



# Sunday Brunch

## CENTERPIECES

### **Charcuterie Board** (Serves 2-4)

Beerwurst Salami, Smoked Shoulder Bacon, Prosciutto, Marbled Blue Cheese, Smoked Gouda, Liptauer Spread, Pickles, Grapes, and Homemade Jam | 19<sup>50</sup>

### **Gourmet Cage-Free Deviled Egg Sampler**

2pc - Fried Chicken Schnitzel & 101-Bourbon Bacon Jam

2pc - Loaded Eggs: Cheddar, Bacon, and Green Onion

2pc - Buffalo Chicken Schnitzel & Bleu Cheese Crumbles | 13

## STARTERS

### **Steak Bruschetta**

4 French Baguette slices topped with Grilled Petite Tender, Goat Cheese, Roasted Bell Pepper Salsa, Fresh Basil, and Dark Balsamic Glaze | 12

### **Chia Bowl** <sup>GF</sup> <sup>V</sup>

Coconut Milk Chia Seed Pudding with Fresh Bananas and Strawberries, Coconut Flakes, Cocoa Nibs, and Homemade Strawberry Preserve | 8

*\*Limited Availability.*

### **King's Smoked Wings** <sup>GF</sup>

8 Mesquite Smoked Wings seasoned in our Special Seasoning, lightly Fried and tossed in Buffalo Sauce, served with Celery and Bleu Cheese Dressing | 12

### **Beer Pretzel**

Preservative and Additive-Free Pretzel baked with Himalayan Crystal Salt. Served with King's Mustard | 8

*\*Add Bacon-Bier-Cheddar Sauce +3*

### **Sausage Sampler**

German Bratwurst, Kasewurst and Spicy Kielbasa served with French Baguette and King's Mustard | 12

### **Wedge Salad** <sup>GF</sup>

Romaine Wedge, Cage-Free Egg, Crispy Bacon Bits, Chives, Grape Tomatoes, and Blue Cheese | 9



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

# SANDWICHES

## Breakfast Pretzel Grilled Cheese

Fresh Pretzel, Medium Cage-Free Egg, Bacon Bourbon Jam, American and Cheddar Cheese served with Tomato Basil Soup | 14

## Hangover Sandwich

Chicken or Pork Wiener Schnitzel, Crispy Bacon, Medium Cage-Free Egg, Mayo and Cheddar Cheese on a Fresh Challah Bun.

Served with Breakfast Potatoes or French Fries | 14

## Millionaire Hot Dog

100% Wagyu Beef Hot Dog on a Hawaiian or Pretzel Bun, topped with Sauerkraut, Drunken Peppers, King's Dusseldorf Mustard, and 24k Gold Flakes.

Served with Parmesan Truffle Fries or Sweet Potato Waffle Fries | 14

## Inglorious Bastard

Fried Chicken Schnitzel, Swiss Cheese, Lettuce, Buffalo Sauce, and Jaeger Mushrooms.

Served with French Fries | 12

# BRUNCH

## Steak and Eggs <sup>GF</sup>

8oz Marinated Rib-Eye topped with a Pimento Pepper Salsa, Dressed Arugula, 2 Sunny-Side-Up Cage-Free Eggs, and Breakfast Potatoes | 26

## The Classic

Steak Bacon, 2 Cage-Free Eggs, Breakfast Potatoes, Grilled Tomato, Cheddar Chive Biscuit and Homemade Strawberry Jam | 14

## Haus Benedict

Cheddar Chive Biscuit, Dill Hollandaise, Smoked Shoulder Bacon, Poached Cage-Free Eggs, and Breakfast Potatoes | 14

## Banana French Toast

Banana stuffed Brioche Bread, Caramel Sauce, Powdered Sugar, Maple Syrup, and Seasonal Berries | 12

## Mozart Hash <sup>GF</sup>

Potato Hash with Onion, Red and Green Peppers, Signature Kasewurst Sausage, Chives, Cheddar Cheese, Avocado and a Sunny-Side-Up Cage-Free Egg | 15

## Alpine Omelet <sup>GF</sup>

Cage-Free Eggs, Peppers, Onions, Spinach, Broccoli, Cheddar Cheese and Homemade Salsa. Served with Breakfast Potatoes | 13

## Bavarian Omelet <sup>GF</sup>

Cage-Free Eggs, Bratwurst, Kasewurst, Bacon, Cheddar Cheese, Homemade Salsa, Peppers and Onion. Served with Breakfast Potatoes | 14

## Wiener Schnitzel

A Classic Austrian Dish! Choice of Chicken or Pork, tenderized, breaded and fried. Served with Austrian Potato Salad, Sauerkraut and Jaeger Mushroom Sauce | 15

## Kid's Brunch

Breakfast Sausage, two Chocolate Chip Pancakes, and a Fruit Cup | 9

# SIDES

Fruit Cup 3 <sup>GF</sup> <sup>V</sup> | Breakfast Potato 3 <sup>GF</sup> <sup>V</sup> | Cheddar Chive Biscuit 3  
Side Salad 3 <sup>GF</sup> <sup>V</sup> | Steak Bacon 5 <sup>GF</sup> | Hickory Smoke Bacon 4 <sup>GF</sup>

<sup>GF</sup> GLUTEN-FREE <sup>V</sup> VEGAN

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# Drinks

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## BRUNCH FAVORITES

### King's Bloody Mary

All-Natural Tomato, Thick-Cut Bacon, Juice, Vodka, Celery, Olives | 10

### Ruddy Mary

All-Natural Tomato Juice, Gin, Thick-Cut Bacon, Celery, Olives | 10

### Sangria Blanca

Vodka, Chardonnay, Schnapps, Peach, White Grape | 8

### House Sangria

Rum, Merlot, Fresh Orange, Seasonal Fruits | 8

### Frosé

Rosé, Vodka, Strawberry Cordial | 10

### Mimosa

Champagne, Orange Juice | 8

### Biermosa

Steigl Radler, Champagne | 8

### Manmosa

Franziskaner Hefeweizen, Orange, Champagne 0.5L | 9

### Nutella Iced Coffee

Made in House | 6

*Cowboy Style +\$2*

## BRUNCH BEVERAGES

Orange Juice 4

\*Coffee 4

Apple Juice 4

\*Decaf Coffee 4

Chocolate Milk 3

\*N/A Beverages 2.5

Milk 2.5

Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper

\*Indicates free-refills

## BOTTOMLESS BRUNCH

14 :: House-Made Sangria and Mimosas w/ Fresh Orange Juice

16 :: House-Made Sangria, Mimosas with Fresh Orange Juice, and King's Bloody Mary made with Thick-Cut Bacon

**NEW** :: MIMOSA FLIGHT 35  
Mango, Guava, Cranberry, and Pineapple Juice. Served with a bottle of Voga Prosecco.

## BRUNCH COCKTAILS 10

### Lavender Margarita

Tequila, Lemon, Lime, Fresh Lavender, Cucumber

### Empress Gin and Tonic

Empress Indigo Gin, Haus Tonic Syrup, Elderflower, Cucumber

### Munich Punch

Coconut Rum, Pineapple Juice, Jägermeister

### Strawberry Mojito

Rum, Fresh Strawberries, Fresh Mint, Lime

# BRUNCH BIER

1/2 Liter Increments

## Stiegl Radler (Grapefruit)

Austria, 2.5% ABV, 0.5L | 9

## Warsteiner Pilsner

Germany, 4.8% ABV, 0.5L | 7

## Hacker Pschorr Munich Gold

Germany, 5.5% ABV, 0.5L | 7

## Fruh Kölsch

Germany, 4.8% ABV, 0.5L | 9

## Paulaner Hefeweizen

Germany, 5.9% ABV, 0.5L | 7

## Weihenstephaner Vitus

Germany, 7.7% ABV | Rated 99,  
Award Winner: #1 World's Best Beer,  
7x Gold Medal Winner, 0.5L | 12

## Spaten Oktoberfest

Germany, 5.9% ABV, 0.5L | 7

## Köstritzer Dark Lager

Germany, 4.8% ABV, 0.5L | 7

## Spaten Optimator

Germany, 7.6% ABV, 0.5L | 9



# BRUNCH

Drink Menu