

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

AHI TUNA STACK | \$16.25

sesame crusted ahi tuna, wontons, edamame, avocado, pineapple, sweet carrot slaw, togarashi aioli, nori seaweed

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 | \$19

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

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 | \$19

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

ANGRY HAWAIIAN GS | \$22

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

TRIPLE CHEESE GS | \$21

garlic and herb base, mozza, fior de latte, grana padano, white truffle oil, honey drizzle

ITALIA GS | \$23

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

DELUXE GS | \$23

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

HANDHELDS + GLUTEN FREE BUN \$3

WORLD BURGER GS | \$20.5

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

HOLY GRALE BURGER | \$20.5

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

CAJUN CHICKEN GS | \$20.5

cajun chicken breast, ciabatta, iceberg lettuce, avocado, red onion, bacon, american cheddar, haus bistro

HOT CHICKEN | \$20.5

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 onion, jack cheese, horseradish aioli, ciabatta, au jus

BAJA TACOS | \$19

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

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, 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

COBB SALAD GS | \$21

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 | \$16

wild mushroom or roasted butternut squash soup, Caesar or Haus greens, ciabatta toast

WILD MUSHROOM SOUP | \$8 | \$12

family recipe

ROASTED BUTTERNUT SQUASH SOUP | \$8 | \$12

paprika, herbed crema

ADD

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

MAINS

FAJITAS | \$21

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

FISH AND CHIPS | \$22.5

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

POKE BOWL | \$20.25

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

POWER BOWL | \$18.75

choice of fried tofu or grilled chicken, edamame, avocado, grape tomato, quinoa, cucumber, pumpkin seeds, red cabbage, pineapple, teriyaki tahini sauce

STEAK SANDWICH | \$24.75

6oz Alberta CAP sirloin, frizzled onions, sautéed mushrooms, arugula, toasted ciabatta, bistro sauce, Haus cut fries

SWEETS

BAKED APPLE PIE V | \$12

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 | \$11

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.



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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HAUS FAVOURITE BREAKFASTS

CLASSIC BREAKFAST | \$16

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

BREAKFAST SANDWICH | \$16

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 \$10.5

GOOD MORNING BURGER | \$20.5

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

NASHVILLE CHICKEN AND WAFFLES | \$20

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

OMELETTES

BUTCHERS | \$18

crispy bacon, apple chicken sausage, capicola, Greek feta

HAUS | \$17.5

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

TRIPLE CHEESE v | \$16.75

Greek feta, melted mozzarella, cheddar cheese

MEDITERRANEAN | \$16.5

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

COMES WITH

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

EGGS BENEDICT'S

HAUS | \$18

brie cheese, crispy bacon, Haus hollandaise, balsamic reduction

LOCAL FARMERS | \$17

half fanned avocado, sliced tomato, Haus hollandaise, fresh basil

SMOKED SALMON | \$16.75

smoked salmon, blanched spinach, Haus hollandaise, capers

WEST COAST | \$16.75

tossed arugula, jalapeño oil, roasted red peppers, Haus hollandaise

SHORT RIB | \$18

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

COMES 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 | \$19.75

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

HUEVOS RANCHEROS | \$19

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

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

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

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