

WORLD
BIER HAUS
- EST.2005 -

COCKTAILS

RASPBERRY BREEZE | 3oz | \$13

Absolut Vodka, Absolut Raspberry Vodka, simple syrup, lemon, mint, Tread Softly Prosecco

ROSÉ SANGRIA | 4.5oz | \$15

White Claw Pineapple Vodka, St. Germain Elderflower, grapefruit, pineapple, raspberry, orange, lime, J Bouchon Rosé

COFFEE NEGRONI | 2.5oz | \$14

Tanqueray, Campari, sweet vermouth, coffee strain, orange

SPICY PINEAPPLE MARGARITA | 2oz | \$13

Tromba Blanco Tequila, triple sec, pineapple, lime, agave, habanero bitters, Tajin

DRAGON FRUIT SPRITZER | 5oz | \$12

Tread Softly Prosecco, dragon fruit, lemon, simple syrup, raspberry, lime, soda

ELDERFLOWER G&T | 1.5oz | \$14

Empress 1908 Gin, St. Germain Elderflower, lemonade, tonic, lime

GUAVA MAITAI | 2oz | \$14

Bumbu Rum, triple sec, guava, orgeat syrup, lime, mint *contains nuts*

WBH CAESAR | 2oz | \$15

Absolut Vodka, Mott's Clamato, Worcestershire, Haus Hot Sauce, pickle juice, family recipe Greek spice rim

VANILLA SHAFT | 2oz | \$11

Absolut Vanilia Vodka, Kahlua, Parkway Cold Brew, cream

MOCKTAILS

GRAPEFRUIT REFRESHER | \$5.5

berry vines tea, grapefruit juice, simple syrup, lemon, soda, rosemary

+\$6 Bombay Sapphire London Gin 1oz

POMJITO | \$6

pomegranate juice, Grizzly Paw Ginger Beer, simple syrup, lemon, mint, lime

+\$5 Absolut Vanilia Vodka 1oz

ORANGE FIZZ | \$5.5

orange juice, vanilla simple syrup, coconut syrup, cinnamon, orange

DRAGON FRUIT SPLASH | \$6

dragon fruit, lemon, simple syrup, soda, mint

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SPARKLING

TREAD SOFTLY | PROSECCO AUSTRALIA **\$10** 5oz

MIONETTO | PROSECCO BRUT ITALY **\$55** BTL

RED

6oz | 9oz | BTL

DONNA LAURA | BRAMOSIA CHIANTI CLASSICO TUSCANY, ITALY **\$13 | \$19.5 | \$54**
Intense earthy aromas, with bright red fruit notes, a perfect pizza pairing!

ROCCA DI MONTEGROSSI | CHIANTI CLASSICO TUSCANY, ITALY **\$85**
Harmonious & balanced with layers of savory tomato leaf, tart cherries & leather

LAN CRIANZA | TEMPRANILLO RIOJA, SPAIN **\$64**
Expressive, yet approachable, notes of red & stone fruits with hints of warm spice

MANO NEGRAS | MALBEC MENDOZA, ARGENTINA **\$13 | \$19.5 | \$54**
Well rounded & textured, violet aromas, with dark fruit flavours

GRAFFIGNA | CABERNET SAUVIGNON ARGENTINA **\$9.5** 6oz | **\$14.25** 9oz
Forward, yet inviting with soft blackberry & red cherry notes, vanilla oaky finish

HEARTLAND | SHIRAZ LANGHORNE CREEK, AUSTRALIA **\$65**
Spicy & full bodied with hints of vanilla, plum & blackberry

11TH HOUR CELLARS | PINOT NOIR LODI, CALIFORNIA **\$12 | \$18 | \$50**
Warm with soft tannins, black cherry & raspberry notes

CHATEAU ST. JEAN | PINOT NOIR SONOMA, CALIFORNIA **\$55**
Earthy & fruity, medium bodied with red fruits notes & a smooth finish

LOST PEAK | CABERNET SAUVIGNON WASHINGTON STATE, USA **\$55**
Understated & silky, black cherry with tobacco tones, a sweet finish

WILLIAM HILL | CABERNET SAUVIGNON NORTH COAST, CALIFORNIA **\$14 | \$21 | \$58**
Intense notes of black current, mocha & vanilla flavours with a bold, oaky finish

FREI BROTHERS | CABERNET SAUVIGNON SONOMA, CALIFORNIA **\$82**
Rich & velvety, layers of plum & cassis complemented with a long, detailed finish

ROSÉ

6oz | 9oz | BTL

FAMILLE LA PLACE "LES TROIS PETITE COCHONS" MADIRAN, FRANCE **\$68**
Fresh & fruity, strawberries and cream with subtle grapefruit notes, dry finish

J BOUCHON MAULE VALLEY, CHILE **\$12 | \$18 | \$50**
Intense & complex, aromas of white fruit & cherry with a floral character

PASQUA 11 MINUTES ITALY **\$58**
Floral aromas & bright acidity, with a elegant and long finish

MISSION HILL ESTATE SERIES OKANAGAN, CANADA **\$13.75 | \$20.50 | \$55**
Zesty & uninhibited, grapefruit aromas with lychee & melon notes

WHITE

6oz | 9oz | BTL

CAMPAGNOLA | PINOT GRIGIO VENETO, ITALY **\$11.50 | \$17.25 | \$46**
Elegant & clean, intense aromas, green apple finish

FATTORI GREGORIS | SOAVE VENETO, ITALY **\$65**
Fresh & juicy, hints of almond & peach with a long, dry finish

GRAFFIGNA | PINOT GRIGIO ARGENTINA **\$9.5** 6oz | **\$14.25** 9oz
Soft & balanced, citrus notes, with floral nuances, white peach & apricot

DELAUNEY FAMILY "HOLY SNAIL" | SAUVIGNON BLANC LOIRE VALLEY, FRANCE **\$68**
Rich & elegant, notes of gooseberry, Asian pear, grapefruit & a hint of lime, medium finish

CABLE BAY | SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND **\$72**
Refreshingly complex, aromas of lime zest, guava & passionfruit, a crisp, long finish

MATUA | SAUVIGNON BLANC HAWKES BAY, NEW ZEALAND **\$12 | \$18 | \$50**
Bright & refreshing, notes of lemon & grapefruit, a mineral finish

KNOTTY VINES | CHARDONNAY CALIFORNIA, USA **\$13.75 | \$20.75 | \$58**
Lively & acidic, tropical peach aromas, creamy oak & vanilla

TALBOTT KALI HART | CHARDONNAY MONTERAY, CALIFORNIA **\$75**
Nutty & elegant, aromas of fresh melon & coconut, light buttery finish

LAN | VERDEJO RUEDA, SPAIN **\$60**
Aromatically complex with notes of white fruit & anise, full bodied texture & a lengthened finish

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DRAFT BIER



HAUS BIER

YYC HOLY GRALE.....AMBER ALE	0.4L	\$6.50
YYC HAUS LAGER.....LAGER	0.4L	\$6.50



CAN ALEXANDER KEITH'S.....ALE	0.5L	\$9.50
YYC BANDED PEAK MOUNT CRUSHMORE PILSNER	0.5L	\$8.50
CAN FAHR HEFE.....HEFEWEIZEN	0.5L	\$8.50
CAN FAHR PILS.....PILSNER	0.5L	\$8.50
IRE GUINNESS.....STOUT	0.5L	\$11.00
FRA KRONENBOURG 1664.....PALE LAGER	0.5L	\$9.75
FRA KRONENBOURG BLANC.....WHEAT	0.5L	\$10.50
GER PAULANER MUNICH.....HELLES	0.5L	\$10.00
YYC VILLAGE BLONDE.....BLONDE ALE	0.5L	\$7.75



CAN ALLEY KAT MANGOLORIAN.....MANGO ALE	0.4L	\$8.50
YYC BORN BREWING HI CUTIE!.....WHEAT ALE	0.4L	\$8.00
YYC CR*FT.....NON-ALCOHOLIC PALE ALE	0.4L	\$5.50
CAN FERNIE WHAT THE HUCK.....FRUIT ALE	0.4L	\$8.25
CAN PHILLIPS BLUE BUCK.....PALE ALE	0.4L	\$7.50
CAN PHILLIPS SOLARIS.....SUMMER ALE	0.4L	\$7.50
BEL STELLA ARTOIS.....LAGER	0.4L	\$9.50



YYC BANDED PEAK MICROBURST.....HAZY IPA	0.4L	\$8.25
YYC CABIN BREWING SUPER SATURATION.....NEPA	0.4L	\$8.50
CAN FERNIE HEADWALL.....HAZY PALE ALE	0.4L	\$8.25
YYC LAST BEST IPA.....IPA	0.4L	\$8.50
CAN PARALLEL 49 TRASH PANDA.....HAZY IPA	0.4L	\$7.50
YYC WILDROSE SUN SCOUT.....ISA	0.4L	\$8.00



YYC 88 BREWING PRETTY IN PINK.....VODKA SODA	0.4L	\$8.00
YYC 88 BREWING QUALITY TIME.....HARD ICED TEA	0.4L	\$8.00
YYC SOMERSBY.....APPLE CIDER	0.4L	\$8.25
YYC TROLLEY 5 YACHT ROCK.....RADLER	0.4L	\$8.25
YYC VILLAGE TROPICAL CIDER.....CIDER	0.4L	\$8.00



CAN PHILLIPS DINO SOUR.....STONE FRUIT SOUR	0.3L	\$7.50
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BOTTLES & CANS

ALE + IPA

GER ERDINGER DUNKEL.....DUNKEL	500ML	\$13.00
GER ERDINGER WEIßBIER.....WEISSE	500ML	\$13.00
BEL FRÜLI.....STRAWBERRY WHEAT ALE	330ML	\$11.00
ENG KILKENNY.....CREAM ALE	500ML	\$9.50
YYC VILLAGE BLACKSMITH.....BLACK ALE	473ML	\$8.75

LAGER + PILSNER

USA BUD LIGHT.....LAGER	341ML	\$7.25
USA BUDWEISER.....LAGER	341ML	\$7.25
MEX CORONA.....LAGER	330ML	\$7.75
NLD HEINEKEN.....LAGER	330ML	\$8.50
CAN KOKANEE.....LAGER	341ML	\$7.75
MEX MODELO ESPECIAL.....LAGER	355ML	\$8.50
ITL PERONI.....LAGER	330ML	\$8.00
AUT STIEGL GOLDBRÄU.....PALE LAGER	500ML	\$10.00

RADLER

GER SCHÖFFERHOFER.....GRAPEFRUIT RADLER	500ML	\$9.50
AUT STIEGL RADLER.....GRAPEFRUIT RADLER	500ML	\$10.00

MEAD

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

CAN LONETREE APPLE GINGER.....CIDER	355ML	\$7.00
SWE REKORDERLIG.....PASSIONFRUIT CIDER	500ML	\$11.00
ENG STRONGBOW.....CIDER	500ML	\$10.50

HARD TEAS + SELTZERS

USA WHITE CLAW BLACK CHERRY.....HARD SELTZER	355ML	\$7.50
USA WHITE CLAW MANGO.....HARD SELTZER	355ML	\$7.50

GLUTEN FREE & NON ALCOHOLIC

GLUTEN FREE BIER

CAN GLUTENBERG.....BLONDE ALE	355ML	\$9.00
CAN LA MESSAGÈRE.....BERRY BIER	341ML	\$9.00
BEL MONGOZO.....PILSNER - GLUTEN SENSITIVE	330ML	\$10.00
CAN WHISTLER FORAGER.....LAGER	355ML	\$8.50

NON ALCOHOLIC

GER CLAUSTHALER DRY HOPPED.....HOPPED ALE	330ML	\$6.25
GER CLAUSTHALER LEMON.....RADLER	330ML	\$6.00
MEX CORONA SUNBREW.....LAGER	330ML	\$6.00
YYC CR*FT.....STOUT	473ML	\$7.25
YYC CR*FT.....BLONDE ALE	473ML	\$7.25
GER ERDINGER ALKOHOLFREI.....WEISSE	330ML	\$6.00
CAN FERNIE LOGO.....PILSNER	355ML	\$6.00
NLD HEINEKEN 0.0.....LAGER	330ML	\$6.00

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BAR

HAUS LAGER | \$4

Haus Bier | Lager | 0.3L

HOLY GRALE | \$4

Haus Bier | Amber Ale | 0.3L

WELL HIGHBALLS | 1oz | \$5

VILLAGE BLONDE | \$6

Blonde Ale | 0.4L

PARALLEL 49 TRASH PANDA | \$6.75

Hazy IPA | 0.4L

GRAFFIGNA PINOT GRIGIO | \$7 | \$10.5

Pinot Grigio | 6oz | 9oz

GRAFFIGNA CABERNET SAUVIGNON | \$7 | \$10.5

Cabernet Sauvignon | 6oz | 9oz

SOMERSBY | \$7.5

Apple Cider | 0.4L

VANILLA SHAFT | \$8

Absolut Vanilia Vodka, Kahlua,
Parkway Cold Brew, Cream | 2oz

STELLA ARTOIS | \$8.25

Lager | 0.4L

KRONENBOURG 1664 BLANC | \$8.25

Wheat Ale | 0.4L

ELDERFLOWER G&T | \$10

Empress 1908 Gin, St. Germain Elderflower,
lemonade, tonic, lime | 1.5oz

ROSÉ SANGRIA | \$12

White Claw Pineapple Vodka, St. Germain Elderflower,
grapefruit, pineapple, raspberry, orange, lime,
J Bouchon Rosé | 4.5oz

TREAD SOFTLY PROSECCO | \$40

Prosecco | 750ML

KITCHEN

YAM FRIES | \$4.25

Haus bistro

CAJUN SHRIMP TACO | \$5.75

cajun shrimp, pico de gallo, feta,
slaw, Valentina lime crema

HH MINI MARG | \$8

fresh basil, haus tomato sauce, mozzarella

PORK GYOZA | \$9.5

6 pork gyoza, green onion, gyoza chili sauce

HAUS CHILI CHICKEN | \$11

chili chicken, white and black sesame,
fresh cucumber, Haus chili sauce

CALAMARI | \$13

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

APPETIZERS

CALAMARI | \$18

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

BAKED BRIE ^N | \$18

phyllo wrapped brie wheel, basil pesto, blueberry coulis, crostini

JAPANESE STEAK BITES ^{GS} | \$19

marinated beef tenderloin, green onion, sesame seeds, togarashi aioli
+ **coconut rice \$4**

COLOSSAL NACHOS ^{GS + V} | \$28

cheddar, mozza, fresh jalapeño, banana peppers, tomato, black olives, green onion, corn tortilla chips, salsa and sour cream

+ **Valentina lime crema \$3, nacho beef \$7, grilled chicken \$7, braised short rib \$7**

CHICKEN WINGS ^{GS} | \$18.75

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

HANDHELDS + GLUTEN FREE BUN \$3

WORLD BURGER ^{GS} | \$22

hand-pressed chuck patty, bacon, brie, sautéed mushrooms, leaf lettuce, tomato, bistro sauce, pickle spear, brioche

HOLY GRALE BURGER | \$22

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

DOUBLE SWISS & MUSHROOM BURGER | \$21

hand-pressed chuck patty, Swiss cheese, sautéed mushrooms & white onion, truffle aioli, pickle spear, brioche

HOT CHICKEN | \$22

buttermilk fried chicken breast, Haus hot sauce, coleslaw, Swiss cheese, Haus ranch, pickle spear, brioche

CALIFORNIA CHICKEN SANDWICH | \$22.5

cajun chicken, Swiss cheese, bacon, avocado, leaf lettuce, tomato, red onion, cranberry aioli, ciabatta

MARKET DIP | \$19.75

braised short rib, coleslaw, crispy onion, Swiss cheese, horseradish aioli, ciabatta, au jus

BAJA TACOS ^V | \$19.5

choice of grilled chicken or cajun shrimp, cabbage, pico de gallo, Valentina lime crema, Greek feta

SIDES

HAUS CUT FRIES | HAUS GREENS | COCONUT RICE
CAESAR SALAD **\$2** | 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**

SWEETS

BAKED APPLE PIE ^V | \$12

puff pastry, granny smith apple filling, oatmeal crumble, vanilla bean ice cream, maple syrup, cinnamon **MADE TO ORDER AND REQUIRES A 10 TO 15 MINUTE WAIT**

MOUSSE CAKE ^{GS + V + N} | \$11

Lindt chocolate, almond crust, whipped cream, berry compote

ROCKY MOUNTAIN MUD PIE ^{V + N} | \$11

cappuccino ice cream, Oreo crumb crust, toasted almond, chocolate and caramel drizzle

WORLD BIER HAUS

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WORLD BIER HAUS CLASSICS

GREEK RIBS ^{GS} | \$19

family recipe Greek seasoning , tzatziki, fresh lemon

SMALL PLATES

ARANCINI ^V | \$9

made in-Haus, three panko breaded, savory fried risotto balls infused with a three cheese blend, white wine, margherita sauce, basil oil

FRIED GARLIC KNOTS ^V | \$7.5

made in-Haus fried dough, parmesan, garlic, olive oil, lemon, herbs, warm butter

+ **Haus marinara \$2**

ZUCCHINI FRITTERS ^V | \$7.5

traditional Kolokithokeftedes, served with honey infused yogurt

ITALIAN MEATBALLS | \$8.5

four savory made in-Haus beef & pork meatballs, grana padano, fresh basil, margarita sauce

PIZZAS + GLUTEN FREE CRUST \$4

MARGHERITA ^{GS + V} | \$20

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

ANGRY HAWAIIAN ^{GS} | \$22

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

ITALIA ^{GS} | \$24

chorizo, hot capicola, feta, fior di latte, banana peppers, mozza, basil, Valentina lime crema drizzle, Haus tomato sauce

DELUXE ^{GS} | \$24

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

BROOKLYN PEPPERONI | \$22

pepperoni, grana padano, mozza, chili oil, Haus tomato sauce
\$2 HONEY DRIZZLE

THE SPARTAN ^V | \$22

spinach, green pepper, black olives, red onion, fresh diced tomatoes, feta, mozza, olive oil, Haus tomato sauce, balsamic glaze

MEAT MARKET | \$25

capicola, pepperoni, bacon, chorizo, mozza, olive oil, grana padano, Haus bolognese sauce, topped with in Haus made beef & pork meatballs

SHRIMP PESTO | \$25

shrimp, sundried tomatoes, swiss, mozza, feta, chili flakes, basil pesto, Haus tomato sauce,

SOUP + SALADS

HAUS GREENS ^{GS + V} | \$9 | \$13

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

CLASSY CAESAR | \$9 | \$13

romaine hearts, brioche croutons, grana padano, bacon bits, Caesar dressing

COBB SALAD ^{GS} | \$22

marinated beef tenderloin, avocado, egg, grape tomato, red onion, bacon, Greek feta, mixed greens, Haus cobb dressing

SANTA FE SALAD | \$21.5

cajun chicken, romaine, red cabbage, arugula, black beans, corn, pico de gallo, crispy tortilla chips, avocado, Greek feta, dates, avocado honey lime dressing

SOUP AND SALAD | \$16.5

wild mushroom soup, Caesar or Haus greens, ciabatta garlic toast

WILD MUSHROOM SOUP | \$8 | \$12

family recipe

ADD

BUTTERMILK FRIED CHICKEN BREAST **\$7** | CAJUN CHICKEN BREAST **\$7**
GARLIC SHRIMP **\$6.5** | TOFU **\$4** | COCONUT RICE **\$4** | AVOCADO **\$3**

PASTAS + BOWLS

CAVATAPPI ALFREDO ^{GS} | \$22.5

grilled chicken, sundried tomatos, peas, smoked bacon, sautéed white onion, Haus alfredo sauce, grana padano, garlic toast

CAJUN SHRIMP LINGUINE | \$23

cajun shrimp, butter, garlic, white onion, spinach, white wine, cajun rose sauce, grana padano, grape tomatoes, sautéed mushrooms, basil, garlic toast

POKE BOWL | \$21

sesame crusted ahi tuna, coconut rice, mango, avocado, cucumber, edamame, sweet carrot slaw, togarashi aioli, nori seaweed, sweet soy, crispy onions

EARTH BOWL | \$19

choice of chicken or tofu, mango pineapple salsa, coconut rice, avocado, pumpkin seeds, cucumber, edamame, grape tomatoes, sweet soy glaze

KUNG PAO BOWL ^N | \$24

choice of chicken, shrimp or tofu, Kung Pao sauce, egg noodles, bok choy, celery, red pepper, red onion, carrots, roasted peanuts, lime wedge

MAINS

FAJITAS | \$24

cajun chicken breast, sautéed peppers, onions, carrots, mushrooms, lettuce, mozza, flour tortillas, salsa and sour cream

FISH AND CHIPS | \$23.5

beer battered haddock, Haus cut fries, Haus tartar, coleslaw, lemon wedge

STEAK SANDWICH | \$25.5

6oz flat iron, frizzled onions, sautéed mushrooms, arugula, ciabatta garlic toast, bistro sauce, choice of side

ALL DAY BREAKFAST | \$16

choice of two farm fresh eggs (no poached), bacon, hashbrowns, choice of multigrain or sourdough toast

FOOD GUIDE

GS: GLUTEN SENSITIVE **V:** VEGETARIAN **N:** CONTAINS NUTS

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.

HAUS FAVOURITE BREAKFASTS

CLASSIC BREAKFAST | \$16

2 farm fresh eggs any style, bacon or 1 apple chicken sausage, choice of toast or waffle

BREAKFAST SANDWICH | \$16

Haus bistro sauce, arugula, avocado, bacon, tomatoes, Swiss cheese, scrambled farm fresh eggs, fresh seasonal fruit, choice of side

TWISTED AVOCADO TOAST v | \$14

avocado, grape tomatoes, fior di latte, balsamic reduction, Greek feta, basil, 2 farm fresh poached eggs, no side included
skip the eggs \$11.5

GOOD MORNING BURGER | \$21.5

hand-pressed chuck patty, farm fresh sunny-side egg, roasted red peppers, caramelized onions, lettuce, bacon, applewood smoked cheddar, Haus made hollandaise sauce, choice of side

NASHVILLE CHICKEN AND WAFFLES | \$22

Belgian waffle, crispy chicken breast, maple syrup, caramelized onion, bacon bits, 2 farm fresh eggs any style, choice of side

OMELETTES

BUTCHERS | \$18

bacon, apple chicken sausage, capicola, Greek feta

HAUS | \$17.5

capicola, mushrooms, green onions, roasted red peppers, cheddar

TRIPLE CHEESE v | \$16.75

Greek feta, mozzarella, cheddar

MEDITERRANEAN | \$16.5

red onions, green peppers, diced tomatoes, fresh spinach, black olives, Greek feta

ALL OMELETTES COME WITH FRESH FRUIT, A SIDE AND CHOICE OF MULTIGRAIN OR SOURDOUGH

EGGS BENEDICT'S

HAUS | \$19

brie, bacon, Haus hollandaise, balsamic reduction

LOCAL FARMERS | \$17

avocado, tomato, Haus hollandaise

SMOKED SALMON | \$19

smoked salmon, blanched spinach, Haus hollandaise, capers

SHORT RIB | \$18

braised short rib, caramelized onions, Haus hollandaise, 2 farm fresh poached eggs, horseradish aioli, togarashi

ALL EGGS BENEDICT'S COME WITH FRESH FRUIT, A SIDE AND TWO FARM FRESH POACHED EGGS

SIDES

HASH BROWNS | FRIES | HAUS GREEN SALAD | CAESAR SALAD **\$2**
GREEK HASH **\$2** | MUSHROOM SOUP **\$2**

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HASH BOWLS

SHORT RIB | \$20.25

braised short rib, roasted red peppers, green pepper, grape tomatoes, Haus hollandaise, 2 farm fresh poached eggs, lemon wedge, hash

HUEVOS RANCHEROS | \$19.75

chorizo, corn, black beans, pico de gallo, Greek feta, avocado, red sauce, sour cream, 1 farm fresh poached egg, hash, crispy tortilla chips

HARVEST | \$16.25

roasted red peppers, sautéed mushrooms, caramelized onions, grape tomatoes, Valentina lime crema, avocado, 2 farm fresh poached eggs, hash
skip the eggs \$13.25

WORLD BIER HAUS CLASSICS

GREEK RIBS GS | \$19

family recipe Greek seasoning, tzatziki, fresh lemon

APPETIZERS

CALAMARI | \$18

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

CHICKEN WINGS GS | \$18.75

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

SWEETS

MOUSSE CAKE GS + V + N | \$11

Lindt chocolate, almond crust, whipped cream, berry compote

ROCKY MOUNTAIN MUD PIE V + N | \$11

cappuccino ice cream, Oreo crumb crust, toasted almond, chocolate and caramel drizzle

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HANDHELDS + GLUTEN FREE BUN \$3

WORLD BURGER GS | \$22

hand-pressed chuck patty, bacon, brie, sautéed mushrooms, leaf lettuce, tomato, bistro sauce, pickle spear, brioche

HOLY GRALE BURGER | \$22

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

DOUBLE SWISS & MUSHROOM BURGER | \$21

hand-pressed chuck patty, Swiss cheese, sautéed mushrooms & white onion, truffle aioli, pickle spear, brioche

HOT CHICKEN | \$22

buttermilk fried chicken breast, Haus hot sauce, coleslaw, Swiss cheese, Haus ranch, pickle spear, brioche

CALIFORNIA CHICKEN SANDWICH | \$22.5

cajun chicken, Swiss cheese, bacon, avocado, leaf lettuce, tomato, red onion, cranberry aioli, ciabatta

SIDES

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

ADD

SAUTÉED MUSHROOMS **\$2**
CAMELIZED ONIONS **\$2**
AVOCADO **\$3** | BACON **\$3**
ADDITIONAL SAUCES **\$1**

SOUP + SALADS

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

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

CLASSY CAESAR | \$9 | \$13

romaine hearts, brioche croutons, grana padano, bacon bits, Caesar dressing

SANTA FE SALAD | \$21.5

cajun chicken, romaine, red cabbage, arugula, black beans, corn, pico de gallo, crispy tortilla chips, avocado, Greek feta, dates, avocado honey lime dressing

SOUP AND SALAD | \$16.5

wild mushroom soup, Caesar or Haus greens, ciabatta garlic toast

WILD MUSHROOM SOUP | \$8 | \$12

family recipe

ADD

BUTTERMILK FRIED CHICKEN BREAST **\$7** | CAJUN CHICKEN BREAST **\$7**
GARLIC SHRIMP **\$6.5** | TOFU **\$4** | COCONUT RICE **\$4** | AVOCADO **\$3**

MAINS

FISH AND CHIPS | \$23.5

beer battered haddock, Haus cut fries, Haus tartar, coleslaw, lemon wedge

WORLD
BIER HAUS
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KIDS MENU

ONLY FOR KIDS 12 AND UNDER

POPCORN CHICKEN | \$10

popcorn chicken with fries

CHEESE PIZZA | \$10

small 6" individual cheese pizza

CHEESE BURGER GS | \$10

4oz cheese burger with fries

PASTA | \$10

butter, Alfredo sauce or margarita sauce

ICE CREAM | \$8

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

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KIDS BRUNCH MENU

ONLY FOR KIDS 12 AND UNDER

KIDS HAUS BREAKFAST | \$10

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

KIDS WAFFLE | \$10

Belgium waffle, warm maple syrup,
whipped cream

KIDS CHEESE OMELETTE | \$10

one egg, cheddar, mozza, Haus hash,
one piece of toast

BRUNCH WITH US
SATURDAY AND SUNDAY 11AM - 2PM