

KING'S Oktoberfest

VIP FOOD MENU

1ST COURSE

Liptauer Spread - Served with a French baguette.

Oktoberfest Pretzel - Salted with Himalayan crystal salt.

King's 8-Hour Smoked Wings - Served with celery & bleu cheese.

Gourmet Deviled Eggs - Topped with chicken wiener schnitzel & 101 bourbon bacon jam.

Tomato Basil Soup - Roasted peppers and basil (vegetarian).

Hungarian Goulash Soup - Marinated chuck, potatoes, onion, and paprika.

House Salad - Romaine, mixed greens, grape tomatoes, cucumber, Stiegl Radler vinaigrette.

2ND COURSE

The Tourist - An American favorite during Oktoberfest!

Our famous spicy chicken sausage and German bratwurst, grilled, placed in pretzel buns, topped with sauerkraut and Dusseldorf mustard. Served with Austrian potato salad.

***Vegetarian Option Available** - 2 chipotle sausages on our house bun (vegan) topped with King's mustard, pickled onions, & drunken peppers. Served with cucumber salad.

Bangers and Mash - 2 bratwurst served with parsley mashed potatoes and dark German gravy.

Crispy Pork Shank - 2 pound ham-hock with a crispy skin served with Austrian potato salad, sauerkraut, and homemade apple horseradish. *(Limited Availability)*

Bavarian Combo - German bratwurst, smoked polish sausage, and wiener schnitzel. Served with sauerkraut and Austrian potato salad.

Jaeger Schnitzel - Choice of pork or chicken, fried and covered in our white wine and mushroom cream sauce. Served with red cabbage and homemade spaetzle noodles.

Smoked Turkey Leg - A festival isn't complete without one! Served with house BBQ sauce and parsley mashed potatoes.

Vienna Goulash Stew - Marinated beef tips, slowly cooked in a thick park stew. Served with homemade spaetzle noodles.

(You can sub red cabbage for any side)

3RD COURSE

Homemade Strudels - 5th Generation Recipe!

Apple Strudel - Raisins, walnuts, cinnamon, and red apple.

Cream Cheese Strudel - Golden raisins, and sweet cream cheese.