



Grüss Gott" and a warm welcome

Royal Bavaria is the only Original German restaurant and brewery in the Mid-South. A place where people sit together, enjoying the authentic atmosphere and German hospitality.

Our famous beers are brewed fresh using the finest natural ingredients, mostly imported from Germany and water from our own well. You can also purchase our handcrafted beers in kegs.

All of our dishes are true German specialties, freshly prepared using high quality ingredients like Certified Angus Beef, Veal, organic lettuce and many items imported from Germany.

We are proud to organize your personal party (e.g. birthdays, weddings, anniversaries, rehearsal dinners). Reservations from 2 to 20 persons may be handled by phone. Our management team will personally organize groups of 20 or more, to ensure your dining experience with us is enjoyable.

Royal Bavaria is glad to cater your family and business functions in typical Oktoberfest or any other culinary style. Our management team will create a catering plan with you to meet your individual needs.

We wish you an enjoyable and pleasurable stay, "prosit"!

Andy Gmeiner
Proprietor

We accept all major credit cards. Sorry, no personal checks.
20% gratuity will be added for parties of six or more.

Suppen und Vorspeisen

Soups and appetizers

Kartoffel Cremesuppe, Creamy Potato Soup

A blend of potatoes, carrots & celery, finished with heavy cream and topped with bacon bits
Served with a hard roll 8

Cremesuppe von frischen Waldpilzen

Cream soup of fresh mushrooms, served with a hard roll 8

Münchner Oktoberfest Brez'n Plate

"The Ultimate Appetizer" A large fresh baked Oktoberfest Pretzel served with slices of Brat, Cheese Brat, Sauerkraut, Beer-cheese dip, Butter and German Mustard. It's perfect for 2-4 people to share! 18

Käsebruch in Bierteig, German Beer Battered Cheese Curds

Wisconsin Cheddar cheese curds, dipped in beer batter, fried & served with Mustard Dip and Dill Dip 13

Gemischter Wursteller mit Sauerkraut

The Royal Bavaria Sausage Sampler is a variety of 4 grilled sausages, served with German Sauerkraut and Mustard. It's perfect to share for 2-4 people! 18

Bayerisches Brotzeitbrett'l mit Käse

A traditional German charcuterie board, a variety of sliced Deli meats and cheese, garnished with German pickle, horseradish and tomato, served with Pretzel, Rolls and Rye Bread. Great as a Meal or to share! 22

Gebackener Camembert mit Preisbeeren und Apfelkompott

Breaded baked Brie cheese wheel, served with Cranberry sauce, Apple compote and Toast points 17

Gemischter Brotkorb mit Sent und Butter

Mixed bread basket with 2 hard rolls, 1 pretzel and 1 pretzel hoagie imported from Germany.
Served with butter and German mustard 5

Salate, Salads

Grosse Salatplatte mit Schwarzwälder Schinken, Emmentaler und Ei

Large Chef salad. Variety of garden-fresh greens, topped with Black Forest ham, Swiss cheese, hard-boiled egg and a side of our homemade Dill dressing 15

Salatplatte mit warmer Hendlbrust

Fresh garden greens topped with grilled Chicken breast, Pretzel croutons and German mustard dressing 16

Schweizer Wurst Salat mit Semmel

Wurst Salat. Strips of German Fleischkäse/ Bologna, Swiss cheese, German pickles and onions. Marinated in a red wine Vinaigrette, served with 2 hard rolls 15

Hauspezialitäten, German Specialties

All Entrées are served with a traditional German House Salad

Bayerischer Schweinebraten mit Biersauce, Kartoffelsalat und Blaukraut

This is one a Bavarian cannot live without! Slow roasted, fork tender pork shoulder with German potato salad, red cabbage and brown beer gravy 19

Kalbsgeschnetzeltes mit Brez'n Knödl und grünen Spargel

Strips of veal sauteed in a creamy white wine mushroom sauce served with pretzel dumplings, Fresh green asparagus and sour cream 25

Krautwickerl mit Kartoffelbrei

Traditional German Cabbage roll. Green cabbage filled with ground pork, beef mix and bacon wrapped, Served with mashed potatoes and brown gravy 20

Jägerbraten in Champignonsauce mit Spätzle

Hunter's roast. Slow roasted pork shoulder, topped with a creamy mushroom bacon gravy, Served with homemade noodles 19

Schwäbischer Sauerbraten mit Spätzle und Blaukraut

Sour roast. Beef marinated in red wine and vinegar. Topped with a tangy red wine sauce served with homemade noodles and red cabbage 22

Hänchenbrust in Senfsauce mit grüne Bohnen und Reis

Seared Chicken breast medallions with creamy German mustard sauce. Served with sauteed green beans and rice pilaf 19

Forelle "Müllerin Art" mit Mandelbutter, Reis und grünen Spargel

Rainbow trout, pan-fried in Almond butter. Served with rice pilaf and green asparagus with sauce Hollandaise 23

Rinderroulade mit Kartoffelbrei und Blaukraut

Our "Beef Roll" is a tender cut of beef filled with sauteed bacon, onions, German pickle and mustard. Braised in its own juice, served with mashed potatoes and red cabbage 24

Hackbraten nach Rezept von Andy's Mama mit Kartoffelbrei und Speckbohnen

Andy's Mom's famous Meatloaf. Ground pork and beef mix baked and served with mashed potatoes, brown beer gravy and sauteed green beans 20

Ungarisches Kesselgulasch mit Spätzle

Hungarian Kettle Goulash. Spicy, chunky beef stew with onions, tomatoes and bell peppers Served with homemade noodles and sour cream 18

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

Hauspezialitäten, German Specialties

All Entrées are served with a traditional German House Salad

Cordon Bleu mit Bratkartoffeln und Preiselbeeren

Cordon Bleu. This famous made in house pork schnitzel is filled with Black Forest ham and Swiss cheese. Rolled, breaded, baked and served with home fried potatoes and garnished with cranberry sauce 25

Jägerschnitzel mit Pilzrahmsauce und Spätzle

Hunter's Schnitzel. Our most popular meal! Breaded pork loin golden fried and topped with a creamy mushroom and bacon gravy served with homemade noodles 21

Schnitzel "Wiener Art" mit Pommes Frites

Wiener Schnitzel. The original breaded pork loin golden fried and served with French fries 21

Paprika Schnitzel mit Pommes Frites

Paprika Schnitzel. Breaded pork loin topped with a bell pepper- onion sauce, served with fries 21

Spätzle in Käse- rahm Sauce

Bavarian Cheese noodles. Perfect for vegetarians. Our homemade noodles, sauteed with onion, Swiss cheese and heavy cream and topped with crispy onions 16

Add chicken breast 6 add grilled sausage 6 add grilled shrimp 8

Würstl vom Grill, Sausages from the grill

Add a traditional German House Salad to any sausage plate 3

2 Stck. Scharfe Hänchen Bratwurst mit Pommes Frites und Curry Ketchup

2 Spicy chicken Bratwurst served with French fries and homemade Curry ketchup 17

3 Stck. Nürnberger mit Sauerkraut und Kartoffelbrei

3 Nürnberger pork sausages served with Sauerkraut, mashed potatoes and gravy 16

Gemischter Wurstteller mit Sauerkraut und Kartoffelbrei

Mixed sausage sampler. Variety of 4 sausages served with sauerkraut, mashed potatoes and gravy 19

2 Stck. Grobe Bratwürste mit Sauerkraut und Kartoffelbrei

2 Coarse Bratwurst served with sauerkraut, mashed potatoes and gravy 16

2 Stck. Käsewürste mit sauerkraut und Kartoffelbrei

2 Cheese brats served with sauerkraut, mashed potatoes and gravy 16

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Spezialitäten vom Grill, Specialties from the Grill

All Entrées are served with a traditional German House Salad

Grillpfanne mit grünen Speckbohnen, Tomate und Pommes Frites

Mixed grill. Grilled medallions of beef, pork and chicken, Nürnberger sausage, served in a sizzling skillet with sauteed green beans, grilled tomato and hand cut French fries 24

Schlachtplatte "Royal Bavaria"

Bavarian Butcher's platter. Grilled smoked pork chop, Black Forest ham and Nürnberger sausage. Served with German sauerkraut, mashed potatoes and gravy 22

Gegrillte Lammkoteletts mit grünen Speckbohnen und Kartoffelbrei

Grilled Lamb Chops served with sauteed green beans and mashed potatoes 30

Schweinefilet in Pfefferrahm sauce, mit grünen Bohnen und Brez'n Knödl

Grilled pork filet medallions topped with creamy Cognac peppercorn sauce. Served with sauteed green beans and pretzel dumplings 25

Steaks

All of our steaks are hand cut and aged in house, served with a dinner salad and your choice of one side

Münchner Zwiebellende mit Bratkartoffeln und grünen Bohnen

Aged center cut NY strip topped with our special sauce and fried onions. Served with home fried potatoes and fresh green beans 37

Center cut Filet Mignon – 7 oz 33

Ribeye Steak – 14 oz 36

New York Strip Steak – 14 oz 35

Add melted Bleu Cheese 4 Add 6 grilled Shrimp 8

Sides

Mashed Potatoes	Sauteed Asparagus	Spätzle	Rice Pilaf
Hand Cut French Fries	Sauteed Green Beans	Sauerkraut	Creamy Mushrooms
Home Fried Potatoes	Brussel Sprouts	Red Cabbage	Pretzel Dumplings
Steak Fries	German Potato Salad		

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Desserts

all of our desserts are homemade from old family recipes

Topfenstrudl mit Vanille-Sauce cream strudel with vanilla sauce
a Bavarian specialty, don 't leave before you have tried it 9



Apfelstrudl mit Vanille- Eis apple strudel with vanilla ice cream
our famous dessert, homemade and fresh 9



Apfelkücherl mit Zimtzucker und Vanille- Eis deep fried apples
with cinnamon sugar and vanilla ice cream slices of apples,
dipped in a sweet beer batter and fried 9



Deutscher Käsekuchen mit der Sauce ihrer Wahl German
cheesecake with a sauce of your choice: chocolate, raspberry,
caramel 8



Bayrischer Schokoladen Scheiterhaufen Bavarian chocolate
bread pudding with orange caramel sauce 9



Vanille Eis mit heissen Himbeeren vanilla ice cream with hot
raspberries topped with whipped cream 8



Braufrische Biere Freshly Brewed Beers

All of our beers are brewed with whole grain malt, German yeast, Hallertauer hops and untreated water from our own water well

King's Gold

Royal Bavaria 's traditional Munich Lager is a medium bodied, unfiltered, malt emphasized beer with low bitterness. Malt character is reminiscent of freshly and very lightly toasted malt barley, with the typical light golden color. pint 5.75- 1 ltr 11

King's Weizen

Royal Bavaria 's Weizen or "Wheat" beer has a very characteristic flavor that is produced by the interplay between the Weissbier ale yeasts and the trace elements from the large portion of wheat in the brew's grain bill. This flavor is variably described as clove-like, banana-like, phenolic, sour, or even bubble gum-like. Because of the complexity of the Weissbier flavor, these beers are only mildly hopped. pint 5.75 - 1 ltr 11

King's Oktoberfest

Märzenbier is full-bodied, rich, toasty, typically dark copper in color. This traditional seasonal lager has a malty, toasty character with a mild hop bitterness in the finish. Amber in color, medium-bodied and very smooth from a long lagering process. pint 5.75- 1 ltr 11

Dunkelweizen

Like a Hefeweizen, Dunkelweizen is made from a mixed mash of wheat and barley malts, but unlike a Weissbier, it also contains a large array of lightly to thoroughly caramelized or roasted malts that give it both its color and its complexity. pint 5.75 - 1 ltr 11

Munich Dunkel

An old friend of Bavaria, Royal Bavaria 's Munich Dunkel is smooth, rich and complex, but without being heady or heavy. It boasts brilliant ruby hues from the large amounts of Munich malts used, and these malts also lend a fuller-bodied beer. The decoction brewing process also lends extra depth and richness. Bitterness is often moderate, with just enough to balance out any sweetness. pint 5.75- 1 ltr 11

Seasonal Brews

We start the year with our Anniversary Bock. Smooth Malty and robust. Close your eyes and you won 't believe it's a dark beer. In the Spring and Summer months we rotate our Summer Wheat and our Citrus Blonde, a traditional, mildly hopped German lager with a twist. It is Fermented with citrus hops and orange peel. For the holidays we offer our Holiday Dunkel. Brewed like our Munich Dunkel, but in the fermentation process we add a spice bag with all of the fragrant holiday spices like nutmeg, cinnamon and clove. It's Santa's favorite!

**All beers are also available in 1 ltr Boots, 2 ltr Boots & 3 ltr Boots
3 oz samples 1.00 each, Flight of 4 - 4.00, Flight of 5 - 4.50, Flight of 6 - 5.00**

Biermix-Getränke

Traditional Mixed Beer Drinks

Radler - King's Gold, mixed with Mellow Yellow 5.50

Russ - King's Weizen, mixed with Mellow Yellow 5.50

Ami - King's Weizen, mixed with Coke 5.50



1/2 Gallon Growlers

Buy the bottle for \$8

Fill the bottle for \$15

Refills \$15

Kegs of handcrafted beer



1/6 Barrel = 5.17 Gal..... \$ 70.00

1/4 Barrel = 7.90 Gal..... \$105.00

1/2 Barrel = 15.50 Gal..... \$195.00

Tap Rental..... \$ 20.00

Keg Deposit..... \$ 50.00

Tap Deposit..... \$ 40.00