



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 Crysta

STARTERS

Beer Pretzel

Handmade, No Preservatives or Additives.
Served with King’s Mustard. 8.25
Add Cheddar-Bacon Bier Sauce +3.25

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. 12.9

Exotic Sausage Sampler

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

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. 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 \$18 12 PCS \$22

CHOOSE YOUR SAUCE

Buffalo GF Sweet Chili GF
Bier BBQ Garlic Parmesan GF
Lemon Pepper 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

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 GF

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

GOURMET HOT DOGS



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

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

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

SAUSAGES

TRADITIONAL 6.75

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

Kasewurst GF - Pork & Beef, Swiss Cheese, and Caraway

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

Polish GF - 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 GF - 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

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

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

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

SPECIALTIES

Oma’s Meatloaf

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

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. 14

Drunken Chicken GF

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 NEW

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

Fish & Chips NEW

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

Shrimp & Fries NEW

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

FRIES



Haus Fries GF

Himalayan Crystal Salt 3

Parmesan Fries GF

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 GF

Topped with Barbacoa, Guacamole, Street Corn, Cotija Cheese, Cilantro, and Chipotle Aioli. 6.50

Sweet Potato Waffle Fries 4 GF

SIDES

Austrian Potato Salad GF

Parsley Mashed Potatoes GF

King’s Rice GF

Steamed Broccoli GF

Spaetzle Noodles

Sauerkraut GF

Cucumber Salad GF

Side Salad GF

Haus Chips GF

Onion Rings

GF - Gluten Free

bierhauslc

kingsbierhauslc

SIGNATURE DRAFTS

Stiegl Radler, Grapefruit ½L 8.25 | L 15.50
Austria, 2.5% ABV

Früh Kölsch ½L 8.25 | L 15.50
Germany, 4.8% ABV

Bitburger Pilsner ½L 8.25 | L 15.50
Germany, 4.8% ABV

Warsteiner Pilsener ½L 8.25 | L 15.50
Germany, 4.8% ABV

König Pilsener ½L 8.25 | L 15.50
Germany, 4.9% ABV

Radeberger Pilsner ½L 8.25 | L 15.50
Germany, 4.8% ABV

Hacker-Pschorr Munich Gold ½L 8.25 | L 15.50 | Germany, 5.5% ABV

Stiegl Lager ½L 8.25 | L 15.50
Austria, 4.9% ABV

Spaten Lager ½L 8.25 | L 15.50
Germany, 5.2% ABV

Hofbräu Lager ½L 8.25 | L 15.50
Germany, 5.10% ABV

Weinstephaner Kristall Weissbier ½L 8.25 | L 15.50 | Germany, 5.4% ABV

Franziskaner Hefeweizen ½L 8.25 | L 15.50
Germany, 5.4% ABV

Paulaner Hefeweizen ½L 8.25 | L 15.50
Germany, 5.9% ABV

Weihenstephaner Festbier ½L 8.25 | L 15.50
Germany, 5.8% ABV

Paulaner Oktoberfest ½L 8.25 | L 15.50
Germany, 5.8% ABV

Hofbräu Oktoberfest ½L 8.25 | L 15.50
Germany, 6.3% ABV

Warsteiner Dunkel ½L 8.25 | L 15.50
Germany, 4.9% ABV

Flensburger Dunkel ½L 8.25 | L 15.50
Germany, 4.8% ABV

Köstritzer Dark Lager ½L 8.25 | L 15.50
Germany, 4.8% ABV

Braufactum IPA ½L 8.25 | L 15.50
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.

Andechs Kloster Weissbier ½L 13.25
Germany, 5.1% ABV | Rated 100, Brewed by Benedictine
monks of St. Boniface in Munich and Andechs.

Weltenburger Oktoberfest ½L 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 ½L 13.25
Germany, 5.5% ABV | Rated 100, Exclusive property of the
Benedictine monks of St. Boniface in Munich and Andechs.

TEXAS TAPS

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 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 \$8 or 5 shrimp for \$12.

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. 11

Munich Punch
Captain Morgan Coconut Rum, Jaegermeister, and Pineapple. 11

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

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

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

Tequila Colada
Tequila, Triple Sec, Coconut, Pineapple, and Orange. 11

Blackberry Bourbon Limeade
Maker's, Blackberry Cordial, and Lime. 10

Watermelon Margarita
Tequila, Lime, and Watermelon. 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
Dos Equis 4
Heineken 4
Michelob Ultra 4
Miller 4
Bucklert Non-Alcoholic 4
Clausthaler Non-Alcoholic 4
Paulaner Non-Alcoholic 4



2.5L DAS BOOT SPECIAL

\$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.



BRAT BUDDIES



KINDER MEALS

\$7 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.