 101-Bourbon Bacon Jam; 2pc - Loaded Eggs: Cheddar, Bacon, and Green Onion; 2pc - Buffalo Chicken Schnitzel & Bleu Cheese Crumbles

Liptauer Spread

\$8.00

Cream Cheese, Paprika, Dill Pickle, Onion, French Baguette Slices

Tomato Basil Soup	\$6.00
Roasted Tomato, Onions, Spices	
Hungarian Goulash Soup	\$8.00
Tender Beef Chuck, Potatoes, Onion, Hungarian Spices	
King's Smoked Wings	\$12.00
8 Slow-Smoked Wings, Lightly Fried, Buffalo Sauce, Bleu Cheese, Celery	
Beer Pretzel	AVAILABLE OPTIONS
Freshly Made Beer Pretzel, Salted with All-Natural Himalayan Crystal Salt	\$8.00
	Add Bacon-Bier-Cheddar Sauce:
	\$3.00
Sausage Sampler	\$12.00
Bratwurst, Kasewurst, Spicy Kielbassa, King's Dusseldorf Mustard	
SUNDAY BRUNCH 11	
King's Benedict	\$16.00
Made-From-Scratch Cheddar Chive Biscuits, Canadian Bacon, Poached Cage-Free Eggs, Dill Hollandaise	
Royal French Toast	\$12.00
Fresh Brioche Bread, stuffed with Bananas, topped with Fresh Strawberries, Drizzled with Caramel Sauce and Maple Syrup	
Strammer Max	\$13.00
Toasted Rye Bread, grilled Corned Beef, Swiss Cheese, Homemade 1000 Island Dressing, Sauerkraut, and a Fried Cage-Free Egg	
Holstein Schnitzel	\$16.00
Pork or Chicken Weiner Schnitzel, Sunny-Side-Up Cage-Free Egg, Dill Hollandaise	
Vienna Hash	\$15.00
Cheese Sausage, Breakfast Potatoes, Sunny Side-Up Cage Free Egg, Green Onions	
Butcher Hash	\$16.00
48-hr Marinaded Tenderloin, Red Onion, Drunken Peppers, Breakfast Potatoes, SunnySide-Up Cage-Free Egg	
Hangover Sandwich	AVAILABLE OPTIONS
Pork or Chicken Wiener Schnitzel, Crispy Bacon, Swiss Cheese, Fried Cage-Free Egg, Mayo	\$14.00
	Add 101 Bourbon-Bacon Jam:
	\$1.50
Breakfast Pretzel Grilled Cheese	\$14.00
Slow Dough Pretzel, Cheddar, American Cheese, fresh Basil, Fried Cage-Free Egg, Crispy Bacon. Served with Tomato Basil Soup or Breakfast Potatoes	
Bavarian Omelet	\$14.00
Bratwurst, Bacon, Cheese Sausage, Onion, Cheddar, Bell Peppers, and Homemade Salsa	

Veggie Omelet	\$13.00
Onions, Bell Peppers, Cheddar, Broccoli, Mushroom, Spinach, Homemade Salsa	
Americano	\$14.00
Two Cage-Free Eggs (any style), fresh Cheddar Chive Biscuit, Homemade Strawberry Jam, and your choice of: Thick-Cut Bacon or Nurenberger Sausage	

LUNCH 10

Kid's Brunch	\$9.00
Choco Chip Pancake, Breakfast Sausage, Strawberry	
Wiener Schnitzel	\$15.00
Pork or Chicken, lightly breaded and lightly fried. Served with Austrian Potato Salad and Sauerkraut	
Jaeger Schnitzel	\$16.00
Pork or Chicken, White Wine Mushroom Cream Sauce. Served with Spaetzle and Cranberry Sauce	
Wagyu Hot Dog	\$13.00
100% Wagyu Beef Hot Dog, on a Sweet Hawaiian Bun, topped with Sauerkraut, Sautéed Onions, Drunken Peppers, and Kings Mustard. Served with Fries	
Drunken Chicken	\$14.00
2 Skewers of Marinaded Chicken, Grilled Peppers and Onions and served with Kings Rice and Bier Garlic Butter	
Greek Salad	\$11.00
Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Feta, Kalamata Olives, Banana Peppers, Homemade Greek Dressing	
Sausage Platter	\$15.00
your choice of Two-Bratwurst, Polish, Cheese, Hot Cheese, Spicy Kielbasa or Spicy Chicken Sausage. Served with Austrian Potato Salad and Sauerkraut	
Bangers and Mash	\$14.00
2 German Bratwurst, Homemade Parsley Mashed Potatoes, Gravy	
Kings Burger	AVAILABLE OPTIONS
Tri-Blend Patty, Kings Sauce, Red Leaf Lettuce, Tomato, Cheddar, served with French Fries	\$14.00
	Add Bacon: \$2.00
	Add a Fried Egg:
	\$2.00
Inglorious Bastard	\$12.00
Fried Chicken Schnitzel, Swiss, Lettuce, Buffalo Sauce, Jaeger Mushroom, served with French Fries or House Chips	

FEATURED ITEMS 6

Thick Cut Bacon	\$4.00
Nurenberger Sausage	\$3.00

(2) Cheddar Chive Biscuits	\$5.00
Served with Homemade Strawberry Jam	
Breakfast Potatoes	\$3.00
Choco Chip Pancakes	\$5.00
Fresh Strawberries	\$5.00
with Vanilla Sauce	

BRUNCH FAVORITES 11

King's Bloody Mary	\$10.00
All-Natural Tomato Juice, Vodka, Thick-Cut Bacon, Celery, Olives	
Ruddy Mary	\$10.00
All-Natural Tomato Juice, Gin, Thick-Cut Bacon, Celery, Olives	
Sangria Blanca	AVAILABLE OPTIONS
Vodka, Chardonnay, Schnapps, Peach, White Grape	Gls.: \$8.00
	Pitcher: \$24.00
House Sangria	AVAILABLE OPTIONS
Rum, Merlot, Fresh Orange, Seasonal Fruits	Gls.: \$8.00
	Pitcher: \$24.00
Nutella Iced Coffee	AVAILABLE OPTIONS
Made in House	\$6.00
	Cowboy Style: \$2.00
Fro�e	\$10.00
Rose, Vodka, Homemade Strawberry Cordial	
Frozen G/T	\$10.00
Gin, House Tonic, Grapefruit	
Mimosa	\$8.00
Champagne & Orange Juice	
BierMosa	\$8.00
Steigl Radler, Champagne	
Manmosa	\$9.00
Franziskaner Hefeweizen, Orange, Champagne	
Royal Mimosa	\$375.00
Dom Perignon 2009 Hand-Squeezed Orange Juice	

BRUNCH COCKTAILS 6

Red Eyes	
Vodka, Pomegranate, Lime, Jalapeno	

Dill Gimlet

Gin, Fresh Cucumber, Fresh Dill

Espresso Martini

Kahlua, Vodka, Bailey's, Espresso, Chocolate

White Wine Mojito

White Blend, Fresh Mint, Lemonade

Strawberry Mojito

Rum, Fresh Strawberries, Fresh Mint, Lime

Gold Rush Margarita

Espolon Reposado Tequila, Elderflower, Lime

BRUNCH BEVERAGES ⁹

Fresh-Squeezed Orange Juice **\$4.00**

Apple Juice **\$3.00**

Milk **\$2.50**

Chocolate Milk **\$3.00**

Coffee **\$4.00**

free-refills

Hot Breakfast Tea **\$4.50**

Hawaiian Blossom (Black) or Green Walnut (Green Tea)

Nutella Iced Coffee **\$6.00**

De-Caff Coffee **\$4.00**

free-refills

free-refills **\$2.50**

Stubborn Natural Soda, Water. Free-refills

BRUNCH BIER ⁹

Stiegl Radler, Grapefruit, Austria, 2.5% ABV **\$9.00**

Warsteiner Pilsner, Germany, 4.8% ABV **\$7.00**

Hacker Pschorr Munich Gold, Germany, 5.5% ABV **\$7.00**

Fruh Kölsch, Germany, 4.8% ABV **\$9.00**

Paulaner Hefeweizen, Germany, 5.9% ABV **\$7.00**

Weinstephaner Vitus, Germany, 7.7% ABV **\$12.00**

Rated 99 | Award Winner: #1 World's Best Beer, 7x Gold Medal Winner

Spaten Oktoberfest, Germany, 5.9% ABV	\$7.00
Köstritzer Dark Lager, Germany, 4.8% ABV	\$7.00
Spaten Optimator, Germany, 7.6% ABV	\$9.00

HAUS COCKTAILS 7

Haus Old Fashioned

Lavender Margarita

Strawberry Mojito

Munich Punch

Dill Gimlet

Margarita

Frosé

BITES 5

Liptauer Cheese Spread

Giant Bier Pretzel

Bavarian Fried Pickles

Gourmet Deviled Eggs

Pretzel Bites

HAUS WINES & SIGNATURE DRAFTS 1

Haus Wines & Signature Drafts

KING'S CALENDAR 5

Insider Monday

King's Insiders members enjoy All-Day Happy Hour. Join now at vip.kingsbierhaus.com

Pork Shank Monday

\$15.00

Ultimate Biergarten Meal!

Wine & Whiskey Wednesday

\$5.00

Half-Off All Bottles of Wine

Themed Trivia Nights

Check out our event page online for upcoming trivia nights like Harry Potter, The Office, Friends, and Game of Thrones

Sunday Brunch

Every Sunday, join us from 11am-3pm for a complete Made-From-Scratch Brunch. Best described as European favorites & American Classics

STARTERS 11

Beer Pretzel

Handmade, No Preservatives or Additives. Served with King's Mustard

AVAILABLE OPTIONS

\$8.00

Add Cheddar-Bacon Bier Sauce:

\$3.00

Mac and Cheese Balls

Cheddar, Gouda, Bacon, and Chipotle Aioli

\$8.00

Crawfish Étouffée Balls

King's Rice, Homemade Étouffée, Louisiana Crawfish Tails, served with Ranch

\$11.00

Bavarian Fried Pickles

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

\$8.00

Pulled Pork Stuffed Jalapeños

Fresh Jalapeño, BBQ Pulled Pork, Mozzarella, served with Ranch and Chipotle Aioli

\$10.00

Pretzel Bites

Tossed with Garlic Butter

\$7.00

Sausage Sampler

Bratwurst, Kielbasa, Kasewurst, Mustard, and French Baguette

\$12.00

Gourmet Deviled Eggs

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

\$8.00

Liptauer Cheese Spread

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

\$6.00

Charcuterie Board

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

\$19.50

American Sampler

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

\$18.00

WINGS 3

Wings

AVAILABLE OPTIONS

8 Pcs: \$12.00

12 Pcs: \$17.00

24 Pcs: \$34.00

Choose Your Sauce

Buffalo (Gluten Free), Bier BBQ, Sweet Chili (Gluten Free), Garlic Parmesan (Gluten Free)

3 Dips

\$2.00

Ranch (Gluten Free), Avocado Ranch (Gluten Free), Bleu Cheese (Gluten Free), Bier BBQ, Cilantro Aioli (Gluten Free), Chipotle Aioli (Gluten Free), Sweet Aioli (Gluten Free), Honey Mustard (Gluten Free)

SOUPS & SALADS 5

Goulash Soup

AVAILABLE OPTIONS

Vegetable Stock, Tender Beef, Potatoes, Carrots, and Hungarian Spices

Cup: \$7.00

Bowl: \$9.00

Tomato Basil Soup

AVAILABLE OPTIONS

Roma Tomato, Fresh Basil, Onions, and Bell Peppers

Cup: \$6.00

Bowl: \$8.00

Greek Salad

\$9.00

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

Caesar Salad

\$9.00

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

Chicken Cobb Salad

\$13.00

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

SANDWICHES 6

Inglorious Bastard

\$12.00

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

Schnitzel Sandwich

\$12.00

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

Reuben Sandwich

\$14.00

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

Bratwurst Burger

\$12.00

Two Bratwurst Patties, King's Dusseldorf Mustard, Swiss Cheese, Lettuce, and Tomato on a Butterflake Bun

Pretzel Grilled Cheese

\$12.00

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

King's Burger

\$14.00

Hand formed Tri-Blend Patty (Short Rib, Chuck, and Brisket), Cheddar, Lettuce, Haus Pickles, Tomato, and King's Sauce on a Butterflake Bun

GOURMET HOTDOGS 4

The Traditional

\$10.00

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

The Chicago

\$13.00

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

The Texan

\$11.00

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

The Exotic

\$13.00

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

SCHNITZELS 6

The Classic Schnitzel

\$14.00

Classic Austrian Dish. Served with Austrian Potato Salad and Sauerkraut

Jaeger Schnitzel

\$15.00

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

Pizza Schnitzel

\$14.00

Marinara, Mozzarella, and Pepperoni. Served with Haus Fries

BBQ Schnitzel

\$16.00

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

Tex-Mex Schnitzel

\$16.00

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

Cajun Schnitzel

\$16.00

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

SAUSAGE PLATES 5

One Sausage Plate

\$9.00

Your choice of Sausage and one side

Two Sausage Plate

\$14.00

Your choice of two Sausages and two sides

Sausage & Schnitzel Plate

\$18.00

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

Vegan Sausage Plat

\$15.00

Your choice of two Vegan Sausages. Served with Haus Fries, Cucumber Salad, and King's Mustard

Bangers & Mash

\$12.00

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

PIZZAS 3

Chicken Alfredo Pizza **\$11.00**

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

Margherita Pizza **\$10.00**

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

Butcher Pizza **\$11.00**

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

FRIES 5

Haus Fries **\$3.00**

Himalayan Crystal Salt

Parmesan Fries **\$5.00**

Topped with Parmesan Basil Sauce

Oktoberfest Fries **AVAILABLE OPTIONS**

Topped with Cheddar-Bacon Bier-Sauce and Chives

\$5.00

Add BBQ Pulled Pork: \$2.50

Tex Mex Fries **\$6.50**

Topped with Barbacoa, Guacamole, Street Corn, Cotija Cheese, Cilantro, and Chipotle Aioli

Sweet Potato Waffle Fries **\$4.00**

SIDES 9

Austrian Potato Salad

Parsley Mashed Potatoes

King's Rice

Steamed Broccoli

Spaetzle Noodles

Sauerkraut

Cucumber Salad

Side Salad

Haus Chips

REFILL YOUR GROWLER 2

Refill with Any Signature Draft **\$20.00**

Refill with Any Best Bier **\$30.00**

FLIGHTS 5

Bourbon Flight

Angel's Envy, Baker's, Basil Hayden's, and Maker's 46

Texas Flight

Balcones Baby Blue, Balcones Brimstone, Balcones Pot Still, and Balcones Texas Rye

Rye Whiskey Flight

High West Double Rye, Basil Hayden's Dark Rye, WhistlePig 10 Year and Yellow Rose Straight Rye

Scotch

Johnnie Walker Gold Reserve, Ardbeg Single Malt 10 Year, Laphroaig 10 Year, and Glenfiddich 12 Year

Tequila Flight

Casa Dragones Blanco, Casamigos Reposado, Don Julio Anejo, El Tesoro Plata

BOTTLES & CANS ¹³

Karbach Love Street	\$5.00
Karbach Hopadillo	\$5.00
Karbach Crawford Bock	\$5.00
White Claw	\$5.00
Austin East Ciders	\$5.00
Clausthaler	\$5.00
Non-Alcoholic	
Shiner	\$5.00
Dos Equis	\$5.00
Ultra	\$4.00
Bud Light	\$4.00
Coors	\$4.00
Miller	\$4.00
Lone Star	\$4.00