

BRUNCH WITH US SATURDAY & SUNDAY | 10AM TO 2PM

HAPPY HOUR 3PM TO 5PM | AFTER DARK 9PM TO CLOSE

Shareables

CHIX & WAFFLE | \$14

hand-breaded buttermilk fried popcorn chicken, Belgium waffle bowl, warm maple syrup, Sriracha aioli, spring onion

CALAMARI | \$13.5

crispy squid rings, jalapeño, red pepper, tzatziki, fresh lemon

GINGER BEEF | \$14

hand-breaded crispy beef, sticky ginger sauce, carrots, onions, fried egg noodles

GREEK RIBS | \$16

family recipe dry rub, tzatziki

CHICKEN WINGS | \$15

Haus hot sauce, Frank's RedHot, BBQ, Dry Greek or Salt & Pepper served with celery sticks & thick Haus ranch

SABROSO NACHOS | \$18.5

cheddar, mozza, pico de gallo, fresh jalapeño, Valentina lime crema, green onion, corn tortilla chips

BANG-BANG SHRIMP | \$15

light crisp batter, Sriracha mayo, cucumber, wonton chips, spring onion, sweet soy glaze, sesame

POKÉ TOWER | \$16

ginger sesame marinated ahi tuna, mango, edamame beans, avocado, togarashi, sambal aioli, micro cilantro, sweet soy glaze, wonton chips

RIO GRANDE TOAST | \$13

smashed-to-order avocado, pico de gallo, chipotle feta, Valentina, toasted ciabatta, micro cilantro

JAPANESE STEAK BITES | \$15.5

pan-fried marinated wagyu beef, green onion, creamy sesame sauce

Mostly Greens

WILD MUSHROOM SOUP | BOWL \$10 | CUP \$6

family recipe, spring onion

CHEF'S DAILY POTAGE | BOWL \$10 | CUP \$6

ask your server for today's creation

SOUP & SALAD | \$13

choice of soup, Caesar or Haus greens, ciabatta toast

AHI TUNA | \$17.5

seared sesame crusted ahi, mango-pineapple salsa, grape tomatoes, chipotle feta, avocado, crispy egg noodles, iceberg, arugula, jalapeño honey vinaigrette, cilantro sprig

WAGYU COBB | \$17.5

marinated wagyu beef, avocado, egg, grape tomato, onion, bacon, jack cheese, iceberg, cobb dressing

HAUS GREENS | FULL \$11 | SIDE \$7

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

CLASSY CAESAR | FULL \$11 | SIDE \$7

romaine hearts, brioche croutons, Grana Padano, bacon bits, Haus dressing, fresh lemon squeeze

ADD | buttermilk fried chicken breast \$7 | garlic shrimp \$6.5
blackened chicken breast \$6.5 | avocado \$3

Handhelds

WORLD BURGER | \$16.5

hand-pressed CAB chuck patty, bacon, brie, sautéed mushrooms, iceberg, tomato, roasted garlic mayo, tuxedo brioche

UP & DOWN BURGER | \$15.5

hand-pressed CAB chuck patty, American cheese, drunken BBQ onions, burger sauce, iceberg, tomato, pickle, tuxedo brioche

BEYOND | \$17.5

Beyond The Meats patty, jack cheese, fresh jalapeños, sautéed mushrooms, iceberg, tomato, drunken BBQ onions, roasted garlic aioli, tuxedo brioche

HOT CHICKEN | \$16

Village Blonde brined chicken breast, buttermilk fried, Haus hot sauce, slaw, pickles, jack cheese, thick Haus ranch, tuxedo brioche

MARKET DIP | \$17

12-hour braised short rib, atomic horseradish slaw, provolone, frizzled onions, roasted garlic mayo, toasted ciabatta baguette, Dijon wine jus

MEXICALI TACOS | \$15.5

crispy shrimp or crispy buttermilk fried chicken, cabbage, pico de gallo, Valentina lime crema

SERVED WITH CHOICE OF ONE SIDE

shoestring fries | Haus salad | Caesar salad | soup \$2
yam fries \$2 | parmesan fries with honey truffle aioli \$2

GLUTEN FREE BUNS | available from Care Bakery \$3

ADD | sautéed garlic mushrooms \$2 | bacon \$3 | avocado \$3

Fresh & Handcrafted

• ALL FOOD MADE IN HAUS •

Hand-Tossed Pies

DELUXE | \$16.5

pepperoni, bacon, mushrooms, green pepper, red onion, roasted garlic tomato sauce, mozza

FUN-GUY | \$17

toasted almond pesto, sautéed mushrooms, red onion, honey truffle aioli, Grana Padano, mozza, arugula

ANGRY HAWAIIAN | \$17

hot capicola, pineapple chunks, roasted garlic tomato sauce, mozza, chipotle feta, jalapeño oil tossed arugula

GLUTEN FREE CRUST | available from Care Bakery \$4

Fresh Daily Haus Dough. Tossed To Order.

Main Street

BANGKOK

GREEN CURRY | \$17

sautéed prawns, peppers, carrots, mushrooms, onions, celery, mango-pineapple salsa, cilantro, toasted peanuts, coconut rice

WOWEE CHICKEN | \$20

blackened skin on full breast, coconut rice, charred asparagus, frizzled onions, mango-pineapple salsa, Sriracha mayo, sweet soy glaze

FISH & CHIPS | \$18.5

Village Blonde battered haddock, shoestring fries, Haus tartar, lemon sherry coleslaw

FAJA FAJITAS | \$18.5

blackened chicken breast, sautéed peppers, onions, carrots, mushrooms, Valentina lime crema, pico de gallo, lettuce, chipotle feta, flour tortillas

OPEN SIRLOIN

SANDWICH | \$20

7oz CAB sirloin, frizzled onions, sautéed mushrooms, arugula, roasted garlic mayo, toasted ciabatta, shoestring fries

ALMOND PESTO

HALIBUT | \$26

almond crust, pesto lemon butter, grilled asparagus, sweet potato mash

Sweets

MOUSSE CAKE | \$7.5

Lindor milk chocolate, almond crust, whipped cream, berry compote

ROTATING CHEESECAKE | \$7.5

Ask your server for today's feature



Mealshare - We'll provide one simple, healthy meal to a youth in need

GF = GLUTEN FREE
GS = GLUTEN SENSITIVE
V = VEGETARIAN

"I WISH YOU ALL THE INGREDIENTS FOR AN EXCELLENT EXPERIENCE."

Chef Tyler Goddard

WORLD BIER HAUS

Until Next Time

JANUARY 16 | NATIONAL SPICY FOOD DAY

Spice up your life with Bangkok Green Curry

FEBRUARY 03 | SUPER BOWL LIII

Book your table today!

FEBRUARY 09 | NATIONAL PIZZA DAY

Try one of our three tasty hand-tossed pies

FEBRUARY 14 | VALENTINES DAY

½ Priced Wine Thursdays

FEBRUARY 23 | NATIONAL TOAST DAY

Get Toasty with Rio Grande Toast

FEBRUARY 19 | FAMILY DAY

MARCH 17 | ST. PATRICK'S DAY

Book your table today!

MARCH 22 | NATIONAL WATER DAY

Bier is 95% water so have a bier instead

APRIL 07 | NATIONAL BIER DAY

Over 115 biers to choose from

APRIL 18 | NATIONAL HIGH FIVE DAY

We give them out for free

APRIL 22 | EASTER MONDAY

APRIL 23 | GERMAN BIER DAY

Join us for a pint of Hacker Pschorr

MAY 05 | CINCO DE MAYO

Mexicali Tacos & you know... Tequila!

MAY 12 | MOTHERS DAY

Don't forget about your Mom, make a reservation

MAY 25 | WORLD TURTLE DAY

Hence the no straws

MAY 25 | VICTORIA DAY

Happy May Long

JUNE 04 | NATIONAL CHEESE DAY

Try our Sabroso Nachos

JUNE 08 | NATIONAL BEST FRIEND DAY

Goes best with Happy Hour After Dark

JUNE 16 | FATHER'S DAY

Can't take him on a trip, enjoy a Bier Flight instead

Happy Hour & After Dark

FEELING THIRSTY

\$4

Holy Grail 16oz

Local Draft 16oz

Well HighBalls 10z

\$5

Haus Wine 6oz

\$6

Haus Cocktails 10z

Absolut & Stolli Flavoured Vodka 10z

\$8

Hacker Pschorr Munich Gold 18oz

Hacker Pschorr Dunkel 18oz

Kronenbourg Blanc 18oz

Somersby 18oz

½ PRICED BOTTLES

La Marca Prosecco 750ml

Cono Sur Sparkling Rose 750ml

Haus Red - Cabernet Sauvignon 750ml

Haus White - Sauvignon Blanc 750ml

FEELING HUNGRY

\$4

Parmesan Fries with Truffle Mayo

Mousse Cake

\$7

Margherita Pizza

Up & Down Burger + add fries \$3

Rio Grande Toast

\$9

Sabroso Nachos

\$10

Chix & Waffle

\$11

Poké Tower

* DINE-IN ONLY

3PM TO 5PM | 9PM TO CLOSE

Sunday 2pm To Close

½ PRICED BOTTLES

Oh look, it's wine o'clock

• EVERY THURSDAY •

Our story

Our greatest passion is to provide the highest quality food, in the most welcoming atmosphere, while encouraging both our people and community to connect. Embedded in our business by generations passed, this is what has made World Bier Haus a uniquely family-run company. We take pride in being a trendsetter with our food and love investing our customers' experience.

*Come Be Part Of Our Family.
Join Us At Our Table.*

1410

1410 - 17 AVENUE SW

1600

1600 - 90 AVENUE SW

722

722 - 85 STREET SW

LOCATIONS

HAUS HOT
BBQ
50 CENT WINGS
WING NIGHT
- WEDNESDAYS AFTER 4PM -
SALT &
DEPDED

* DINE-IN ONLY

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