

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
USA BROOKLYN LAGER.....	AMBER LAGER	0.5L	\$8.25
CAN FAHR HEFE.....	HEFEWEIZEN	0.5L	\$8.25
CAN FAHR PILS.....	PILSNER	0.5L	\$8.00
IRE GUINNESS.....	STOUT	0.5L	\$9.75
FRA KRONENBOURG 1664.....	LAGER	0.5L	\$9.50
FRA KRONENBOURG 1664 BLANC.....	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 COLD GARDEN CAKEFACE.....	VIENNA LAGER	0.4L	\$8.50
YYC CR*FT.....	NON-ALCOHOLIC PALE ALE	0.4L	\$5.50
GER HACKER PSCHORR MUNICH GOLD.....	HELLES	0.4L	\$8.50
CAN PHILLIPS BLUE BUCK.....	PALE ALE	0.4L	\$7.25
CAN PHILLIPS ECLIPSE.....	BLACK VELVET STOUT	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
CAN RED TRUCK HARD DAY.....	NW IPA	0.4L	\$7.25
YYC TROLLEY 5 FIRST CRUSH.....	WHITE IPA	0.4L	\$7.25



DEN SOMERSBY.....	APPLE CIDER	0.4L	\$8.25
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CAN PHILLIPS DINO SOUR.....	STONE FRUIT SOUR	0.3L	\$6.75
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ROTATIONAL BIER

NO BOUNDARIES ASK FOR MORE INFORMATION
YYC TROLLEY 5 ASK FOR MORE INFORMATION

CANS



ALE + IPA

CAN ALLEY KAT MAIN SQUEEZE.....	GRAPEFRUIT ALE	355ML	\$7.50
CAN ANDINA BREWING JALEA.....	GUAVA SAISON	473ML	\$8.50
YYC BIG ROCK GRASSHOPPER.....	WHEAT ALE	355ML	\$7.75
YYC BIG ROCK TRADITIONAL.....	BROWN ALE	355ML	\$7.75
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
YYC ZERO ISSUE MULTIVERSE.....	PALE ALE	473ML	\$9.75

LAGER + PILSNER

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

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 LINDEMAN'S PECHERESSE.....	LAMBIC	355ML	\$14.00
BEL MONGOZO MANGO.....	FRUIT BIER	330ML	\$11.00
BEL PAUWEL KWAK.....	STRONG ALE	330ML	\$13.00
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
GRC MYTHOS.....	LAGER	355ML	\$7.50
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



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
CAN REMIX MANGO PASSIONFRUIT.....	VODKA SODA	355ML	\$7.00
CAN REMIX RASPBERRY LEMON.....	VODKA SODA	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

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

RED

USA 11TH HOUR CELLARS	PINOT NOIR	\$13.00	\$19.50	\$52.00
ESP VIVANCO CRIANZA	TEMPRANILLO	\$12.50	\$18.75	\$50.00
ARG MANOS NEGRAS	MALBEC	\$12.00	\$18.00	\$48.00
USA STERLING VINEYARDS	MERLOT	\$12.50	\$18.75	\$50.00
USA WILLIAM HILL	CABERNET SAUVIGNON	\$12.00	\$18.00	\$48.00

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	\$12.00	\$18.00	\$48.00

ROSÉ AND SPARKLING

ITL CAMPAGNOLA ARNACES	PROSECCO	\$9.00	5oz	
ITL LA MARCA	ROSÉ PROSECCO	\$9.00		\$45.00
ITL MIONETTO	PROSECCO			\$48.00
FRA PROPHECY	ROSÉ	\$13.00	\$19.50	\$52.00
ITL SANTA CRISTINA CIPRESSETO	ROSÉ	\$11.00	\$16.00	\$44.00

RESERVE WINE



RED

ITL CAMPAGNOLA	VALPOLICELLA RIPASSO	\$65.00	BTL
CAN CEDAR CREEK	MERLOT	\$72.00	
USA CHATEAU ST. JEAN	PINOT NOIR	\$60.00	
USA FREI BROTHERS	CABERNET SAUVIGNON	\$70.00	
FRA LOCATIONS F	RED BLEND	\$70.00	
CAN SCREAMING FRENZY	MERITAGE	\$68.00	

WHITE

FRA DELAUNEY FAMILY	HOLY SNAIL SAUVIGNON BLANC	\$65.00
FRA DOMAINE ERIC CHEVALIER	LES TROIS BOIS CHARDONNAY	\$80.00
USA LIBERTY SCHOOL	CHARDONNAY	\$65.00
CAN MISSION HILL RESERVE	SAUVIGNON BLANC	\$68.00

ROSÉ

FRA FAMILLE LA PLACE	LES TROIS PETITS COCHONS ROSÉ	\$65.00
FRA LOCATIONS F	ROSÉ	\$70.00
ITL ROCCA DI MONTGROSSI ROSATO	SANGIOVESE ROSÉ	\$72.00

BACK BAR



VODKA 1oz

ABSOLUT	\$7.50
ABSOLUT APEACH	\$7.50
ABSOLUT CITRON	\$7.50
ABSOLUT JUICE APPLE	\$7.50
ABSOLUT RASPBERRI	\$7.50
ABSOLUT WATERMELON	\$7.50
GREY GOOSE	\$8.00
TITO'S HANDMADE	\$8.00

GIN 1oz

BOMBAY SAPPHIRE	\$7.50
HENDRICK'S	\$9.00
TANQUERAY	\$8.00

RUM 1oz

APPLETON ESTATE	\$8.00
BACARDI SUPERIOR	\$7.75
BACARDI SPICED	\$7.75
HAVANA CLUB	\$7.50

TEQUILA 1oz

CASAMIGOS AÑEJO	\$14.00
CASAMIGOS BLANCO	\$11.00
CASAMIGOS MEZCAL	\$14.00
CASAMIGOS REPOSADO	\$12.00
PATRON SILVER	\$11.00

WHISKEY, RYE AND BOURBON 1oz

BEARFACE 7 YEAR OLD TRIPLE OAK	\$8.50
GOODERHAM & WORTS 11 SOULS	\$14.00
JACK DANIEL'S	\$7.00
JAMESON	\$7.00
LOT 40	\$8.00
MAKER'S MARK	\$8.00
WOODFORD RESERVE	\$9.00

COGNAC 1oz

COURVOISIER VS	\$8.00
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SCOTCH 1oz

ABERFELDY HIGHLAND SINGLE MALT	21 YEARS	\$20.00
BALVENIE CARIBBEAN CASK	14 YEARS	\$15.00
THE GLENLIVET	12 YEARS	\$12.00
THE GLENLIVET FRENCH OAK RESERVE	15 YEARS	\$15.00

COCKTAILS



PIN UP GIRL 2oz \$13

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

CINNAMON APPLE SOUR 1.5oz \$12

ABSOLUT APPLE JUICE, BACARDI SPICED RUM, LEMON, LIME, SIMPLE SYRUP, EGG WHITE, CINNAMON SUGAR

THE BITTER ORANGE 2oz \$13

BOMBAY SAPPHIRE GIN, APEROL, LEMON, SIMPLE SYRUP, EGG WHITE, ORANGE BITTERS



BLACKBERRY MOJITO 1.5oz \$11

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

CRANBERRY MARGARITA 1.5oz \$13

CASAMIGOS REPOSADO, MCGUINNESS TRIPLE SEC, CRANBERRY JUICE, LIME, CINNAMON SIMPLE SYRUP, CINNAMON SUGAR

ROSEMARY SPRITZ 1.5oz \$12

BOMBAY SAPPHIRE GIN, LIME, ROSEMARY SIMPLE SYRUP, CAMPAGNOLA ARNACES PROSECCO

SPICED DARK AND STORMY 1.5oz \$11

BACARDI SPICED RUM, LIME, ANGOSTURA BITTERS, GINGER BEER



7 YEARS IN PARADISE 2oz \$12

BEARFACE WHISKEY, PINEAPPLE, LEMON, SIMPLE SYRUP, MINT

APPLE SNAP 1.5oz \$10

ABSOLUT JUICE APPLE, LEMON, HONEY, GINGER

BOURBON SMASH 2oz \$13

WOODFORD RESERVE, BROWN SUGAR SIMPLE SYRUP, PEACH, MINT LEAVES, GINGER BEER

NEGRONI 3oz \$13

TANQUERAY, CAMPARI, MARTINI ROSSO, ORANGE

VANILLA OLD FASHIONED 2oz \$12

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

WATERMELON SOUR 2oz \$12

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



RED SANGRIA 1.5oz \$12

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

SPICED SUNRISE 2.5oz \$13

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



THE GOOSE BERRY 1.75oz \$13

GREY GOOSE, MCGUINNESS PEACH SCHNAPPS, CRANBERRY, LIME

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

\$9.25

CRANBERRY MARGARITA ^{1.5oz}

CASAMIGOS REPOSADO, MCGUINNESS

TRIPLE SEC, CRANBERRY JUICE, LIME,

CINNAMON SIMPLE SYRUP,

CINNAMON SUGAR

CINNAMON APPLE SOUR ^{1.5oz}

ABSOLUT APPLE JUICE, BACARDI

SPICED RUM, LEMON, LIME,

SIMPLE SYRUP, EGG WHITE,

CINNAMON SUGAR

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 | 3PM TO 6PM

*Happy
Hour*

KITCHEN

\$4.00

GREEK FRIES

WITH FETA AND TZATZIKI

\$6.00

CLASSIC CHEESECAKE

NEW YORK STYLE CHEESECAKE
TOPPED WITH YOUR CHOICE OF
STRAWBERRY OR CHOCOLATE

\$9.00

CALAMARI

CRISPY SQUID RINGS, JALAPEÑO,
RED PEPPERS, TZATZIKI, FRESH LEMON

\$11.00

TRADITIONAL NACHOS

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

+ ADD VALENTINA LIME CREMA, NACHO BEEF \$6.5,
GRILLED CHICKEN \$6.5

MARGHERITA PIZZA

FRESH BASIL, HAUUS TOMATO SAUCE,
MOZZA, FIOR DI LATTE

WORLD
BIER HAUS
- EST. 2005 -

EVERY DAY | 3PM TO 6PM

WORLD BIER HAUS

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APPETIZERS

- WARM SPINACH DIP** \$17
spinach, cream cheese, mozza, feta, baked naan bread
- CALAMARI** \$17
crispy squid rings, red pepper, family recipe greek seasoning, tzatziki, lemon
- GREEK RIBS GS** \$17.5
family recipe dry rub, tzatziki, fresh lemon
- PEROGIES** \$16.75
Heritage Bakery perogies, horseradish sour cream, chives
+ ADD CARAMELIZED ONIONS AND BACON \$2
- JUMBO SRIRACHA PRAWNS GS** \$19.25
chopped scallions, toasted sesame, Sriracha mayo, sweet soy glaze
- JAPANESE STEAK BITES GS** \$17
pan-fried marinated beef tenderloin, green onion, creamy sesame sauce
- CHICKEN WINGS GS** \$17
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
- TRADITIONAL NACHOS GS + V** \$22
double layered with cheddar, mozza, jalapeño, tomato, black olives,
green onion, corn tortilla chips, salsa and sour cream
+ ADD VALENTINA LIME CREMA, NACHO BEEF \$6.5, GRILLED CHICKEN \$6.5

HANDHELDS + GLUTEN FREE BUN \$3

- WORLD BURGER GS** \$18
hand-pressed chuck patty,
bacon, brie, sautéed mushrooms,
shredded lettuce, tomato,
bistro sauce, brioche
- HOLY GRALE BURGER** \$18
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** \$18.57
Beyond Meat patty,
Monterey Jack, fresh jalapeños,
shredded lettuce, tomato, sautéed
mushrooms, caramelized onions,
bistro sauce, brioche
- HOT CHICKEN** \$18
Village Blonde brined
chicken breast, buttermilk fried,
Haus hot sauce, coleslaw, pickles,
Monterey Jack, Haus ranch, brioche

- BAJA TACOS** \$16.5
choice of buttermilk fried or grilled
chicken or shrimp, cabbage, pico
de gallo, valentina lime crema,
feta cheese

SIDES

- HAUS CUT FRIES
- HAUS GREENS
- CAESAR SALAD
- SOUP \$2
- YAM FRIES \$2
- PARMESAN FRIES
- WITH HONEY TRUFFLE AIOLI \$2.5
- GREEK FRIES WITH TZATZIKI \$2.5

ADD

- SAUTÉED GARLIC MUSHROOMS \$2
- AVOCADO \$3
- BACON \$3

PASTAS + GLUTEN FREE PASTA \$3

- CAVATAPPI ALFREDO GS** \$19.75
grilled chicken, cavatappi, peas, sun dried tomato, smoked bacon,
sautéed white onions, Haus Alfredo sauce, Grana Padano, garlic toast
- SPAGHETTI AND MEATBALLS GS** \$19.5
Spolumbo meatballs, spaghetti, margarita sauce,
Grana Padano, garlic toast + ADD BEYOND MEAT MEATBALLS \$3

SOUPS + SALADS

- HAUS GREENS GS + V** \$8 | \$12
dried cranberries, toasted pumpkin
seeds, feta, cucumber, greens,
lemon sherry vinaigrette
- CLASSY CAESAR** \$8 | \$12
romaine hearts, brioche croutons,
Grana Padano, bacon bits, Haus
dressing, fresh lemon
- COBB SALAD GS** \$18.75
marinated beef tenderloin, avocado,
egg, grape tomato, onion, bacon,
feta, lettuce, Haus cobb dressing
- SANTA FE SALAD** \$18.50
choice of chicken or shrimp, romaine,
red cabbage, arugula, black beans, corn,
pico de gallo, crispy tortilla chips, avocado,
feta, dates, avocado honey lime dressing,
lime wedge

- SOUP AND SALAD** \$14.5
wild mushroom soup, Caesar or
Haus greens, ciabatta toast

- WILD MUSHROOM SOUP** \$7 | \$11
family recipe

ADD

- BUTTERMILK FRIED CHICKEN BREAST \$7
- BLACKENED CHICKEN BREAST \$6.5
- GARLIC SHRIMP \$6.5
- AVOCADO \$3

MAINS

- FAJITAS** \$19.75
blackened chicken breast,
sautéed peppers, onions, carrots,
mushrooms, lettuce, mozza,
flour tortillas, salsa and sour cream
- FISH AND CHIPS** \$19.5
Village Blonde battered haddock,
Haus cut fries, Haus tartar, coleslaw,
lemon wedge
- POWER BOWL** \$17.5
choice of fried tofu or grilled chicken,
edamame, avocado, grape tomato,
quinoa, cucumber, pumpkin seeds,
red cabbage and roasted chickpeas,
pineapple, sesame tahini sauce
- STEAK SANDWICH** \$21.5
6oz Alberta flat iron, frizzled onions,
sautéed mushrooms, arugula,
toasted ciabatta, bistro sauce,
Haus cut fries

SWEETS

- BAKED APPLE PIE V** \$9.75
puff pastry, Granny Smith apple filling,
oatmeal almond crumble, vanilla bean
ice cream, maple syrup, cinnamon
- MADE TO ORDER AND REQUIRES
A 10 TO 12 MINUTE WAIT**
- MOUSSE CAKE GS + V** \$9
Lindt chocolate, almond crust,
whipped cream, berry compote
- CLASSIC CHEESECAKE V** \$9
New York style cheesecake topped
with your choice of strawberry
or chocolate

PIZZAS + GLUTEN FREE CRUST \$4

- MARGHERITA GS + V** \$16.75
fresh basil, Haus tomato sauce, mozza, Fior di Latte
- CHICKEN ALFREDO GS** \$19.5
chicken, spinach, mushrooms, Haus Alfredo sauce, mozza, Grana Padano
- DELUXE GS** \$18.75
pepperoni, bacon, mushrooms, green pepper, red onion,
Haus tomato sauce, mozza
- ANGRY HAWAIIAN GS** \$18.75
hot capicola, pineapple chunks, Haus tomato sauce,
mozza, feta, jalapeño oil tossed arugula

LOVE US?
FOLLOW US AND LIKE US



CURBSIDE PICK UP
EVERY DAY

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.



MEALSHARE
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%

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BREAKFAST CLASSICS

- HAUS BREAKFAST GS**\$13
2 eggs any style, bacon or Spolumbo sausages, choice of side and toast
- STEAK AND EGGS**..... \$19.5
6oz Alberta flat iron, 2 eggs any style, choice of side and toast

OMELETTES

- MEAT OMELETTE**\$17
bacon, capicola, Spolumbo sausage, choice of side and toast
- GREEK GODDESS OMELETTE v**...\$16
red onions, green peppers, diced tomatoes, spinach, olives, feta, choice of side and toast
- CHEESE OMELETTE v**.....\$16
cheddar, mozza, feta, choice of side and toast
- BUILD YOUR OWN OMELETTE**....\$15
choice of 3: mushrooms, onions, green pepper,capicola, cheddar, feta, tomatoes, bacon, jalapeño, spinach, choice of side and toast

NON-ALCOHOLIC

- COFFEE**\$3.75
- TEA**.....\$3.75
- JUICE**.....\$4
- MILK**.....\$4.5
- CHOCOLATE MILK**\$4.5

HANDHELDS + GLUTEN FREE BUN \$3

- WORLD BURGER GS**\$18
hand-pressed chuck patty, bacon, brie, sautéed mushrooms, shredded lettuce, tomato, bistro sauce, brioche
- HOLY GRALE BURGER**\$18
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**.....\$18.57
Beyond Meat patty, Monterey Jack, fresh jalapeños, shredded lettuce, tomato, sautéed mushrooms, caramelized onions, bistro sauce, brioche
- HOT CHICKEN**.....\$18
Village Blonde brined chicken breast, buttermilk fried, Haus hot sauce, coleslaw, pickles, Monterey Jack, Haus ranch, brioche

- BREAKFAST SANDWICH**.....\$12.75
scrambled eggs, bacon, Monterey Jack, buttered burger bun, choice of side

EGGS BENEDICT

- AVOCADO TOMATO BENNY v**\$14.75
2 poached eggs, avocado, tomato slices,English muffin, Haus hollandaise, choice of side
- SMOKED SALMON BENNY**\$16
2 poached eggs, fresh smoked salmon, blanched spinach, capers, English muffin, Haus hollandaise, choice of side
- WORLD BENNY**..... \$16.5
2 poached eggs, capicola, English muffin, Haus hollandaise, choice of side

SIDES

- HAUS HASH
HAUS GREENS
VANILLA YOGURT AND GRANOLA \$1.5
- TOAST**
MARBLE RYE
WHOLE WHEAT
SOUR DOUGH
- ADD**
SPOLUMBO SAUSAGE \$3
AVOCADO \$3
BACON \$3

SIDES

- HAUS CUT FRIES
HAUS GREENS
CAESAR SALAD
SOUP \$2
YAM FRIES \$2
PARMESAN FRIES
WITH HONEY TRUFFLE AIOLI \$2.5
GREEK FRIES WITH TZATZIKI \$2.5
- ADD**
SAUTÉED GARLIC MUSHROOMS \$2
AVOCADO \$3
BACON \$3

APPETIZERS

- WARM SPINACH DIP** \$17
spinach, cream cheese, mozza, feta, baked naan bread
- CALAMARI** \$17
crispy squid rings, red pepper, family recipe greek seasoning, tzatziki, lemon
- GREEK RIBS GS**..... \$17.5
family recipe dry rub, tzatziki, fresh lemon
- PEROGIES** \$16.75
Heritage Bakery perogies, horseradish sour cream, chives
+ ADD CARAMELIZED ONIONS AND BACON \$2
- JUMBO SRIRACHA PRAWNS GS** \$19.25
chopped scallions, toasted sesame, Sriracha mayo, sweet soy glaze
- JAPANESE STEAK BITES GS**..... \$17
pan-fried marinated beef tenderloin, green onion, creamy sesame sauce
- CHICKEN WINGS GS**..... \$17
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
- TRADITIONAL NACHOS GS + v**..... \$22
double layered with cheddar, mozza, jalapeño, tomato, black olives, green onion, corn tortilla chips, salsa and sour cream
+ ADD VALENTINA LIME CREMA, NACHO BEEF \$6.5, GRILLED CHICKEN \$6.5

SOUPS + SALADS

- HAUS GREENS GS + v** \$8 | \$12
dried cranberries, toasted pumpkin seeds, feta, cucumber, greens, lemon sherry vinaigrette
- CLASSY CAESAR**..... \$8 | \$12
romaine hearts, brioche croutons, Grana Padano, bacon bits, Haus dressing, fresh lemon
- COBB SALAD GS** \$18.75
marinated beef tenderloin, avocado, egg, grape tomato, onion, bacon, feta, lettuce, Haus cobb dressing
- SANTA FE SALAD** \$18.50
choice of chicken or shrimp, romaine, red cabbage, arugula, black beans, corn, pico de gallo, crispy tortilla chips, avocado, feta, dates, avocado honey lime dressing, lime wedge

- SOUP AND SALAD**\$14.5
wild mushroom soup, Caesar or Haus greens, ciabatta toast

- WILD MUSHROOM SOUP**.....\$7 | \$11
family recipe

ADD

- BUTTERMILK FRIED CHICKEN BREAST \$7
BLACKENED CHICKEN BREAST \$6.5
GARLIC SHRIMP \$6.5
AVOCADO \$3

MAINS

- FAJITAS** \$19.75
blackened chicken breast, sautéed peppers, onions, carrots, mushrooms, lettuce, mozza, flour tortillas, salsa and sour cream
- FISH AND CHIPS**.....\$19.5
Village Blonde battered haddock, Haus cut fries, Haus tartar, coleslaw, lemon wedge
- POWER BOWL**\$17.5
choice of fried tofu or grilled chicken, edamame, avocado, grape tomato, quinoa, cucumber, pumpkin seeds, red cabbage and roasted chickpeas, pineapple, sesame tahini sauce
- STEAK SANDWICH**.....\$21.5
6oz Alberta flat iron, frizzled onions, sautéed mushrooms, arugula, toasted ciabatta, bistro sauce, Haus cut fries

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.

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SATURDAY AND SUNDAY BRUNCH TILL 3PM

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 3PM