

STARTING & SHARING

STEAMED EDAMAME dijon soy, thai lemongrass	\$10 ⁰⁰
STEAK BITES sesame ginger marinated sirloin tip, fresh herbs, togarashi aioli	\$15 ⁰⁰
CANAL STREET POPCORN CHICKEN hand breaded chicken, honey mustard, Blacksmith bbq sauce	\$15 ⁰⁰
CRISPY CALAMARI tomatoes, red onion, roasted red pepper aioli, tzatziki	\$14 ⁵⁰
GREEK RIBS Haus Greek seasoning, fresh lemon, tzatziki	\$16 ⁷⁵
BIER HAUS WINGS bartender BBQ, hot, teriyaki, honey garlic, Greek, salt & pepper, Thai fusion	\$15 ⁷⁵
BIER HAUS NACHOS mozzarella, Monterey jack, cheddar, corn tortillas, tomatoes, green peppers, black olives, jalapeño, salsa & sour cream Add-Ons Cajun chicken or nacho beef \$5 guacamole \$4	\$21 ⁰⁰
CRISPY SRIRACHA PRAWNS chopped scallions, toasted sesame, Sriracha mayo, sweet soy Add-Ons coconut rice \$2	\$17 ⁵⁰
AHI POKE ahi tuna, wasabi aioli, segmented oranges, guacamole, pico de gallo, wonton crisps, sweet soy glaze	\$15 ⁵⁰
BLACKSMITH SLIDERS horseradish aioli, applewood smoked cheddar, caramelized onion, Haus BBQ sauce, shredded lettuce Add-Ons extra slider \$3	\$14 ⁵⁰

SOUPS & SALADS

CHEF'S DAILY SOUP	lrg \$9 ⁰⁰ sm \$6 ⁰⁰
WILD MUSHROOM SOUP	lrg \$9 ⁰⁰ sm \$6 ⁰⁰
SOUP & SALAD Choice of Chef's daily soup or mushroom soup with Haus greens, classic kale or Caesar salad	\$11 ⁵⁰
CALIFORNIA your choice of protein, figs, feta, shallots, candied pecans, poppy seeds, Champagne vinaigrette, vincotto drizzle	chicken \$18 ⁵⁰ shrimp \$19 ⁵⁰ salmon \$19 ⁵⁰
RUSTIC CHICKEN CAESAR blackened chicken breast, romaine, garlic croutons, Grana Padano, crisp bacon, signature Caesar dressing	\$18 ⁵⁰
KALE & QUINOA shaved shallot, broccoli & quinoa medley, grape tomato, toasted almonds, Grana Padano, lemon sherry vinaigrette	chicken \$18 ⁵⁰ shrimp \$19 ⁵⁰ salmon \$19 ⁵⁰
STEAK COBB CAB Haus Cut New York Striploin, avocado, egg, grape tomato, onions, bacon, feta, artisan greens, romaine, cobb dressing	\$19 ⁷⁵

FLATBREADS

hand tossed, Haus made Neapolitan pizza dough	
MEDITERRANEAN STEAK FLATBREAD marinated CAB striploin, Haus roasted red peppers, caramelized onions, feta, garlic bistro, banana peppers	\$17 ⁵⁰
EURO FLATBREAD bratwurst, bacon, heirloom tomatoes, basil purée, diced red onion, Grana Padano	\$17 ⁵⁰
DELUXE FLATBREAD black forest ham, pepperoni, mushrooms, green pepper, red onion, mozzarella	\$17 ⁵⁰
ROASTED VEGGIE FLATBREAD crispy Brussel sprouts, mushrooms, green peppers, tomatoes, corn, pickled shallots, cilantro lime crema Add-Ons chicken \$4 shrimp \$5 gluten-free pizza crusts from Care Bakery available for \$3	\$16 ⁰⁰

HAND HELDS

made with Artisan baked breads all burgers are 100% Certified Angus Beef all burgers & sandwiches served with your choice of 2 sides	
BLACKSMITH BURGER shredded lettuce, caramelized onions, applewood smoked cheddar, bacon, sautéed mushrooms, Blacksmith bbq sauce, horseradish aioli	\$17 ⁵⁰
WORLD BURGER bacon, brie, crispy onion, sautéed mushrooms, lettuce, tomato, bistro sauce	\$17 ⁵⁰
CLASSIC BURGER cheddar, mustard, ketchup, mayo, lettuce, pickles, tomato, onion	\$17 ⁵⁰
BLACKENED CHICKEN BURGER bacon, cheddar, lettuce, tomato, onion, avocado mayo Add-Ons gravy \$1 bacon, cheese, egg, mushrooms \$2	\$18 ⁵⁰
AND MORE	
TURKEY CLUB WRAP haus roasted turkey breast, cranberry mayo, shredded lettuce, tomato, bacon, cheddar	\$16 ⁰⁰
BUFFALO CHICKEN WRAP buttermilk fried chicken breast, buffalo sauce, Haus ranch, shredded lettuce, tomato, red onion	\$17 ⁰⁰
PHILLY CHEESESTEAK Haus roasted beef, peppercorn sauce, roasted peppers, caramelized onions, Havarti, banana peppers, fresh baguette	\$17 ⁰⁰
NEW YORK STEAK SANDWICH CAB Haus Cut New York Striploin, sautéed mushrooms, served on garlic toast Add-Ons peppercorn sauce \$2 gluten-free buns available from Care Bakery for \$3	\$20 ⁵⁰

SIDES

CHOOSE YOUR SIDE	HAUS CUT FRIES	MUSHROOM SOUP
HAUS GREENS	CHEF'S DAILY SOUP	KALE SALAD
CAESAR SALAD	STEAMED EDAMAME	COCONUT RICE
QUINOA	ADD \$3	YAM FRITES
ROASTED SEASONAL VEGETABLES	ROASTED BABY POTATOES	WARM BABY POTATO SALAD

MAINS

STREETSIDE TACOS leaf lettuce, pico de gallo, roasted red pepper aioli, flour tortilla, with Haus greens Choice of breaded haddock or chipotle lime shrimp	\$18 ⁰⁰
COCONUT CURRY BOWL bok choy, red & green peppers, carrots, coconut rice, onions, green Thai curry sauce, cilantro, toasted coconut	chicken \$17 ⁵⁰ shrimp \$18 ⁰⁰
LOUISIANA CHICKEN blackened chicken full breast, warm baby potato salad, roasted seasonal vegetables, creole butter	\$22 ⁰⁰
BIER HAUS FISH 'N' CHIPS beer battered haddock, lemon caper remoulade, coleslaw	\$18 ⁰⁰
CLASSIC FETTUCCINE ALFREDO roasted garlic cream sauce, grana padano, tomato bruschetta, parsley, rustic baguette Add-Ons chicken \$5 shrimp \$8	\$15 ⁰⁰
BIER HAUS FAJITAS Choice of marinated striploin, blackened chicken or shrimp with sautéed red & green peppers, onions, mushrooms, grilled flour tortillas, Monterey jack, sour cream, salsa, lettuce Add-Ons guacamole \$2	\$20 ²⁵
HAUS CUT NEW YORK STEAK CAB Haus Cut 10oz New York Striploin, served with roasted baby potatoes, roasted seasonal vegetables Add-Ons peppercorn sauce \$2 sautéed mushrooms \$2	\$24 ⁵⁰

HEALTHY EATS

HAUS GREENS pickled shallots, dried cranberries, toasted pumpkin seeds, feta, granny smith apple, apple cider vinaigrette, artisan greens	chicken \$17 ⁰⁰ shrimp \$18 ⁰⁰ salmon \$18 ⁰⁰
CEDAR PLANK SALMON Atlantic salmon, mint chimichurri, coconut rice, roasted seasonal vegetables	\$20 ²⁵
CHIANG MAI BOWL Thai inspired fresh raw vegetables that include broccoli, cabbage, carrots, cilantro, rice noodles, toasted sesame, mango, peanut hoisin sauce	chicken \$17 ⁵⁰ shrimp \$18 ⁰⁰
BANGKOK SOI BOWL coconut rice, corn, cucumbers, blanched broccoli, avocado, black beans, pumpkin seeds, cilantro, Thai lemongrass sauce	chicken \$17 ⁵⁰ shrimp \$18 ⁰⁰
PAD THAI rice noodles, scallions, pea shoots, carrots, garlic, cashews, cilantro, sautéed red & green peppers	chicken \$17 ⁵⁰ shrimp \$18 ⁰⁰

🌊 - ocean wise

World est. 2005
BIER HAUS

CONCEPT BY CORPORATE CHEF MIKE PHENIX

DELECTABLE DESSERTS

WARM APPLE CRUMBLE

cinnamon roasted apples, granola streusel, caramel, French vanilla ice cream

\$14

MOUSSE CAKE

Callebaut chocolate mousse, almond crust, whipped cream, berry compote

\$14

*** HAUS RULES ***

WEDNESDAY WING SPECIAL ONLY AVAILABLE WITH A MINIMUM \$5 BEVERAGE PURCHASE PER PERSON

DAILY SPECIALS NOT AVAILABLE FOR TO GO ORDERS

GROUPS OF 8 OR MORE GUESTS ARE SUBJECT TO 1 BILL WITH 18% GRATUITY

DAILY SPECIALS

SUNDAY

BLACKSMITH SLIDERS \$12⁹⁹ AFTER 2PM

MONDAY

BURGERS \$13⁹⁹ ALL DAY

TUESDAY

STREETSIDE TACOS \$16⁹⁹ ALL DAY

WEDNESDAY

WINGS 40¢ AVAILABLE AFTER 2PM

*Haus Rules apply

THURSDAY

FLATBREADS \$13⁹⁹ ALL DAY

OYSTERS \$1⁹⁹ AVAILABLE AFTER 5PM

WORLD BIER HAUS

Made Here
HANDCRAFTED IN HAUS

ABOUT WORLD BIER HAUS

Why are we the best bier haus? Because we travel the world to bring you the best bier on this globe. The World Bier Haus was one of the first establishments in Calgary to bring many world famous biers to our city that were previously unknown to most Canadians. The search to provide you with the world's best biers continues to remain our focus.

Every year our staff and management visit breweries and bier festivals across the globe to bring you the best selection of biers.

SWAG

T-SHIRTS \$20

HATS \$25

HOODIE PULLOVER \$45

HOODIE ZIP UPS \$45

A PORTION OF EACH SALE GOES TOWARDS THE *Effie's Foundation*

722 - 8TH ST SW

CALGARY'S ORIGINAL BIER HAUS - EST. 2005

403 455 9960 | 722BIERHAUS.COM | @WORLDBIERHAUS

FOOD MENU

722

WORLD BIER HAUS
RESTAURANT + LOUNGE

722 - 8TH ST SW

CALGARY'S ORIGINAL BIER HAUS - EST. 2005

403 455 9960 | 722BIERHAUS.COM | @722WORLDBIERHAUS