



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, and 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

Exotic Sausage Sampler

Elk, Rabbit & Rattlesnake, Wild Boar, Mustard, and French Baguette. 15

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

Charcuterie Board

Beerwurst Salami, Smoked Shoulder Bacon, Grapes, Prosciutto, Marbled Bleu Cheese, Smoked Gouda, Liptauer Spread, Pickles, and Homemade Jam. 19.50

MESQUITE SMOKED WINGS

Served with Celery, Carrots, and Bleu Cheese Dip.

8 PCS \$15 12 PCS \$20

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. 13

Schnitzel Sandwich

Choice of Pork or Chicken Wiener Schnitzel, Garlic Aioli, King's Mustard, Lettuce, and Tomato on a Challah Hoagie. 13

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 **NEW**

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

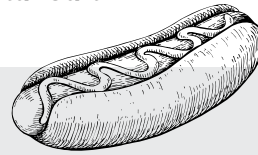
American Classic Burger **NEW**

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

BBQ Bacon Cheddar Burger **NEW**

½lb 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

Elk Wurst, Cheddar-Bacon Bier Sauce, Pickle Spear, Smoked Pulled Pork, Pickled Onions, 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 **GF**

Roma Tomato, Fresh Basil, Onions, and Bell Peppers. Cup 6, Bowl 8

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

SCHNITZELS

Lightly Breaded, Lightly Fried. Your choice of Pork or Chicken.

The Classic Schnitzel

Classic Austrian Dish. Served with Austrian Potato Salad and Sauerkraut. 15

Jaeger Schnitzel

Fried or Grilled. Topped with Jaeger Mushroom Cream Sauce. Served with Spaetzle Noodles. 16

Pizza Schnitzel

Marinara, Mozzarella, and Pepperoni. Served with Haus Fries. 15

BBQ Schnitzel

Pulled Pork, Mashed Potatoes, BBQ, Green Onions, and Melted Cheddar. 17

Tex-Mex Schnitzel

Street Corn, Barbacoa, Guacamole, Pickled Jalapeños, Cotija Cheese, Chipotle Aioli, and Cilantro. 17

Cajun Schnitzel

Louisiana-Style Crawfish Étouffée, King's Rice, and Green Onions. 17

SAUSAGES

TRADITIONAL

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 •1.50

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

Rabbit & Rattlesnake - Jalapeno, Cilantro, and Chardonnay

Wild Boar - Blueberries, Merlot Wine, and Brown Sugar

PLANT-BASED •1.50

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

Beyond **GF** - Pea protein, rice protein, faba bean protein, and coconut oil.

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

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. 13

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. 16

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. 15

Oktoberfest Chicken **GF**

Mesquite-Smoked Half Chicken served with Steamed Broccoli, King's Rice, and Natural Au Jus. 16

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 Weekends. A crispy 2.5lbs Pork Shank served with Sauerkraut, Austrian Potato Salad, and Apple Horseradish. 29

Fish Tacos **NEW**

Premium red snapper on two hybrid tortillas topped with cilantro-lime based red cabbage, chipotle aioli and radishes. Your choice of side. 16
Add a scoop of guacamole +0.50

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**

GF - Gluten Free

bierhausheights

kingsbierhaus

SIGNATURE DRAFTS

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

Bitburger Pilsner ½L 8 | L 15
Germany, 4.8% ABV

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

Hacker Pschorr Munich Gold
½L 8 | L 15 | Germany, 5.5% ABV

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

Spaten Lager ½L 8 | L 15
Germany, 5.2% ABV

Hofbräu Lager ½L 8 | L 15
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 8 | L 15
Germany, 5.9% ABV

Franziskaner Hefeweizen ½L 8 | L 15
Germany, 5.4% ABV

Spaten Oktoberfest ½L 8 | L 15
Germany, 5.9% ABV

Köstritzer Dark Lager ½L 8 | L 15
Germany, 4.8% ABV

Warsteiner Dunkel ½L 8 | L 15
Germany, 4.9% ABV

Warsteiner Pilsner ½L 8 | L 15
Germany, 4.8% ABV

Hofbräu Dunkel ½L 8 | L 15
Germany, 6.5% ABV

Hofbräu Marzen ½L 8 | L 15
Germany, 5.8% ABV

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

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



TEXAS TAPS

Ask us what's on draft!

BEST BIERS



Weinstephaner Vitus ½L 13
Germany, 7.7% ABV | Rated 99,
Oldest Brewery in the World and Award Winner:
#1 World's Best Bier.

Weltenburger Doppelbock ½L 13
Germany, 4.7% ABV | Rated 95, Oldest Monastery Brewery
in the World.

Weltenburger Oktoberfest ½L 13
Germany, 5.3% ABV | Rated 100, Traditional Marzen-Style
Bier from Oldest Monastery Brewery in the World.

Weltenburger Barock Dunkel ½L 13
Germany, 4.7% ABV | Rated 99, Oldest Monastery Brewery
in the World.

Andechs Kloster Weissbier ½L 13
Germany, 5.1% ABV | Rated 100, Brewed by Benedictine
monks of St. Boniface in Munich and Andechs.

Andechs Kloster Doppelbock ½L 13
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, Hudson Baby, 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

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

Mangonada
Frozen, Real mango chunks blended, mango juice, rum, chamoy,
tajin, and a tamarindo stick. 8

Munich 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

Watermelon Margarita
Espolon Blanco, Watermelon Pucker, Simply Watermelon Juice,
and a pinch of Salt. 11

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

White Claw 5	Shiner 5
Austin East Ciders 5	Dos Equis 5
Ranch Waters 4	Ultra 4
Clausthaler Non-Alcoholic 5	Bud Light 4
Miller 4	Coors 4
Lone Star 4	

REFILL YOUR GROWLER

\$25 to refill with any Signature Draft
\$35 to refill with any Best Bier



\$8 FROSE SPECIAL
Vodka, Frozen Rosé, and Strawberries



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

DAS BOOT

Take home your very own 2.5L Das Boot!

\$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.