

WORLD BIER HAUS

- EST.2005 -

BREAKFAST CLASSICS

HAUS BREAKFAST GS \$12
2 eggs any style, bacon or Spolumbo sausages,
choice of side and toast

BREAKFAST SANDWICH \$12
scrambled eggs, bacon, jack cheese,
buttered burger bun, choice of side

AVOCADO TOAST v \$8
fresh avocado, sour dough toast, feta,
roasted tomato, balsamic reduction

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 | 10AM TO 2PM

BERRY FRENCH TOAST v \$15
stacked Texas toast, strawberry cream cheese glaze,
granola crumble, warm maple syrup, choice of bacon
or Spolumbo sausages, choice of side

BREAKFAST POUTINE GS \$16
2 eggs any style, bacon, Haus hash, 12-hour braised
short rib, Quebec cheese curds, sautéed onions and
green peppers, Haus gravy, Haus hollandaise

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
- FRESH FRUIT
- VANILLA YOGURT AND GRANOLA \$1.5

TOAST

- MARBLE RYE
- WHOLE WHEAT
- SOUR DOUGH

ADD

- SPOLUMBO SAUSAGE \$3
- AVOCADO \$3
- BACON \$3
- FRESH FRUIT \$3

NON-ALCOHOLIC

COFFEE \$3.75

TEA \$3.75

JUICE \$3.75

MILK \$4.5

CHOCOLATE MILK \$4.5

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.

THREE CALGARY LOCATIONS
1410 · 1600 · 722

APPETIZERS

- WARM SPINACH DIP** \$16
spinach, cream cheese, mozza, feta, grilled naan bread
- CALAMARI** \$15.5
crispy squid rings, jalapeño, red pepper, tzatziki, fresh lemon
- GREEK RIBS** GS \$17
family recipe dry rub, tzatziki, fresh lemon
- PEROGIES** \$16
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 striploin beef, 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 CREAMA, NACHO BEEF \$6.5, GRILLED CHICKEN \$6.5, BRAISED SHORT RIB \$7, GUACAMOLE \$3

BOWLS

- PONZU POKE BOWL** \$18.5
 ahi tuna or salmon, coconut rice, avocado, cucumber, matchstick carrots, edamame, nori, kale, crispy onions, ponzu vinaigrette, side Sriracha
- POWER BOWL** GS + V \$17.5
fried tofu or grilled chicken, edamame, avocado, grape tomato, cucumber, mango, roasted sweet potato, quinoa, pumpkin seeds, sesame tahini sauce

SOUPS + SALADS

- AHI TUNA SALAD** GS \$18.5
seared sesame crusted ahi tuna, avocado, mango-pineapple salsa, grape tomatoes, feta, romaine hearts, arugula, crispy egg noodles, jalapeño honey vinaigrette, microgreens
- MEXI KALE SALAD** GS \$17.5
blackened chicken breast, black beans, corn, pico de gallo, feta, avocado, crispy tortilla strips, agave lime dressing
- 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

MAINS

- FISH AND CHIPS** \$19.5
Village Blonde battered haddock, Haus cut fries, Haus tartar, coleslaw

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 The Meats patty, jack cheese, fresh jalapeños, sautéed mushrooms, shredded lettuce, tomato, caramelized onions, bistro sauce, brioche
- HOT CHICKEN** \$17
Village Blonde brined chicken breast, buttermilk fried, Haus hot sauce, coleslaw, pickles, jack cheese, Haus ranch, brioche
- MARKET DIP** \$18
12-hour braised short rib, coleslaw, provolone, bistro sauce, frizzled onions, toasted ciabatta, Dijon wine jus
- FISH TACOS** \$16.5
Village Blonde battered haddock, cabbage, pico de gallo, Valentina lime crema, flour tortillas

SIDES

- HAUS CUT FRIES
HAUS GREENS OR CAESAR SALAD
SOUP \$2
YAM FRIES \$2
PARMESAN FRIES WITH HONEY TRUFFLE AIOLI \$2.5
GREEK FRIES WITH TZATZIKI \$2.5
GARLIC MASHED POTATOES \$2.5

ADD

- SAUTÉED GARLIC MUSHROOMS \$2
AVOCADO \$3
BACON \$3

- COBB SALAD** GS \$18.5
marinated striploin beef, avocado, egg, grape tomato, onion, bacon, feta, lettuce, Haus cobb dressing
- WILD MUSHROOM SOUP** \$7 | \$11
family recipe
- CHEF'S DAILY SOUP** \$7 | \$11
ask your server for today's creation
- SOUP AND SALAD** \$14
choice of soup, Caesar or Haus

ADD

- BUTTERMILK FRIED CHICKEN BREAST \$7
BLACKENED CHICKEN BREAST \$6.5
GARLIC SHRIMP \$6.5
AVOCADO \$3



MEALSHARE
WE'LL PROVIDE ONE
SIMPLE, HEALTHY MEAL
TO A YOUTH IN NEED

FOOD GUIDE
GS: GLUTEN SENSITIVE
V: VEGETARIAN