

WORLD BIER HAUS

- EST.2005 -

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** CS \$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** CS \$19
chopped scallions, toasted sesame, Sriracha mayo, sweet soy glaze
- JAPANESE STEAK BITES** CS \$16.5
pan-fried marinated striploin beef, green onion, creamy sesame sauce
- POKÉ TOWER** \$17
ginger sesame marinated ahi tuna, mango, edamame beans, avocado, togarashi, sambal aioli, chip wonton, sweet soy glaze
- CHICKEN WINGS** CS \$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** CS + 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**

HANDHELDS + GLUTEN FREE BUN \$3

- WORLD BURGER** CS \$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** CS + 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
- 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

PIZZAS + GLUTEN FREE CRUST \$4

- MARGHERITA** CS + V \$16.5
fresh basil, Haus tomato sauce, mozza, buffalo mozza
- CHICKEN ALFREDO** CS \$19
chicken, spinach, mushrooms, Haus Alfredo sauce, mozza, Grana Padano
- DELUXE** CS \$18.5
pepperoni, bacon, mushrooms, green pepper, red onion, Haus tomato sauce, mozza
- ITALIA** CS \$18.5
pork salsiccia, sun dried tomatoes, banana peppers, fresh basil
Haus tomato sauce, fior di Latte, feta, mozza
- ANGRY HAWAIIAN** CS \$18.5
hot capicola, pineapple chunks, Haus tomato sauce, mozza, feta, jalapeño oil tossed arugula

SOUPS + SALADS

- AHI TUNA SALAD** CS \$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** CS \$17.5
blackened chicken breast, black beans, corn, pico de gallo, feta, avocado, crispy tortilla strips, agave lime dressing
- HAUS GREENS** CS + 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** CS \$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 greens, ciabatta toast

ADD

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

PASTAS + BOWLS + GLUTEN FREE PASTA \$3

- CAVATAPPI ALFREDO** CS \$19.5
grilled chicken, cavatappi, snow peas, sun dried tomato, smoked bacon, sautéed white onions, Haus Alfredo sauce, Grana Padano, garlic toast
- SPAGHETTI AND MEATBALLS** CS \$18.5
Spolumbo meatballs, spaghetti, margarita sauce, Grana Padano, garlic toast
- BANGKOK GREEN CURRY** CS \$18
sautéed garlic chicken, peppers, carrots, mushrooms, onions, mango-pineapple salsa, cilantro, toasted peanuts, coconut rice
- 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** CS + V \$17.5
fried tofu or grilled chicken, edamame, avocado, grape tomato, cucumber, mango, roasted sweet potato, quinoa, pumpkin seeds, sesame tahini sauce

MAINS

- BIER HAUS BBQ RIBS** \$18 | \$26
slowly braised pork ribs, Haus rub, Haus BBQ sauce, coleslaw, garlic mashed potatoes
- WOWEE CHICKEN** \$21
blackened skin on full breast, coconut rice, seasonal vegetables, frizzled onions, mango-pineapple salsa, Sriracha mayo, sweet soy glaze
- FAJITAS** \$19.5
blackened chicken breast, sautéed peppers, onions, carrots, mushrooms, lettuce, mozza, flour tortillas, salsa and sour cream
- STEAK SANDWICH** \$21
6oz Alberta flat iron, frizzled onions, sautéed mushrooms, arugula, toasted ciabatta, bistro sauce, Haus cut fries
- FISH AND CHIPS** \$19.5
Village Blonde battered haddock, Haus cut fries, Haus tartar, coleslaw

SWEETS

- BAKED APPLE PIE** V \$9.5
puff pastry, Granny Smith apple filling, oatmeal almond crumble, vanilla bean ice cream, maple syrup, cinnamon
- MADE TO ORDER AND REQUIRES A 10 TO 12 MINUTE WAIT**
- MOUSSE CAKE** V \$8.5
Lindt chocolate, almond crust, whipped cream, berry compote
- CLASSIC CHEESECAKE** V \$8.5
New York style cheesecake topped with your choice of strawberry or chocolate

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.



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

THREE CALGARY LOCATIONS
1410 · 1600 · 722

FOOD GUIDE
GS: GLUTEN SENSITIVE
V: VEGETARIAN

WORLD
BIER HAUS
- EST.2005 -

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HAPPY HOUR
EVERY DAY | 3PM TO 6PM

BRUNCH WITH US
WEEKENDS | 10AM TO 2PM
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1410
1410 - 17 AVENUE SW
403 229 1410

1600
1600 - 90 AVENUE SW
403 457 4287

722
722 - 85 STREET SW
403 455 9950