

WORLD BIER HAUS

- EST.2005 -

DRAFT BIER



HAUS BIER

YYC HOLY GRALE.....	AMBER ALE	0.4L	\$6.00
CAN HAUS LAGER.....	LAGER	0.5L	\$6.00



CAN ALEXANDER KEITH'S.....	BLONDE ALE	0.5L	\$8.75
CAN FAHR HEFE.....	HEFEWEIZEN	0.5L	\$8.25
CAN FAHR PILS.....	PILSNER	0.5L	\$8.00
YYC FOUR DOGS ELVIS' SALTED LIME.....	LAGER	0.5L	\$8.00
IRE GUINNESS.....	STOUT	0.5L	\$9.75
FRA KRONENBOURG 1664.....	LAGER	0.5L	\$9.50
FRA KRONENBOURG BLANC.....	WHEAT	0.5L	\$9.50
FRA KRONENBOURG BLANC ROUGE.....	FRUIT WHEAT	0.5L	\$9.50
GER RADEBERGER.....	PILSNER	0.5L	\$9.50
YYC TOWER LAGER.....	LIGHT LAGER	0.5L	\$7.50
YYC VILLAGE BLONDE.....	BLONDE ALE	0.5L	\$7.50



YYC CITIZEN BREWING BATCH NO.1.....	BLONDE ALE	0.4L	\$8.00
YYC CR*FT.....	NON-ALCOHOLIC PALE ALE	0.4L	\$5.50
CAN FERNIE CHERRY CONTOUR.....	WHEAT ALE	0.4L	\$8.25
GER HACKER PSCHORR MUNICH GOLD.....	HELLES	0.4L	\$8.50
CAN PHILLIPS BLUE BUCK.....	PALE ALE	0.4L	\$7.25
CAN PHILLIPS SOLARIS.....	WHITE PEACH ALE	0.4L	\$7.25
BEL STELLA ARTOIS.....	LAGER	0.4L	\$9.50
YYC WILDROSE VELVET FOG.....	WHEAT ALE	0.4L	\$7.00
YYC WILDROSE WRASPBERRY.....	FRUIT ALE	0.4L	\$7.00



YYC BANDED PEAK MICROBURST.....	HAZY IPA	0.4L	\$7.75
YYC LAST BEST IPA.....	IPA	0.4L	\$7.50
CAN PARALLEL 49 TRASH PANDA.....	HAZY IPA	0.4L	\$7.50
CAN PHILLIPS GLITTERBOMB.....	HAZY PALE ALE	0.4L	\$7.25
YYC TROLLEY 5 FIRST CRUSH.....	WHITE IPA	0.4L	\$7.25



CAN MUDDLERS GINGER BEER.....	NON-ALCOHOLIC	0.4L	\$6.00
DEN SOMERSBY.....	APPLE CIDER	0.4L	\$8.25



CAN PHILLIPS DINO SOUR.....	STONE FRUIT SOUR	0.3L	\$6.75
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BOTTLES



ALE

BEL ACHOUFFE LA CHOUFFE.....	STRONG ALE	330ML	\$13.00
BEL CHIMAY BLUE.....	TRAPPIST ALE/STRONG ALE	330ML	\$16.00
BEL CHIMAY GOLD.....	TRAPPIST ALE	330ML	\$13.00
BEL CHIMAY RED.....	TRAPPIST ALE/DUBBEL	330ML	\$14.00
BEL CHIMAY WHITE.....	TRAPPIST ALE/ABBAY TRIPEL	330ML	\$15.00
BEL DELIRIUM NOCTURNUM.....	STRONG DARK ALE	330ML	\$13.00
BEL DELIRIUM TREMENS.....	STRONG BLONDE ALE	330ML	\$12.00
BEL DUVEL.....	STRONG ALE	330ML	\$12.00
GER ERDINGER DUNKEL.....	DUNKEL	500ML	\$12.00
GER ERDINGER WEIßBIER.....	WEISSE	500ML	\$12.00
BEL FRÜLI.....	STRAWBERRY WHEAT ALE	330ML	\$10.25
BEL MONGOZO MANGO.....	FRUIT BIER	330ML	\$11.00
CAN ST-AMBROISE APRICOT.....	WHEAT ALE	341ML	\$7.25

LAGER + PILSNER

USA BUD LIGHT.....	LAGER	341ML	\$7.25
USA BUDWEISER.....	LAGER	341ML	\$7.25
DEN CARLSBERG.....	LAGER	330ML	\$8.00
MEX CORONA.....	LAGER	330ML	\$7.75
CAN KOKANEE.....	LAGER	341ML	\$7.00
MEX MODELO ESPECIAL.....	LAGER	355ML	\$8.00
MEX NEGRA MODELO.....	LAGER	355ML	\$8.25
ITL PERONI.....	LAGER	330ML	\$8.00
JAM RED STRIPE.....	LAGER	330ML	\$7.50

PORTER + STOUT

CAN ST-AMBROISE OATMEAL.....	STOUT	341ML	\$7.25
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GLUTEN FREE BIER

CAN LA MESSAGÈRE.....	AMERICAN PALE ALE	341ML	\$9.00
CAN LA MESSAGÈRE.....	BERRY BIER	341ML	\$9.00
BEL MONGOZO.....	PILSNER - GLUTEN SENSITIVE	330ML	\$9.75
CAN WHISTLER FORAGER.....	LAGER	330ML	\$8.50

NON ALCOHOLIC

GER ERDINGER ALKOHOLFREI.....	WEISSE	330ML	\$6.00
NLD HEINEKEN 0.0.....	LAGER	330ML	\$5.50

CANS



ALE + IPA

ENG KILKENNY.....	CREAM ALE	500ML	\$9.50
ENG NEWCASTLE.....	BROWN ALE	500ML	\$9.00
CAN PARALLEL 49 FILTHY DIRTY.....	IPA	473ML	\$8.75
CAN PARALLEL 49 JERKFACE 9000.....	WHEAT ALE	473ML	\$8.75
YYC VILLAGE BLACKSMITH.....	BLACK ALE	473ML	\$8.75

LAGER + PILSNER

CAN FAHR COPPER.....	AMBER LAGER	355ML	\$7.00
JPN SAPPORO.....	LAGER	500ML	\$9.00
AUT STIEGL GOLDBRÄU.....	PALE LAGER	500ML	\$9.50
YYC TROLLEY 5 CONDUCTOR.....	AMBER LAGER	473ML	\$7.00

RADLER

CAN FAHR RADLER.....	RADLER	500ML	\$9.50
GER PAULANER GRAPEFRUIT.....	RADLER	500ML	\$9.50
GER SCHÖFFERHOFER.....	GRAPEFRUIT RADLER	500ML	\$9.25
AUT STIEGL RADLER.....	GRAPEFRUIT RADLER	500ML	\$9.50



MEAD

CAN FALLENTIMBER MEADITO.....	MEAD	355ML	\$9.75
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CIDER

CAN LONETREE APPLE GINGER.....	CIDER	355ML	\$7.00
CAN LONETREE APPLE PEAR.....	CIDER	355ML	\$7.00
IRL MAGNERS ORIGINAL.....	IRISH CIDER	500ML	\$10.25
SWE REKORDERLIG.....	PASSIONFRUIT CIDER	500ML	\$10.00
ENG STRONGBOW.....	CIDER	500ML	\$9.75
ENG STRONGBOW ROSÉ.....	CIDER	440ML	\$9.00

HARD TEAS + SELTZERS

CAN AMERICAN VINTAGE LEMON.....	HARD ICED TEA	355ML	\$7.00
USA VIZZY RASPBERRY.....	HARD LEMONADE	355ML	\$7.00
USA VIZZY WATERMELON.....	HARD LEMONADE	355ML	\$7.00
USA WHITE CLAW BLACK CHERRY.....	HARD SELTZER	355ML	\$7.00
USA WHITE CLAW MANGO.....	HARD SELTZER	355ML	\$7.00

NON ALCOHOLIC

GER CLAUSTHALER HOPPED ALE.....	HOPPED ALE	330ML	\$6.00
GER CLAUSTHALER LEMON.....	RADLER	500ML	\$6.75
YYC CR*FT.....	STOUT	473ML	\$6.00
YYC CR*FT.....	BLONDE ALE	473ML	\$6.00

BRUNCH WITH US
EVERY SATURDAY
AND SUNDAY

LOVE US?
FOLLOW US AND LIKE US



BUILD YOUR OWN BAR

WBH BRANDED BIER GLASSES.....\$7



Experience World Bier Haus at home
with four different styles.
PROFILE, BELGIAN, IPA AND MUNICH

WORLD

BIER HAUS

- EST.2005 -

WINE



HAUS WINE

	6oz	9oz	BTL
ARG HAUS RED	CABERNET SAUVIGNON	\$9.50	\$14.00
ARG HAUS WHITE	PINOT GRIGIO	\$9.50	\$14.00

RED

USA 11TH HOUR CELLARS	PINOT NOIR	\$13.00	\$19.50	\$52.00
ARG MANOS NEGRAS	MALBEC	\$12.75	\$19.25	\$51.00
USA STERLING VINEYARDS	MERLOT	\$12.50	\$18.75	\$50.00
ESP VIVANCO CRIANZA	TEMPRANILLO	\$12.50	\$18.75	\$50.00
USA WILLIAM HILL	CABERNET SAUVIGON	\$12.75	\$19.25	\$51.00

WHITE

USA 11TH HOUR CELLARS	SAUVIGNON BLANC	\$13.00	\$19.50	\$52.00
ITL CAMPAGNOLA	PINOT GRIGIO	\$11.50	\$17.25	\$46.00
USA J VINEYARDS	PINOT GRIS	\$13.00	\$19.50	\$52.00
USA WILLIAM HILL	CHARDONNAY	\$12.75	\$19.25	\$51.00

ROSÉ AND SPARKLING

ITL CAMPAGNOLA ARNACES	PROSECCO	\$10.00	5oz	
ITL LA MARCA	ROSÉ PROSECCO	\$11.00	5oz	\$55.00
ITL MIONETTO	PROSECCO			\$50.00
FRA PROPHECY	ROSÉ	\$13.25	\$19.75	\$53.00
ITL SANTA CRISTINA CIPRESSETO	ROSÉ	\$12.00	\$18.00	\$48.00

RESERVE WINE



RED

ITL CAMPAGNOLA	VALPOLICELLA RIPASSO	\$65.00	BTL
USA CHATEAU ST. JEAN	PINOT NOIR	\$60.00	
USA FREI BROTHERS	CABERNET SAUVIGNON	\$75.00	
USA RODNEY STRONG	MERLOT	\$70.00	
CAN SCREAMING FRENZY	MERITAGE	\$72.00	

WHITE

CAN CHURCH AND STATE	VIOGNIER	\$75.00	
FRA HOLY SNAIL	SAUVIGNON BLANC	\$65.00	
FRA LES TROIS BOIS	CHARDONNAY	\$80.00	
USA LIBERTY SCHOOL	CHARDONNAY	\$65.00	
CAN MISSION HILL RESERVE	SAUVIGNON BLANC	\$68.00	

ROSÉ

FRA LES TROIS PETITS COCHONS	ROSÉ	\$65.00	
ITL ROCCA DI MONTEGROSSI ROSATO	SANGIOVESE ROSÉ	\$75.00	
NZL WHITE HAVEN	ROSÉ	\$63.00	

COCKTAILS



PIN UP GIRL 2oz \$14

ABSOLUT VODKA, MCGUINNESS
TRIPLE SEC, CRANBERRY JUICE,
PINEAPPLE JUICE, LIME, SIMPLE SYRUP,
CAMPAGNOLA ARNACES PROSECCO

ROSEMARY GIMLET 2oz \$13

TANQUERAY GIN, LEMON, LIME,
HONEY-ROSEMARY SYRUP



BLACKBERRY MOJITO 1.5oz \$13

BACARDI WHITE RUM, BLACKBERRIES,
LIME, MINT, SIMPLE SYRUP, SODA

ROSEMARY SPRITZ 1.5oz \$14

BOMBAY SAPPHIRE GIN, LIME,
HONEY ROSEMARY SIMPLY SYRUP,
CAMPAGNOLA ARNACES PROSECCO

SOUTHSIDE FIZZ 2oz \$16

HENDRICKS GIN, LIME, SIMPLE SYRUP,
BASIL, CUCUMBER, SODA

WHISKY POP 2oz \$14

BEARFACE WHISKY, ST. GERMAIN,
CRANBERRY, LEMON, SIMPLE SYRUP,
GINGER ALE



THE GOOSE BERRY 1.75oz \$13

GREY GOOSE, MCGUINNESS PEACH
SCHNAPPS, CRANBERRY, LIME



PEACHY DREAM 1.5oz \$13

BOMBAY SAPPHIRE, ST. GERMAIN,
PINEAPPLE, PEACH, CAMPAGNOLA
ARNACES, MINT

SMOKY JALAPENO PUNCH 2oz \$16

CASAMIGOS MEZCAL, CASAMIGOS
REPOSADO, SIMPLE SYRUP, LIME,
JALAPENO, MINT

STRAWBERRY BASIL MARGARITA 2oz \$15

CASAMIGOS REPOSADO, MCGUINNESS
TRIPLE SEC, LIME, SIMPLE SYRUP,
BASIL, STRAWBERRY

NEGRONI 3oz \$13

TANQUERAY, CAMPARI,
MARTINI ROSSO, ORANGE

VANILLA OLD FASHIONED 2oz \$13

MAKER'S MARK BOURBON WHISKEY,
VANILLA BEAN SIMPLE SYRUP,
ANGOSTURA BITTERS, ORANGE PEEL

WATERMELON SOUR 2oz \$13

ABSOLUT WATERMELON, LIME,
BLACKBERRIES, SIMPLE SYRUP,
EGG WHITES, MINT



BIER HAUS MICHELADA 5oz \$14

CASAMIGOS MEZCAL, FAHR PILS,
LIME, HAUS HOT SAUCE,
WORCESTERSHIRE, CLAMATO



RED SANGRIA 1.5oz \$13.5

ST. REMY NAPOLEON BRANDY,
MCGUINNESS TRIPLE SEC,
PEACH SCHNAPPS, ORANGE JUICE,
PINEAPPLE JUICE, LEMON, LIME,
ORANGE, HAUS RED

ROSÉ SANGRIA 1.5oz \$13.5

ST. GERMAIN, MCGUINNESS TRIPLE SEC,
PEACH SCHNAPPS, ORANGE JUICE,
PINEAPPLE JUICE, LEMON, LIME,
ORANGE, SANTA CRISTINA ROSE

SPICED SUNRISE 2.5oz \$15

BACARDI SUPERIOR, BACARDI
SPICED RUM, MCGUINNESS TRIPLE SEC,
ORANGE, PINEAPPLE, LIME, SIMPLE SYRUP,
GRENADINE, ORANGE WHEEL

WHITE SANGRIA 1.5oz \$13.5

LUXARDO AMARETTO, MCGUINNESS
TRIPLE SEC, PEACH SCHNAPPS,
ORANGE JUICE, PINEAPPLE JUICE,
LEMON, LIME, ORANGE, HAUS WHITE



ABSOLUT MULE 1.5oz \$13

ABSOLUT VODKA, LIME, MINT,
MUDDLERS GINGER BEER

VERY BERRY MULE 1.5oz \$13

ABSOLUT RASPBERRY VODKA,
MCGUINNESS TRIPLE SEC, LIME,
BLACKBERRIES, MUDDLERS GINGER BEER

SPICED PEACH MULE 1.5oz \$13

BACARDI SPICED RUM, LIME, PEACH,
MUDDLERS GINGER BEER

BAR

Happy Hour

\$3.75

HAUS LAGER

HAUS BIER | LAGER | 0.3L

HOLY GRALE

HAUS BIER | AMBER ALE | 0.3L

WELL HIGHBALLS ^{1oz}

\$5.25

TROLLEY 5 FIRST CRUSH

WHITE IPA | 0.4L

VILLAGE BLONDE

BLONDE ALE | 0.4L

\$6.50

HAUS RED

CABERNET SAUVIGNON | 6oz

HAUS WHITE

PINOT GRIGIO | 6oz

\$7.25

HACKER PSCHORR MUNICH GOLD

LAGER | 0.4L

KRONENBOURG 1664 BLANC

WHEAT ALE | 0.4L

RADEBERGER

PILSNER | 0.4L

SOMERSBY

APPLE CIDER | 0.4L

\$8.25

STELLA ARTOIS

LAGER | 0.4L

\$10.00

ABSOLUT MULE ^{1.5oz}

ABSOLUT VODKA, LIME, MINT,

MUDDLERS GINGER BEER

RED SANGRIA ^{1.5oz}

ST. REMY NAPOLEON BRANDY,

MCGUINNES TRIPLE SEC, PEACH SCHNAPPS,

ORANGE JUICE, PINEAPPLE JUICE, LEMON,

LIME, ORANGE, HAUS RED

VANILLA OLD FASHIONED ^{2oz}

MAKER'S MARK BOURBON WHISKEY,

VANILLA BEAN SIMPLE SYRUP,

ANGOSTURA BITTERS, ORANGE PEEL

\$35.00

CAMPAGNOLA

PINOT GRIGIO | 750ML

CAMPAGNOLA

VALPOLICELLA RIPASSO | 750ML

EVERY DAY | 2PM TO 5PM

*Happy
Hour*

KITCHEN

\$4.25

YAM FRIES

WITH HAUS BISTRO

\$5.75

GREEK FRIES

WITH FAMILY RECIPE GREEK SEASONING,
FETA, TZATZIKI

\$7.00

BAJA TACO

CHOICE OF BRAISED SHORT RIB OR
CAJUN SHRIMP, VALENTINA LIME CREMA,
SLAW, PICO DE GALLO

\$6.00

MINI MARGHERITA PIZZA

FRESH BASIL, HAUS TOMATO SAUCE,
MOZZARELLA

\$12.00

TRADITIONAL NACHOS

CHEDDAR, MOZZA, JALAPEÑO,
TOMATO, BLACK OLIVES, GREEN ONION,
CORN TORTILLA CHIPS,
SALSA AND SOUR CREAM

**+ ADD VALENTINA LIME CREMA \$3,
NACHO BEEF \$7, GRILLED CHICKEN \$7,
PULLED SHORT RIB \$7**

\$13.00

CALAMARI

CRISPY SQUID RINGS, RED PEPPER,
FAMILY RECIPE GREEK SEASONING,
TZATZIKI, LEMON

WORLD
BIER HAUS
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HAUS RULES APPLY

EVERY DAY | 2PM TO 5PM

WORLD
BIER HAUS
- EST.2005 -

APPETIZERS

WARM SPINACH DIP\$18.25

spinach, cream cheese, mozza,
Greek feta, baked naan bread

CALAMARI\$18

crispy squid rings, red pepper,
family recipe Greek seasoning,
tzatziki, lemon

PEROGIES\$17.75

Heritage Bakery perogies,
horseradish sour cream, chives
+ ADD CARAMELIZED ONIONS AND BACON \$2

JUMBO SRIRACHA

PRAWNS GS.....\$20.25

chopped scallions, toasted sesame,
Sriracha mayo, sweet soy glaze

TRADITIONAL NACHOS GS + V....\$24

double layered with cheddar,
mozza, jalapeño, tomato, black
olives, green onion, corn tortilla
chips, salsa and sour cream
+ ADD VALENTINA LIME CREMA \$3,
NACHO BEEF \$7, GRILLED CHICKEN \$7,
PULLED SHORT RIB \$7

JAPANESE STEAK BITES GS....\$18.25

pan-fried marinated beef tenderloin,
green onion, togarashi aioli

+ ADD BED OF COCONUT RICE \$4

GREEK RIBS GS.....\$18.5

family recipe dry rub, tzatziki,
fresh lemon

HANDHELDS

+ GLUTEN FREE BUN \$3

WORLD BURGER GS\$19.25

hand-pressed chuck patty,
bacon, brie, sautéed mushrooms,
shredded lettuce, tomato,
bistro sauce, brioche

HOLY GRALE BURGER\$19.25

hand-pressed chuck patty, shredded
lettuce, caramelized onions, bacon,
Holy Grale BBQ sauce, sautéed
mushrooms, applewood smoked
cheddar, horseradish aioli, brioche

BEYOND BURGER GS + V.....\$19.75

Beyond Meat patty,
monterey jack, fresh jalapeños,
shredded lettuce, tomato, sautéed
mushrooms, caramelized onions,
bistro sauce, brioche

HOT CHICKEN.....\$19.25

Village Blonde brined
chicken breast, buttermilk fried,
Haus hot sauce, coleslaw, pickles,
Monterey Jack, Haus ranch, brioche

MARKET DIP\$19.25

pulled short rib, coleslaw, crispy
onions, jack cheese, horseradish
rosemary potato ciabatta, aioli, au jus

MAC N' CHEESE STICKS GS..\$17.50

elbow macaroni, blended cheeses,
Haus mornay, sweet marinara,
fresh parsley

CHICKEN WINGS GS.....\$18.75

Haus hot sauce, Frank's RedHot,
BBQ, honey garlic, family recipe
dry Greek or wet Greek,
salt & pepper served with
celery sticks and Haus ranch

PIZZAS + GLUTEN FREE CRUST \$4

MARGHERITA GS + V\$18

fresh basil, Haus tomato sauce,
mozza, fior di Latte

PROSCIUTTO PEAR
AND GORGONZOLA GS\$21

olive oil, prosciutto, gorgonzola,
mozza, fresh pears, thyme,
candied walnuts, arugula,
honey drizzle

DELUXE GS.....\$21

pepperoni, bacon, mushrooms,
green pepper, red onion,
Haus tomato sauce, mozza

ANGRY HAWAIIAN GS\$20

hot capicola, pineapple chunks,
Haus tomato sauce, mozza, Greek
feta, jalapeño oil tossed arugula

BAJA TACOS.....\$18.75

choice of buttermilk fried or grilled
chicken or shrimp, cabbage, pico de
gallo, Valentina lime crema,
Greek feta + ADD TWO TACOS \$8

SIDES

HAUS CUT FRIES
HAUS GREENS
COCONUT RICE
CAESAR SALAD \$1
MUSHROOM SOUP \$2
YAM FRIES \$2
PARMESAN FRIES \$2.5
GREEK FRIES \$2.5

ADD

SAUTÉED MUSHROOMS \$2
CARAMELIZED ONIONS \$2
AVOCADO \$3
BACON \$3
ADDITIONAL SAUCES \$1

PASTAS + GLUTEN FREE PASTA \$3

CAVATAPPI ALFREDO GS\$21

grilled chicken, cavatappi, peas, sun dried tomato, smoked bacon, sautéed
white onions, Haus alfredo sauce, Grana Padano, fresh chives, garlic toast

JUMBO PRAWN LINGUINE.....\$23

jumbo prawns, butter, garlic, brunoise onion, spinach, white wine, Cajun rose sauce,
Grana Padano, grape tomatoes, sauteed mushrooms, chiffonade basil, garlic toast

SOUPS + SALADS

HAUS GREENS GS + V\$9 | \$13

dried cranberries, toasted pumpkin
seeds, Greek feta, cucumber,
greens, lemon sherry vinaigrette

CLASSY CAESAR.....\$9 | \$13

romaine hearts, brioche croutons,
Grana Padano, bacon bits, Haus
dressing, fresh lemon

COBB SALAD GS\$20

marinated beef tenderloin, avocado,
egg, grape tomato, onion, bacon,
Greek feta, lettuce, Haus cobb dressing

SANTA FE SALAD\$19.75

choice of chicken or shrimp, romaine,
red cabbage, arugula, black beans, corn,
pico de gallo, crispy tortilla chips, avocado,
Greek feta, dates, avocado honey lime
dressing, lime wedge

SOUP AND SALAD\$15.5

wild mushroom soup, Caesar or
Haus greens, ciabatta toast

WILD MUSHROOM SOUP.....\$8 | \$12

family recipe

ADD

BUTTERMILK FRIED CHICKEN BREAST \$7
BLACKENED CHICKEN BREAST \$6.5
GARLIC SHRIMP \$6.5
COCONUT RICE \$4
6oz CAP SIRLOIN \$10
AVOCADO \$3

BUILD YOUR OWN BAR

WBH BRANDED BIER GLASSES.....\$7



Experience World Bier Haus at home
with four different styles.
PROFILE, BELGIAN, IPA AND MUNICH

HAUS HOT SAUCE
ELEVATE YOUR FOOD - 295ML - \$10.5

Before placing your order please inform your server if someone in your party has a
food allergy or a special dietary need and we will do our best to make accommodations.
Cooking and preparation areas are shared for all types of food such as nuts, shellfish, dairy,
soy and wheat. Due to these circumstances, we are unable to guarantee that any menu
item can be completely free of allergens.



MEATSHARE
WE'LL PROVIDE ONE
SIMPLE, HEALTHY MEAL
TO A YOUTH IN NEED

FOOD GUIDE
GS: GLUTEN SENSITIVE
V: VEGETARIAN

PARTIES OF 8 OR MORE WILL BE
SUBJECT TO GRATUITY OF 18%

LOVE US? FOLLOW US AND LIKE US



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BREAKFAST CLASSICS

HAUS BREAKFAST \$19.5

2 farm fresh eggs any style, 1 waffle,
2 slices of bacon, 1 apple chicken
sausage, and a fantastic appetite

CLASSIC BREAKFAST \$15.5

our old faithful breakfast includes
2 farm fresh eggs any style, 2 slice
of bacon or 1 apple chicken sausage

THE IRONMAN \$22

start with a protein kick of sliced
6oz Alberta CAP sirloin, Haus made
togarashi aioli, and 2 farm fresh
eggs any style

HAUS FAVOURITE BREAKFASTS

BREAKFAST SANDWICH.....\$16

merging breakfast and lunch
with our Haus bistro sauce, arugula,
fanned avocado, bacon, tomatoes,
melted Monterey Jack, scrambled
farm fresh eggs, fresh seasonal fruit,
choice of side

TWISTED
AVOCADO TOAST v \$13.5

fanned avocado, grape tomatoes,
fior di latte, balsamic reduction, Greek
feta, chiffonade basil, 2 farm fresh
poached eggs, no sides included
SKIP THE EGGS AND GO VEGETARIAN FOR \$10.5

OMELETTES

BUTCHERS \$18

eat like a champion with
crispy bacon, apple chicken
sausage, capicola, Greek feta

HAUS \$17.5

blend of capicola, mushrooms,
green onions, roasted red peppers,
melted cheddar

TRIPLE CHEESE v \$15.5

the perfect combination of
Greek feta, melted mozzarella,
cheddar cheese

MEDITERRANEAN..... \$16.5

our World Bier Haus staple includes
red onions, green peppers,
diced tomatoes, fresh spinach,
black olives, and Greek feta

OMELETTES COME WITH

FRESH FRUIT • CHOICE OF MULTI GRAIN,
SOUR DOUGH AND CHOICE OF HASH
BROWNS, FRIES, HAUS GREEN SALAD,
OR CAESAR SALAD \$1
OR GREEK HASH \$2

BREAKFAST CLASSICS
COME WITH

FRESH FRUIT
GREEK HASH \$2
CHOICE OF MULTIGRAIN,
SOUR DOUGH OR
CHOICE OF HASH BROWNS,
FRIES, HAUS GREEN SALAD,
OR CAESAR SALAD

GOOD MORNING BURGER.....\$19

rise and shine with our haus
patty topped with farm fresh sunny-
side eggs, roasted red peppers,
caramelized onions, lettuce, crispy
bacon, applewood cheddar, and haus
made hollandaise sauce,
choice of side

NASHVILLE CHICKEN
AND WAFFLES \$18.5

a stacked melody of Belgian waffle,
crispy chicken breast, maple syrup,
hash browns, caramelized onion,
bacon bits, 2 farm fresh eggs any style

EGGS BENEDICT'S

HAUS BENNY\$16.75

brie cheese, crispy bacon,
topped with haus made hollandaise,
balsamic reduction

LOCAL FARMERS BENNY.....\$16

local and delicious! Half fanned
avocado, sliced tomato, topped with
Haus made hollandaise, and fresh basil

SMOKED SALMON BENNY\$16.75

delicious smoked salmon stacked
on blanched spinach, topped with
Haus made hollandaise, capers

WEST COAST BENNY.....\$16.75

a little taste of the coast! tossed
arugula, jalapeño oil, roasted red
peppers, topped with Haus
made hollandaise

SHORT RIB BENNY\$18

horse radish aioli, braised short rib,
caramalized onions, hollandaise, 2
farm fresh poached eggs, togarashi

EGGS BENEDICT'S COME WITH

FRESH FRUIT • TWO FARM FRESH
POACHED EGGS AND CHOICE OF HASH
BROWNS, FRIES, HAUS GREEN SALAD,
CAESAR SALAD \$1 OR GREEK HASH \$2,

HASH BOWLS

SHORT RIB\$19

delicious braised short rib on
top of roasted red peppers, green
pepper, cherry tomatoes,
Haus made hollandaise,
2 farm fresh poached eggs,
bacon bits, lemon wedge, hash

HUEVOS
RANCHEROS \$18.5

bring a little bit of Mexico
to your morning with chorizo,
corn, black beans, pico de gallo,
Greek feta, half avocado, red sauce,
sour cream, chives, 1 farm fresh
poached egg, hash, crispy
tortilla chips

HARVEST \$16.25

a healthy dose of quinoa,
fried tofu, roasted red peppers,
sauteed mushrooms, caramelized
onions, grape tomatoes,
Valentina lime crema, avocado,
2 farm fresh poached eggs, hash
poached eggs, hash

SKIP THE EGGS AND GO VEGETARIAN FOR \$13.25

HANDHELDS + GLUTEN FREE BUN \$3

WORLD BURGER GS \$19.25

hand-pressed chuck patty,
bacon, brie, sautéed mushrooms,
shredded lettuce, tomato,
bistro sauce, brioche

HOLY GRALE BURGER \$19.25

hand-pressed chuck patty, shredded
lettuce, caramelized onions, bacon,
Holy Grale BBQ sauce, sautéed
mushrooms, applewood smoked
cheddar, horseradish aioli, brioche

SIDES

HAUS CUT FRIES • HAUS GREENS
COCONUT RICE • CAESAR SALAD \$1
MUSHROOM SOUP \$2 • YAM FRIES \$2
PARMESAN FRIES \$2.5 • GREEK FRIES \$2.5

ADD

SAUTÉED MUSHROOMS \$2
CARAMELIZED ONIONS \$2
AVOCADO • BACON \$3
ADDITIONAL SAUCES \$1

SOUPS + SALADS

HAUS GREENS GS + v \$9 | \$13

dried cranberries, toasted pumpkin
seeds, Greek feta, cucumber,
greens, lemon sherry vinaigrette

CLASSY CAESAR..... \$9 | \$13

romaine hearts, brioche croutons,
Grana Padano, bacon bits, Haus
dressing, fresh lemon

COBB SALAD GS \$20

marinated beef tenderloin, avocado,
egg, grape tomato, onion, bacon,
Greek feta, lettuce, Haus cobb dressing

SOUP AND SALAD\$15.5

wild mushroom soup, Caesar or
Haus greens, ciabatta toast

WILD MUSHROOM SOUP.....\$8 | \$12

family recipe

APPETIZERS

CALAMARI\$18

crispy squid rings, red pepper,
family recipe Greek seasoning,
tzatziki, lemon

GREEK RIBS GS..... \$18.5

family recipe dry rub, tzatziki,
fresh lemon

JUMBO SRIRACHA
PRAWNS GS.....\$20.25

chopped scallions, toasted sesame,
Sriracha mayo, sweet soy glaze

CHICKEN WINGS GS.....\$18.75

Haus hot sauce, Frank's RedHot,
BBQ, honey garlic, family recipe
dry Greek or wet Greek,
salt & pepper served with
celery sticks and Haus ranch

MAINS

FISH AND CHIPS..... \$20.75

Village Blonde battered haddock,
Haus cut fries, Haus tartar, coleslaw,
lemon wedge

BEYOND BURGER GS + v.....\$19.50

Beyond Meat patty,
Monterey Jack, fresh jalapeños,
shredded lettuce, tomato, sautéed
mushrooms, caramelized onions,
bistro sauce, brioche

HOT CHICKEN..... \$19.25

Village Blonde brined
chicken breast, buttermilk fried,
Haus hot sauce, coleslaw, pickles,
Monterey Jack, Haus ranch, brioche

ADD

BUTTERMILK FRIED CHICKEN BREAST \$7
BLACKENED CHICKEN BREAST \$6.5
GARLIC SHRIMP \$6.5
COCONUT RICE \$4
6oz CAP SIRLOIN \$10
AVOCADO \$3

SWEETS

MOUSSE CAKE GS + v.....\$10.5

Lindt chocolate, almond crust,
whipped cream, berry compote

CLASSIC CHEESECAKE v.....\$10.5

New York style cheesecake topped
with your choice of strawberry
or chocolate

Before placing your order please inform your server if someone in your party has a food allergy or a special dietary need and we will do our best to make accommodations. Cooking and preparation areas are shared for all types of food such as nuts, shellfish, dairy, soy and wheat. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

WORLD
BIER HAUS
- EST.2005 -

KIDS MENU

ONLY FOR KIDS 12 AND UNDER

POPCORN CHICKEN \$9

popcorn chicken with fries

CHEESE PIZZA \$9

small 6" individual cheese pizza

CHEESE BURGER ^{GS} \$9

4oz cheese burger with fries

PASTA \$9

butter, Alfredo sauce or margarita sauce

ICE CREAM \$7

Belgium waffle with vanilla bean ice cream,
chocolate fudge, whipped cream and sprinkles

WORLD
BIER HAUS
- EST.2005 -

KIDS BRUNCH MENU

ONLY FOR KIDS 12 AND UNDER

KIDS HAUS BREAKFAST \$9

one egg any style, bacon, Haus hash,
one piece of toast

KIDS WAFFLE \$9

Belgium waffle, warm maple syrup,
whipped cream

HEALTHY SIDE

VANILLA YOGURT & GRANOLA **\$4.5**

BRUNCH WITH US
WEEKENDS TILL 2:30PM