

# WORLD BIER HAUS

- EST.2005 -

## APPETIZERS

- WARM SPINACH DIP** ..... \$16.5  
spinach, cream cheese, mozza, feta, baked naan bread
- CALAMARI** ..... \$16.5  
crispy squid rings, jalapeño, red pepper, tzatziki, fresh lemon
- GREEK RIBS GS** ..... \$17  
family recipe dry rub, tzatziki, fresh lemon
- PEROGIES** ..... \$16.5  
Heritage Bakery perogies, horseradish sour cream, chives  
+ ADD CARAMELIZED ONIONS AND BACON \$2
- JUMBO SRIRACHA PRAWNS GS** ..... \$19  
chopped scallions, toasted sesame, Sriracha mayo, sweet soy glaze
- JAPANESE STEAK BITES GS** ..... \$16.5  
pan-fried marinated beef tenderloin, green onion, creamy sesame sauce
- CHICKEN WINGS GS** ..... \$16  
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** ..... \$17.5  
hand-pressed chuck patty,  
bacon, brie, sautéed mushrooms,  
shredded lettuce, tomato,  
bistro sauce, brioche
- HOLY GRALE BURGER** ..... \$17.5  
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** ..... \$18.5  
Beyond Meat patty,  
Monterey Jack, fresh jalapeños,  
shredded lettuce, tomato, sautéed  
mushrooms, caramelized onions,  
bistro sauce, brioche

- HOT CHICKEN** ..... \$17.5  
Village Blonde brined  
chicken breast, buttermilk fried,  
Haus hot sauce, coleslaw, pickles,  
Monterey Jack, Haus ranch, brioche

**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

## PIZZAS + GLUTEN FREE CRUST \$4

- MARGHERITA GS + V** ..... \$16.5  
fresh basil, Haus tomato sauce, mozza, Fior di Latte
- CHICKEN ALFREDO GS** ..... \$19  
chicken, spinach, mushrooms, Haus Alfredo sauce, mozza, Grana Padano
- DELUXE GS** ..... \$18.5  
pepperoni, bacon, mushrooms, green pepper, red onion,  
Haus tomato sauce, mozza
- ANGRY HAWAIIAN GS** ..... \$18.5  
hot capicola, pineapple chunks, Haus tomato sauce,  
mozza, feta, jalapeño oil tossed arugula

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## PASTAS + GLUTEN FREE PASTA \$3

- CAVATAPPI ALFREDO GS** ..... \$19.5  
grilled chicken, cavatappi, peas, sun dried tomato, smoked bacon,  
sautéed white onions, Haus Alfredo sauce, Grana Padano, garlic toast
- SPAGHETTI AND MEATBALLS GS** ..... \$19  
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** ..... \$18.5  
marinated beef tenderloin, avocado,  
egg, grape tomato, onion, bacon,  
feta, lettuce, Haus cobb dressing
- SOUP AND SALAD** ..... \$14  
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

## BUILD YOUR OWN BAR

- WBH BRANDED BIER GLASSES** ..... \$7  
Experience World Bier Haus at home  
with four different styles.  
PROFILE, BELGIAN, IPA AND MUNICH

**LOVE US?**  
FOLLOW US AND LIKE US

  

**BRUNCH WITH US**  
EVERY SATURDAY AND SUNDAY TILL 3PM

**CURBSIDE PICK UP**  
EVERY DAY

  
**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%

# WORLD BIER HAUS

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## BREAKFAST CLASSICS

- HAUS BREAKFAST GS** .....\$12  
2 eggs any style, bacon or Spolumbo sausages, choice of side and toast
- STEAK AND EGGS**.....\$19  
6oz Alberta flat iron, 2 eggs any style, choice of side and toast

## OMELETTES

- MEAT OMELETTE** .....\$16  
bacon, capicola, Spolumbo sausage, choice of side and toast
- GREEK GODDESS OMELETTE v**.....\$15  
red onions, green peppers, diced tomatoes, spinach, olives, feta, choice of side and toast
- CHEESE OMELETTE v**.....\$15  
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

## BRUNCH DRINKS

- MIMOSA 3oz** .....\$5  
prosecco, orange or grapefruit juice
- CAESAR 1oz** .....\$5  
vodka, clamato juice, tabasco, worcestershire, rimmer
- SHAFT ON DRAFT 4oz** .....\$5  
Park Distillery espresso vodka, Blackbird cold brew, Alberta honey, topped with choice of milk, cream, coconut milk
- STIEGL RADLER 500ML** .....\$9  
Grapefruit Radler
- BAILEYS AND COFFEE 1oz**.....\$7  
Baileys Irish Cream, coffee, whipped cream
- BLUEBERRY TEA 1oz** .....\$7  
Grand Marnier, Amaretto, orange pekoe tea, orange

- BREAKFAST SANDWICH**.....\$12  
scrambled eggs, bacon, Monterey Jack, buttered burger bun, choice of side

## EGGS BENEDICT

- AVOCADO TOMATO BENNY v**.....\$14  
2 poached eggs, avocado, tomato slices, English muffin, Haus hollandaise, choice of side
- SMOKED SALMON BENNY** .....\$14  
2 poached eggs, fresh smoked salmon, blanched spinach, capers, English muffin, Haus hollandaise, choice of side
- WORLD BENNY** .....\$14.5  
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

## NON-ALCOHOLIC

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

SATURDAY AND SUNDAY BRUNCH TILL 3PM

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- HOT CHICKEN**.....\$17.5  
Village Blonde brined chicken breast, buttermilk fried, Haus hot sauce, coleslaw, pickles, Monterey Jack, Haus ranch, brioche
- HOLY GRALE BURGER** .....\$17.5  
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**.....\$18.5  
Beyond Meat patty, Monterey Jack, fresh jalapeños, shredded lettuce, tomato, sautéed mushrooms, caramelized onions, bistro sauce, brioche

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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  
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## SOUPS + SALADS

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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** .....\$18.5  
marinated beef tenderloin, avocado, egg, grape tomato, onion, bacon, feta, lettuce, Haus cobb dressing
- SOUP AND SALAD** .....\$14  
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** .....\$19.5  
blackened chicken breast, sautéed peppers, onions, carrots, mushrooms, lettuce, mozza, flour tortillas, salsa and sour cream

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