

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  
Add Cheddar-Bacon Bier Sauce +3

**Mac and Cheese Balls**  
Cheddar, Gouda, Bacon, and Chipotle Aioli. 8

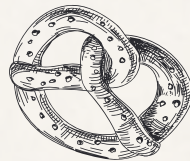
**Crawfish Étouffée Balls**  
King's Rice, Homemade Étouffée, Louisiana Crawfish Tails, served with Ranch. 11

**Bavarian Fried Pickles**  
Hand-breaded Baby Dills, Avocado Ranch, and Chipotle Aioli. 8

**Pulled Pork Stuffed Jalapeños**  
Fresh Jalapeño, BBQ Pulled Pork, Mozzarella, served with Ranch and Chipotle Aioli. 10

**Pretzel Bites**  
Tossed with Garlic Butter. 7

**Sausage Sampler**  
Bratwurst, Kielbasa, Kasewurst, Mustard, and French Baguette. 12



**Gourmet Deviled Eggs**  
4pcs, Fried Chicken Schnitzel, and 101 Bourbon-Bacon Jam. 8

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

**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

## WINGS

All-Natural, Preservative-Free  
Mesquite Smoked Wings

Served with Celery, Carrots,  
and Bleu Cheese Dip.

8 PCS \$12

12 PCS \$17

24 PCS \$34

### CHOOSE YOUR SAUCE

Buffalo <sup>GF</sup> Sweet Chili <sup>GF</sup>  
Bier BBQ Garlic Parmesan <sup>GF</sup>  
Lemon Pepper <sup>GF</sup>

### \$2 FOR 3 DIPS

Ranch <sup>GF</sup> Cilantro Aioli <sup>GF</sup>  
Avocado Ranch <sup>GF</sup> Chipotle Aioli <sup>GF</sup>  
Bleu Cheese <sup>GF</sup> Sweet Aioli <sup>GF</sup>  
Bier BBQ Honey Mustard <sup>GF</sup>

## SANDWICHES

Most Sandwiches are served with Haus Fries or Chips.

**Inglorious Bastard**  
Fried Chicken Schnitzel, Swiss, Lettuce, Buffalo Sauce, and Jaeger Mushrooms on a Butterflake Bun. 12

**Schnitzel Sandwich**  
Choice of Pork or Chicken Wiener Schnitzel, Garlic Aioli, King's Mustard, Lettuce, and Tomato on a Challah Hoagie. 12

**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

**King's Burger**  
½lb Burger with Mushrooms, Swiss Cheese, Lettuce, Tomatoes, and Avocado slices on a Pretzel Bun. 14

**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. 14

## 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. 10

**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. 11

**The Exotic**  
Mountain Man Wurst, Cheddar-Bacon Bier Sauce, Smoked Pulled Pork, Pickled Onions, Pickle Spear, and Bier BBQ Sauce, on a Soft Pretzel Bun. 13

## SOUPS & SALADS

**Goulash Soup**  
Vegetable Stock, Tender Beef, Potatoes, Carrots, and Hungarian Spices. Cup 7, Bowl 9

**Tomato Basil Soup <sup>GF</sup>**  
Roma Tomato, Fresh Basil, Onions, and Bell Peppers. Cup 6, Bowl 8

**Greek Salad <sup>GF</sup>**  
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 <sup>GF</sup>**  
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. 14

**Jaeger Schnitzel**  
Fried or Grilled. Topped with Jaeger Mushroom Cream Sauce. Served with Spaetzle Noodles. 15

**Pizza Schnitzel**  
Marinara, Mozzarella, and Pepperoni. Served with Haus Fries. 14

**BBQ Schnitzel**  
Pulled Pork, Mashed Potatoes, BBQ, Green Onions, and Melted Cheddar. 16

**Tex-Mex Schnitzel**  
Street Corn, Barbacoa, Guacamole, Pickled Jalapeños, Cotija Cheese, Chipotle Aioli, and Cilantro. 16

**Cajun Schnitzel**  
Louisiana-Style Crawfish Étouffée, King's Rice, and Green Onions. 16

## 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. 18

**Vegan Sausage Plate**  
Your choice of two Vegan 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. 12

## PIZZAS



**Chicken Alfredo Pizza**  
Parmesan Sauce, Mozzarella, Basil, Rosemary Chicken, and Red Onions. 11

**Margherita Pizza**  
Fresh Marinara, Fresh Mozzarella, Basil, Grape Tomatoes, and Italian Herbs. 10

**Butcher Pizza**  
Fresh Marinara, Mozzarella Cheese, Smoked Shoulder Bacon, and Pepperoni. 11

## SPECIALTIES

**Oma's Meatloaf**  
Akaushi Wagyu Kobe Beef served with Mashed Potatoes, Broccoli, and German Gravy. 15

**Hungarian Gypsy 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. 13

**Drunken Chicken**  
Two Grilled Chicken Skewers, House Marinade, Bier Garlic Butter, Grilled Peppers & Onions. Served with King's Rice. 14

**Oktoberfest Chicken <sup>GF</sup>**  
Mesquite-Smoked Half Chicken served with Steamed Broccoli, King's Rice, and Natural Au Jus. 15

**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 <sup>GF</sup> (Serves 2)**  
Served only on Weekends. A crispy 2.5lbs Pork Shank served with Sauerkraut, Austrian Potato Salad, and Apple Horseradish. 29

## FRIES



**Haus Fries <sup>GF</sup>**  
Himalayan Crystal Salt 3

**Parmesan Fries <sup>GF</sup>**  
Topped with Parmesan Basil Sauce. 5

**Oktoberfest Fries**  
Topped with Cheddar-Bacon Bier-Sauce and Chives. 5  
Add BBQ Pulled Pork +2.50

**Tex Mex Fries <sup>GF</sup>**  
Topped with Barbacoa, Guacamole, Street Corn, Cotija Cheese, Cilantro, and Chipotle Aioli. 6.50

**Sweet Potato Waffle Fries 4 <sup>GF</sup>**

## SIDES

**Austrian Potato Salad <sup>GF</sup>**  
**Parsley Mashed Potatoes <sup>GF</sup>**

**King's Rice <sup>GF</sup>**  
**Steamed Broccoli <sup>GF</sup>**

**Spaetzle Noodles**  
**Sauerkraut <sup>GF</sup>**

**Cucumber Salad <sup>GF</sup>**  
**Side Salad <sup>GF</sup>**

**Haus Chips <sup>GF</sup>**

GF - Gluten Free

bierhausheights

kingsbierhaus

# SIGNATURE DRAFTS

**Stiegl Radler, Grapefruit** ½L 9  
Austria, 2.5% ABV

**Bitburger Pilsner** ½L 7 | L 13  
Germany, 4.8% ABV

**Radeberger Pilsner** ½L 7 | L 13  
Germany, 4.8% ABV

**Hacker Pschorr Munich Gold**  
½L 7 | L 13 | Germany, 5.5% ABV

**Stiegl Lager** ½L 8 | L 15  
Austria, 4.9% ABV

**Spaten Lager** ½L 7 | L 13  
Germany, 5.2% ABV

**Hofbräu Lager** ½L 7 | L 13  
Germany, 5.10% ABV

**Früh Kölsch** ½L 9 | L 16  
Germany, 4.8% ABV

**Weinstephaner Kristall Weissbier**  
½L 9 | L 16 | Germany, 5.4% ABV

**Paulaner Hefeweizen** ½L 7 | L 13  
Germany, 5.9% ABV

**Franziskaner Hefeweizen** ½L 7 | L 13  
Germany, 5.4% ABV

**Spaten Oktoberfest** ½L 7 | L 13  
Germany, 5.9% ABV

**Köstritzer Dark Lager** ½L 7 | L 13  
Germany, 4.8% ABV

**Warsteiner Dunkel** ½L 7 | L 13  
Germany, 4.9% ABV

**Hofbräu Dunkel** ½L 7 | L 13  
Germany, 6.5% ABV

**Hofbräu Marzen** ½L 7 | L 13  
Germany, 5.8% ABV

**Braufactum IPA** ½L 9 | L 17  
Germany, 6.8% ABV

**Spaten Optimator** ½L 9 | L 17  
Germany, 7.6% ABV

**Paulaner Salvator** ½L 9 | L 17  
Germany, 7.9% ABV



## TEXAS TAPS

Ask us what's on draft!

# BEST BIERS



**Weinstephaner Vitus** ½L 12  
Germany, 7.7% ABV | Rated 99,  
Oldest Brewery in the World and Award Winner.  
#1 World's Best Bier.

**Weltenburger Doppelbock** ½L 12  
Germany, 4.7% ABV | Rated 95, Oldest Monastery Brewery  
in the World.

**Weltenburger Oktoberfest** ½L 12  
Germany, 5.3% ABV | Rated 100, Traditional Marzen-Style  
Bier from Oldest Monastery Brewery in the World.

**Weltenburger Barock Dunkel** ½L 12  
Germany, 4.7% ABV | Rated 99, Oldest Monastery Brewery  
in the World.

**Andechs Kloster Weissbier** ½L 12  
Germany, 5.1% ABV | Rated 100, Brewed by Benedictine  
monks of St. Boniface in Munich and Andechs.

**Andechs Kloster Doppelbock** ½L 12  
Germany, 5.5% ABV | Rated 100, Exclusive property of the  
Benedictine monks of St. Boniface in Munich and Andechs.

# FLIGHTS 20

1/2oz Pour Each.

**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 Flight**  
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.

# COCKTAILS

**Lavenderita**  
Tequila, Lemon, Fresh Lavender, Lime, and Cucumber. 11

**Haus Margarita**  
Tequila, Lime, and Sugar. 10

**Haus Old Fashioned**  
Knob Creek Rye, Orange, and Amarena Cherry. 11

**Munic Punch**  
Captain Morgan Coconut Rum, Jaegermeister,  
and Pineapple. 10

**Empress Gin & Tonic**  
Empress Indigo Gin, Haus Tonic Syrup, Elderflower,  
and Cucumber. 11

**Strawberry Mojito**  
Captain Morgan White Rum, Fresh Strawberries, Lime,  
and Mint. 10

**Summer Chalice**  
Captain Morgan White Rum, Amaretto, Peach, Pineapple,  
Cranberry, and Lemon. 10

**King's Cauldron**  
Smirnoff, Tequila, Peach Schnapps, Cranberry,  
and Orange.  
For One - 12  
For Two (32oz) - 24

# BOTTLES & CANS

**Karbach Love Street** 5

**Karbach Hopadillo** 5

**Karbach Crawford Bock** 5

**White Claw** 5

**Austin East Ciders** 5

**Clausthaler Non-Alcoholic** 5

**Shiner** 5

**Dos Equis** 5

**Ultra** 4

**Bud Light** 4

**Coors** 4

**Miller** 4

**Lone Star** 4

## REFILL YOUR GROWLER

\$20 to refill with any Signature Draft

\$30 to refill with any Best Bier



**\$5 FROSE SPECIAL**  
Vodka, Frozen Rosé, and Strawberries



**KING'S WHISKEY 36**  
Infused with Pearland Local Honey, Cinnamon,  
and Red Apples

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