

# WORLD BIER HAUS

- EST.2005 -

## 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

WEEKEND BRUNCH | 12PM TO 3PM

**NEW STORE HOURS**  
WE ARE OPEN EVERY DAY  
FROM 12PM TO 9PM

**LOVE US?**  
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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.

PARTIES OF 8 OR MORE  
WILL BE SUBJECT TO  
GRATUITY OF 18%

- 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

## 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

## 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

## MAINS

- FAJITAS** .....\$19.5  
blackened chicken breast, sautéed peppers, onions, carrots, mushrooms, lettuce, mozza, flour tortillas, salsa and sour cream