

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*

# WORLD BIER HAUS

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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

### JAPANESE STEAK BITES <sup>GS</sup> | \$19

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

### COLOSSAL NACHOS <sup>GS + V</sup> | \$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

### CHICKEN WINGS <sup>GS</sup> | \$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 and Haus ranch

### HAUS CHILI CHICKEN <sup>GS</sup> | \$16

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

## HANDHELDS + GLUTEN FREE BUN \$3

### WORLD BURGER <sup>GS</sup> | \$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

### 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, filone bun

### BAJA TACOS <sup>V</sup> | \$19.5

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

#### SIDES

HAUS CUT FRIES | COCONUT RICE | CAESAR SALAD  
SPINACH 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

## 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 sirloin, frizzled onions, sautéed mushrooms, arugula, ciabatta garlic toast, bistro sauce, choice of side

# WORLD BIER HAUS - EST.2005 -

## WORLD BIER HAUS CLASSICS

### GREEK RIBS <sup>GS</sup> | \$19

family recipe Greek seasoning , tzatziki, fresh lemon

## SMALL PLATES

### ARANCINI <sup>V</sup> | \$9.5

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 <sup>V</sup> | \$8

made in-Haus fried dough, parmesan, garlic, olive oil, lemon, herbs, warm butter  
+ Haus marinara \$2

### ITALIAN MEATBALLS | \$9

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

### PORK GYOZA | \$11

6 pork gyoza, green onion, gyoza chili sauce

## PIZZAS + GLUTEN FREE CRUST \$4

### MARGHERITA <sup>GS + V</sup> | \$20

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

### ANGRY HAWAIIAN <sup>GS</sup> | \$22

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

### ITALIA <sup>GS</sup> | \$24

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

### DELUXE <sup>GS</sup> | \$24

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

### BROOKLYN PEPPERONI | \$23

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

### PHILLY STEAKBITE <sup>GS</sup> | \$25.5

Haus steak bites, Philly sauce, mushrooms, red pepper, green pepper, white onion, mozza

## SOUP + SALADS

### CLASSY CAESAR | \$9.5 | \$14

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

### COBB SALAD <sup>GS</sup> | \$22

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

### SPINACH SALAD <sup>GS + N</sup> | \$10 | \$23

fresh strawberries, maple glazed chicken, candied pecans, feta, red onion, spinach, grape tomato, spring vinaigrette

### SANTA FE SALAD | \$22

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 | \$17

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 <sup>GS</sup> | \$23

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

### KUNG PAO BOWL <sup>N</sup> | \$24

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

## SWEETS

### BAKED APPLE PIE <sup>V</sup> | \$13

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 <sup>GS + V + N</sup> | \$11.5

Lindt chocolate, almond crust, whipped cream, berry compote

### ROCKY MOUNTAIN MUD PIE <sup>V + N</sup> | \$11.5

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

#### 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, choice of bacon or 1 apple chicken sausage, choice of toast or waffle

### BREAKFAST SANDWICH | \$16.5

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

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

#### SIDES

HASH BROWNS | FRIES | CAESAR SALAD | SPINACH SALAD \$2  
GREEK HASH \$2 | MUSHROOM SOUP \$2

## MAINS

### FISH AND CHIPS | \$23.5

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

# WORLD BIER HAUS

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### BRUNCH FEATURE | MP

Please see your server for details

## HASH BOWLS

### 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 | \$16.5

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

## SMALL PLATES

### ARANCINI v | \$9.5

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

## 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

### HAUS CHILI CHICKEN gs | \$16

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

#### FOOD GUIDE

GS: GLUTEN SENSITIVE V: VEGETARIAN N: CONTAINS NUTS

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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

### 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, filone bun

#### SIDES

HAUS CUT FRIES | COCONUT RICE | CAESAR SALAD  
SPINACH 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

## SOUP + SALADS

### CLASSY CAESAR | \$9.5 | \$14

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

### SPINACH SALAD gs + n | \$10 | \$23

fresh strawberries, maple glazed chicken, candied pecans, feta, red onion, spinach, grape tomato, spring vinaigrette

### SANTA FE SALAD | \$22

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 | \$17

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

## SWEETS

### MOUSSE CAKE gs + v + n | \$11.5

Lindt chocolate, almond crust, whipped cream, berry compote

### ROCKY MOUNTAIN MUD PIE v + n | \$11.5

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

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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 <sup>GS</sup> | \$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**