

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.

## 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>

## 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

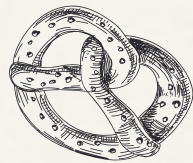
Fresh Jalapeño, BBQ Pulled Pork, Mozzarella, served with Ranch and Chipotle Aioli. 10

### 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

### American Sampler

Bavarian Fried Pickles, Pretzel Bites, Sliced Bratwurst & Polish Sausage, Cheddar-Bacon Bier-Sauce, Sauerkraut, and Specialty Dips. 18

## 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 <sup>NEW</sup>

½lb Burger with Mushrooms, Swiss Cheese, Lettuce, Tomatoes, and Avocado slices on a Pretzel Bun. L9, D14

### American Classic Burger <sup>NEW</sup>

8oz Hand-Formed Burger Patty, Thousand Island Dressing, Cheddar Cheese, Lettuce, and Tomato on a Challah Bun. L9, D14

### BBQ Bacon Cheddar Burger <sup>NEW</sup>

½ lb Burger with Tomato, BBQ Aioli, Cheddar Cheese, Onion Rings, and French Fries on a Pretzel Bun. L9, D14

## 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

## 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

### Schnitzel Fingers

6 Hand-Breaded Fingers - Pork, Chicken, or Both. Served with Spicy & Sweet Aioli and House Fries. 14

## 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

### Fish Tacos <sup>NEW</sup>

Premium red snapper on two hybrid tortillas topped with cilantro-lime based red cabbage, chipotle aioli and radishes. Your choice of side. 16

## 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

## 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>

Onion Rings

GF - Gluten Free

bierhauslc

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## SIGNATURE DRAFTS

**Stiegl Radler, Grapefruit** ½L 8  
Austria, 2.5% ABV

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

**Warsteiner Pilsner** ½L 7 | L 13  
Germany, 4.5% ABV

**König Pilsner** ½L 7 | L 13  
Germany, 4.9% 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 8 | L 15  
Germany, 4.8% ABV

**Weinstephaner Kristall Weissbier**  
½L 8 | L 15 | Germany, 5.4% ABV

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

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

**Hofbräu Oktoberfest** ½L 7 | L 13  
Germany, 6.3% ABV

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

**Hacker-Pschorr Dark** ½L 7 | L 13  
Germany, 5.3% 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

**Braufactum IPA** ½L 7 | L 13  
Germany, 6.8% ABV

**Paulaner Salvator** ½L 7 | L 13  
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.

**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.

## REFILL YOUR GROWLER

\$20 to refill with any Signature Draft  
\$30 to refill with any Best Bier

## STEAK NIGHT & LIVE MUSIC EVERY THURSDAY

### Steak Night at 5pm

Join us every Thursday at 5pm for Steak Night!  
\$20 for a 12oz. Rib-Eye Steak with parsley mashed  
potatoes and green beans. (While Supplies Last)

### Live Music at 6pm

Every Thursday, enjoy live music in our outdoor patio  
with a different artist each week!

## COCKTAILS

### Lavenderita

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

### Haus Margarita

Tequila, Lime, and Sugar. 10

### Tequila Colada

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

### Haus Old Fashioned

Knob Creek Rye, Orange, and Amarena Cherry. 11

### Blackberry Bourbon Limeade

Maker's, Blackberry Cordial, and Lime. 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 & CAN

Austin East Ciders 5

Truly 5

Redbridge 4 

Buckler Non-Alcoholic 4

Clausthaler Non-Alcoholic 4

Paulaner Non-Alcoholic 4

Bud Light 4

Budweiser 4

Coors 4

Corona 4

Dos Equis 4

Heineken 4

Michelob Ultra 4

Miller 4

Shiner 4



**\$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.

# GOURMET SAUSAGES



## TRADITIONAL

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

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

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

**Polish** - Pork & Beef, Fresh Garlic, and Black Pepper **GF**

**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 +1.50

**Elk** - Cheddar, Jalapeño, and Garlic **GF**

**Mountain Man** - Elk, Venison, Bison, Wild Boar, and Antelope **GF**

**Rabbit & Rattlesnake** - Jalapeño, Chardonnay, and Cilantro

**Wild Boar** - Blueberries, Merlot Wine, and Brown Sugar

## PLANT-BASED +1.50

**Italian** - Fresh Eggplant, Fennel, Red Wine, Garlic, and Sweet Peppers

**Chipotle** - Spicy Chipotle Pepper, Chile de Arbol Peppers, Cumin, Oregano, and Sweet Onion

**Smoked Apple Sage** - Yukon Gold Potatoes, Apples & Sage